

*Renaissance*  
*by the creek*

# Holiday Menu

## Assorted Hot & Cold

### Hors D'oeuvres

served to the guest tables

### Bread Station

Assortment of Artisan & European Breads

served with whipped butter & hummus

### Greens

#### Garden Salad

mixed greens, gherkins, pumpkin seeds, cherry tomatoes, chèvre & carrot curls garnish, reduced balsamic vinaigrette

#### Kale Salad

kale, roasted butternut squash, Julienne granny smith apples, cajun walnuts, kaffir lime honey vinaigrette

### Main Entrées

#### Char Grilled Chicken

served with cranberry jus

#### Crispy Honey Orange Glazed Salmon

honey orange garlic sauce, splash of soy

#### Chives and Roasted Garlic Mashed Potatoes

or

Crispy Smashed Fingerling Potatoes,  
Chives & Garlic

#### Penne Alfredo with Wild Mushrooms

or

Fusili Pasta with Homemade Tomato Pesto Sauce,  
Grilled Vegetables

condiments - Parmigiano cheese & chili flakes

#### Applewood Roasted Vegetables

locally sourced fresh seasonal vegetables

or

Sweet & Sour Glazed Green Beans



## Desserts

(choose one)

Warm Apple Crumble with French Vanilla Ice Cream

Cranberry Bread Pudding  
hot caramel rum sauce & whipped cream

Assorted French Pastries & Squares | Tropical Fruit Platter



## Refreshments

Freshly brewed Colombian Bean Coffee  
(Regular & Decaffeinated)

Variety of Teas

Unlimited Pop & Juices

## Hors D'oeuvres Selection

(four items combined)

COLD  
(please choose one)

Greek Skewers—Olives, Tomatoes, Feta Cheese & Oregano Dressing  
Goat Cheese, Fig Tomato Jam Tarts  
Smoked Salmon, Mini Pancake Canape  
★ Butter Chicken, Mint Chutney Tart  
Caprese Skewers, Mozzarella, Tomatoes, Basil Balsamic Drizzle

HOT  
(please choose three)

Panko Crusted Shrimp with Thai Chili Sauce  
Mini Turkey Burgers, Cranberry Aioli  
Italian Meatball Skewers, Parmesan  
Beef Kofta with Garlic Aioli  
Smoky BBQ Chicken Lollipops  
Spanakopita





# Carving Station

choose carving station as your meat entrée

## Montreal Spiced Striploin

AAA striploin with peppercorn jus

## Honey & Balsamic Glazed Ham

sweet & salty ham brined together with black peppercorns,  
honey dijon balsamic vinegar

## Dry-Brined Whole Roast Turkey

stuffing | gravy | cranberry sauce

\$7.50 per person to alternate your chicken or salmon with one of the carving station

\$10 per person for adding one of the carving station as your entrée

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## Chili Peppercorn Crusted Roast Rib-Eye

aged AAA Rib-Eye, garlic horseradish demi-glace  
artisan rolls and assortments of mustard

\$15 per person

## Beef Wellington

dry-aged tenderloin, Mushroom duxelles, prosciutto di  
parma, wrapped in Puffy pastry, red wine demi-glaced  
artisan rolls, creamy horseradish, &  
assortments of mustard

\$19 per person

