



# 2026 HOLIDAY CATERING MENUS



# FESTIVE LUNCH BUFFET

Designed for 1.5 hours of service | Prepared on the full guest guarantee.  
Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas Included

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## SOUP & SALAD

Butternut Squash Soup

Roasted Beet Salad

*Bibb Lettuce, Roasted Beets, Poached Pears, Candied Pecans, Crumbled Feta, Lemon Vinaigrette*

Roasted Butternut Squash, Baby Arugula, Farro, Cranberry Dressing

Baskets of Assorted Breads & Rolls, Whipped Butter

## ENTRÉE

Herb Roasted Turkey

*Sage Gravy, Cranberry & Apple Chutney*

Seared Salmon

*Crispy Shallots, Lemon Cream Sauce*

Glazed Ham

*Brown Sugar Bourbon Glaze*

## SIDES

Yukon Whipped Potatoes

Bourbon Glazed Carrots

Green Bean Almondine

## DESSERT

Chef's Selection of Assorted Holiday Cookies, Cakes, and Pies

*\$65 per person*



**YOUR ENTERTAINMENT DESTINATION**

# TANNENBAUM HOLIDAY DINNER BUFFET

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## SOUP & SALAD

Butternut Squash Soup

Wild Arugula & Beet Salad

*Candied Walnuts, Goat Cheese, Champagne Vinaigrette*

Harvest Salad

*Bibb Lettuce, Crumbled Blue Cheese, Candied Pecans, Roasted Butternut Squash, Pomegranate Seeds, Apple Cider Vinaigrette*

Baskets of Assorted Breads & Rolls, Whipped Butter

## ENTRÉE

Herb Roasted Turkey

*Giblet Gravy, Cranberry & Apple Chutney*

Citrus Crumb Baked Cod

Honey Bourbon Glazed Ham

## SIDES

Mashed Potatoes

Caramelized Brussel Sprouts & Crispy Pancetta

Spaghetti Squash Casserole

Green Bean Almondine

## DESSERT

Chef's Selection of Assorted Holiday Cookies, Cakes, and Pies

\$85 per person



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# JINGLE BELLS

## HOLIDAY DINNER BUFFET

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### SOUP & SALAD

Butternut Squash Soup

Kale and Quinoa Salad

*Shaved Carrot, Radish, Red Onion, Red Wine Vinaigrette*

Spinach Salad

*Goat Cheese, Apple, Dried Cranberry, Shaved Red Onion,  
Toasted Almonds, Cranberry Dressing*

Baskets of Assorted Breads & Rolls, Whipped Butter

### ENTRÉE

Slow Roasted Sirloin of Beef

*Herb Jus, Horseradish Cream*

Herb Roasted Turkey

*Giblet Gravy, Cranberry & Apple Chutney*

Seared Salmon

*Crispy Shallots, Lemon Cream Sauce*

Country Ham

*Brown Sugar Bourbon Glaze*

### SIDES

Whipped Sweet Potatoes, Toasted Marshmallow, Pecans

Garlic Smashed Potatoes, Parmesan Cheese

Caramelized Brussel Sprouts & Crispy Pancetta

Cornbread Stuffing

Roasted Root Vegetables, Aged Balsamic

### DESSERT

Chef's Selection of Assorted Holiday Cookies, Cakes, and Pies

\$105 per person



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# WINTER WONDERLAND HOLIDAY RECEPTION

Designed for 1.5 hours of service | Prepared on the full guest guarantee. Includes Baskets of Assorted Breads & Rolls, Whipped Butter, and Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas

## STARTERS

SELECT TWO

Butternut Squash Soup

New England Clam Chowder

Spinach Salad with Goat Cheese

*Apple, Dried Cranberry, Shaved Red  
Onion, Toasted Almonds, Cranberry  
Dressing*

Winter Frisee & Radicchio Salad

*Poached Pear, Craisins, Maple Bacon  
Vinaigrette*

Roasted Beet Salad

*Arugula, Goat Cheese, Apple Crisps,  
Candied Pecans, Champagne Vinaigrette*

## CHEF ATTENDED CARVING STATIONS

SELECT TWO

Herb Roasted Turkey

*Giblet Gravy, Cranberry & Apple Chutney*

Slow Roasted Prime Rib Beef

*Au Jus, Horseradish Cream*

Bourbon Honey Glazed Ham

*Whole Grain Mustard*

Rosemary & Sage Pork Loin

*Maple & Balsamic Reduction*

Herb Crusted Side of Salmon

*Fennel Cream Sauce*

Smoked Beef Brisket

*Burgundy Demi-Glace*

## SIDES

SELECT FOUR

Yukon Mashed Potatoes

Herb Roasted Fingerling Potatoes

Sausage and Brioche Stuffing

Caramelized Brussel Sprouts & Crispy  
Pancetta

Sweet Potato Casserole

Ginger Glazed Baby Carrots

Four Cheese Mac and Cheese

Roasted Root Vegetables, Aged Balsamic

## DESSERT

Chef's Selection of Assorted Holiday Cook-  
ies, Cakes, and Pies

*\$110 per person*

## OPTIONAL ENHANCEMENT

## PASTA STATION

SELECT ONE

Tri-Colored Cheese Tortellini

*Brown Butter and Sage Sauce*

Butternut Squash Ravioli

*Crispy Pancetta, Toasted Pine Nuts, Fried  
Basil, Truffle Cream*

*\$13 per person*



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## **CATERING SALES**

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REWARDS.

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