

Executive Holiday Collection

with



Perfectly Seasoned Catering

Elevated flavors, thoughtful pairings, and seamless presentation come together in our Executive Corporate Holiday Menus. Each buffet package is thoughtfully curated to showcase the best of the season, bringing together guest-favorite dishes and fresh, high-quality ingredients in a cohesive dining experience designed for professional celebrations and executive gatherings. Whether you're hosting a corporate holiday party, executive luncheon, client appreciation event, or company-wide celebration, these menus are designed to impress, satisfy, and make your event effortless from start to finish.

A 15-person minimum is required for all delivery orders, with individually boxed meals available for selected packages at an additional cost. Pricing does not include applicable taxes, delivery, beverages, tableware, linens, or staffing service charges, as needed. For a complete quote tailored to your event—including menu selections, service needs, and additional enhancements—please contact one of our experienced event specialists.



Holiday Collection

Traditional Thanksgiving_____ \$25.50 / person

This timeless traditional Thanksgiving spread delivers the familiar flavors and warm spirit of the season. Begin with a crisp House Salad served with Ranch and Balsamic Vinaigrette dressings, followed by classic Green Bean Casserole, creamy Mashed Potatoes with savory Turkey Gravy, and hearty Sausage Sage Stuffing. Sliced Roasted Turkey Breast and classic Cranberry Sauce bring the centerpiece of the holiday to the table, complemented by Fresh-Baked Rolls and Butter Packets. Your guests will be thankful for these comforting holiday favorites.

Classic Christmas_____ \$24.50 / person

Bring some classic Christmas cheer to the table with this special holiday buffet, filled with elevated sides and seasonal favorites to stay warm. Guests begin with a crisp Apple Walnut Salad paired with an Apple Vinaigrette Dressing, followed by Steamed Green Beans, Rosemary Garlic Potatoes, and sweet Candied Sweet Potatoes. A beautifully Glazed Ham takes center stage, served alongside Fresh-Baked Rolls and Butter Packets. From the first bite to the last, this merry and delicious menu is made for gathering, celebrating, and savoring the magic of the season.

Festive Favorites_____ \$30.50 / person

If you can't decide between the menus above, how does having a bit of both sound? Bring everyone together with a festive feast featuring favorites we all look forward to. Tender Roasted Turkey Breast and mouthwatering Glazed Ham take the lead, accompanied by flavorful Sausage Sage Stuffing, creamy Mashed Potatoes with savory Turkey Gravy, and don't forget the traditional Green Bean Casserole. Whole Kernel Corn, Cranberry Sauce, Fresh-Baked Rolls, and Butter Packets round out this festive spread. With the delicious aromas of a holiday feast already making their way from the kitchen, there's plenty to celebrate and even more to enjoy!

Menu valid for November 2026 through January 2027



Holiday Desserts

Gourmet Cookies_____ \$28.50 / dozen

Variety of thumbprints, triple chocolate, salted caramel, coconut macaroons, pecan sandies, and pretzel scotchies.

Seasonal Doughnuts (apple cider or pumpkin)_____ \$Market Price

Cranberry Bars_____ \$18.50 / dozen

Carrot Cake Squares_____ \$30.50 / dozen

Pumpkin Bars_____ \$32.50 / dozen

Apple Walnut Rosettes_____ \$35.50 / dozen

Whole 10" Pies (*Serves 8 Pieces*)

Dutch apple_____ \$28.50 each

French silk_____ \$26.50 each

Pecan_____ \$37.50 each

Pumpkin_____ \$22.50 each

Hand Pies_____ \$32.50 / dozen

pastry dough hand filled with either apple, cherry, or mixed berry, and glazed.

Specialty Cupcakes

Salted Caramel_____ \$44.50 / dozen

Peanut Butter Cup_____ \$38.50 / dozen

Triple Chocolate_____ \$48.50 / dozen

Carrot_____ \$39.50 / dozen

Apple Cinnamon_____ \$38.50 / dozen



Holiday Desserts & More

NY Style Cheesecakes Individual 2" _____ \$26.50 / dozen

Flavored Cheesecakes Individual 2" _____ \$36.50 / dozen

New York style cheesecake with your choice of flavor swirl: raspberry, blueberry, strawberry, or chocolate, with your choice of traditional or chocolate crust. Also available seasonally: pumpkin with gingersnap crust, grasshopper, peppermint, and apple crumble.

Whole 9" Cheesecake (available cut- 12 slices or uncut) _____ \$60.50 each

New York style cheesecake with traditional graham crust.

Flavored Whole 9" Cheesecake (available cut- 12 slices or uncut) _____ \$70.50 each

classic cheesecake batter with a choice of flavored swirl: raspberry, blueberry, strawberry, or chocolate, with a choice of traditional or chocolate crust.

Seasonal Whole 9" Cheesecake (available cut- 12 slices or uncut) _____ \$72.50 each

pumpkin with gingersnap crust, grasshopper with chocolate crust, peppermint with chocolate crust, and apple crumble with traditional graham crust.



Need Appetizers? Beverages? On-site Staffing?

Just ask our event specialists for details!