

Holiday Menu 2022

Dinner Buffet Includes Choice Of: (2) Hors d'oeuvres, Salad, Entrée, Vegetable, Starch, and Dessert

Single Entrée-\$40 Double Entrée-\$45

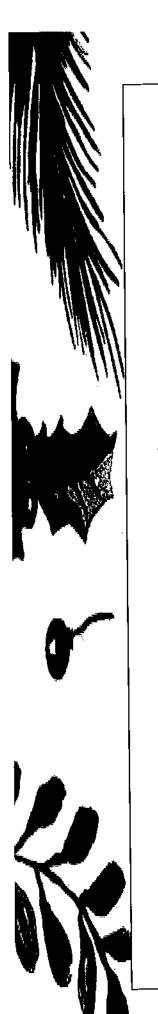
Salad Selections
Candied Pecan, Pear, and Pomegranate
Christmas Mandarin and Pomegranate
Holiday Honeycrisp Apple

Entrée Selections
Round Roast Ham w/ Bourbon Cider Glaze
Herb Roasted Turkey w/ Cranberry Pecan Stuffing
Słow Roasted Brisket w/ Cranberry Sauce (+\$3.00)
Orange Cranberry Balsamic Chicken Thighs
Brown Sugar Dijon Glazed Pork Loin

Starch Selections
Holiday Wild Rice Pilaf
Creamy Mashed Potatoes w/ Pan Gravy
Sweet Potato Casserole
Garlic Red Mashed Potatoes
Macaroni and Cheese

Vegetable Selections
Harvest Vegetable Mix
Classic Green Bean Casserole
Brown Sugar Stemmed Carrots
Maple Bacon Brussel Sprouts
Roasted Garlic Parmesan Asparagus

Entrees Include Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Water, and Iced Tea



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Hors D'oeuvres Selections:

Hot

Maple Bacon Wrapped Dates
Herbed Turkey Meatballs w/ Cranberry BBQ Sauce
Baked Brie w/ Fig Jam
Cranberry Brie Wrapped in a Puff Pastry

Cold

No Bake Cranberry Brie Tarts

Whipped Goat Cheese Crostini w/ Prosciutto and Cranberry Sauce

Fig and Romano Crostini w/ Fresh Basil

Classic Deviled Eggs

Dessert Selections

Mini Pumpkin Pie Tarts
Carrot Cake Bars
Sweet Potato Cheesecake Parfaits
Apple Crisp Shortbread Bars
Cranberry Orange Muffins
Apple Spice Cake w/ Caramel Icing

Specialty Cocktails

\$6 Per Glass Mistletoe Margaritas Christmas Old Fashioned Cranberry Mimosa Holiday Mulled Wine



MEETING ROOM RENTAL

		24-HOLD
BALLROOM	\$1,500.00	\$3,000.00
B-17 Flying Fortress	\$500.00	\$1,000.00
B-29 Super Fortress	\$500.00	\$1,000.00
B-52 Strato Fortress	\$500.00	\$1,000.00
Stealth	\$150.00	\$300.00
Mustang	\$150.00	\$300.00
Sabre	\$200.00	\$400.00
Phantom	\$200.00	\$400.00
Sabre/Phantom	\$400.00	\$800.00
Welcome Center	\$75.00	\$150.00

DEPOSITS

Required Deposit is the cost of the Meeting space Rented