*Admission tickets, Parking, and Venue Costs are not included in packages. Food & Beverage Minimums required. All food and beverages must be provided by our on-site catering company—SSA Group.

*Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 22% service charge (where applicable), 3% event fee, and current sales tax (7.8%).
HOLIDAY PACKAGES

SEASON’S GREETINGS—
WARM-UP PACKAGE | $13 PER PERSON

2 Hour Service
- Hot Chocolate & Mini Marshmallows
- Assorted Holiday Cookies
- Water Dispenser
- Souvenir Cup
TIER 1—
SWEET HAVEN | $30 PER PERSON

Includes a Water Dispenser during event

WARM-UP SERVICE

2 Hour Service
• Hot Chocolate & Mini Marshmallows
• Assorted Holiday Cookies
• Souvenir Cup

S’MORES KITS TO TAKE TO FIRE PITS

1.5 Hour Service
• Milk Chocolate
• Marshmallows
• Graham Crackers

STATIONED HORS D’ŒUVRES

CHOOSE THREE

1.5 Hour Service
• Fried Ravioli with Spicy Marinara
• Pretzel Bites with Beer Cheese
• Warm Spinach Artichoke Dip with Tortilla Chips
• Spring Rolls with Sweet Chili Sauce
• Chicken Taquitos with Spicy Queso
• Beef Empanada with Cilantro Lime Sauce +$1 upcharge
**Warm-Up Service**

2 Hour Service
- Hot Chocolate & Mini Marshmallows
- Assorted Holiday Cookies
- Souvenir Cup

**Pre-Carved Station**

Choose One Entree

Up to 1.5 Hour Service
Includes Assorted Rolls & Butter
- Herb Roasted Turkey Breast with Cranberry Aioli
- Honey Glazed Ham with Whole Grain Mustard

**Mac & Cheese Bar**

Up to 1.5 Hour Service
Cavatappi with 3-Cheese Sauce

Toppings Include:
- Chives
- Cheddar Cheese
- Parmesan & Herb Breadcrumbs
- Bacon Bits
- Popcorn Chicken

**S’mores Kits**

To Take to Fire Pits

1.5 Hour Service
- Milk Chocolate
- Marshmallows
- Graham Crackers

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**Tier 2—**

**Polar Express | $43 per person**

*Includes a Water Dispenser during event*
WARM-UP SERVICE

2 Hour Service
- Hot Chocolate & Mini Marshmallows
- Assorted Holiday Cookies
- Souvenir Cup

MASHED POTATO BAR

Up to 1.5 Hour Service
Yukon Mashed Potatoes & Mashed Sweet Potatoes

Toppings Include:
- Creme Fraiche
- Chives
- Pork Belly
- Popcorn Chicken
- Smoked Cheddar Cheese
- Mini Marshmallows
- Brown Sugar Crumble

STATIONED HORS D’ŒUVRES

1.5 Hour Service
- Spanakopita with Tzatziki ✔
- Beef Wellington with Demi Glace
- Crab Cake with Remoulade

DESSERT STATION

Up to 2 Hour Service
- Petit Fours
- Mini Cheesecakes
- Assorted Brownies & Dessert Bars

CARVING STATION

Includes Attendant for 1 Hour
- Beef Tenderloin with Green Peppercorn Demi & Horseradish Cream
- Assorted Rolls & Butter

TIER 3—
DECK THE HALLS | $70 PER PERSON | 50 GUESTS REQUIRED

Includes a Water Dispenser during event
A LA CARTE MENUS

DISPLAY STATIONS—

TRIO OF DIPS | $14 PER PERSON

Served with Pita Chips, Tortilla Chips & Seasonal Vegetables

- Spinach & Artichoke Dip \( \text{VG GF} \)
- Roasted Red Pepper Hummus \( \text{VG GF} \)
- Buffalo Chicken Dip \( \text{GF} \)

EPIC CHARCUTERIE & CHEESE GRAZING TABLE | $24 PER PERSON

- Assorted Local Cured Salami
- Artisan Cheese
- Pickled Vegetables
- Gourmet Mustard
- Jams
- Marinated Olives
- Marcona Almonds
- Fig Cake
- Quince Paste
- Seasonal Fruit
- Apricots
- Dates
- Rosemary Focaccia
- Cheese Crisp
- Assorted Crackers
BUILD-YOUR-OWN PACKAGE

HORS D'OEUVRES—

Tray Passed Service for Up to 1 Hour
Stationed Service for Up to 1.5 Hours
Passer Fee of $125 Required per Passer
(1 Passer per 50 Guests)
Priced Per Person

SILVER—

PASSED $3 | STATIONED $6

- Charred Tomato Bruschetta with Balsamic Glaze
- Falafel Bite with Tzatziki & Cucumber
- Mac n' Cheese Fritter with Bacon Jam
- Caprese Skewer with Basil Pesto & Balsamic Glaze
- Whipped Goat Cheese Tart with Blackberry Jam
- Sweet & Sour Meatball with Fig & Balsamic Glaze
- Pork Belly Deviled Egg with Pickled Onion
- Fried Ravioli with Spicy Marinara

GOLD—

PASSED $4 | STATIONED $8

- Vegetable Spring Rolls with Sweet Chili Sauce
- Grilled Cheese Bite with Tomato Basil Bisque
- Spanakopita with Tzatziki Sauce
- Arancini with Roasted Tomato Jam
- Chicken Satay with Thai Peanut Sauce
- Beef Empanada with Cilantro-Lime Sauce
- Chicken Taquito with Spicy Queso

PLATINUM—

PASSED $5 | STATIONED $10

- Beef Wellington with Demi-Glace
- Tenderloin Slider with Bacon Jam & Blue Cheese
- Crab Toast with Avocado & Citrus Creme Fraiche
- Shrimp Ceviche Shooter with Mango Creme, Lime, Cilantro
- Crab Cake with Remoulade
- Tuna Tartare with Avocado & Serrano
**ACTION STATIONS—**
*Up to 1.5 Hour Service*
*Includes a Water Dispenser during event*

**BAKED POTATO BAR | $8 PER PERSON**
*Toppings Include:*
- Chili Con Carne
- Cheddar Cheese
- Chives
- Bacon Bits
- Broccoli
- Sour Cream & Butter

**MASHED POTATO BAR | $15 PER PERSON**
*Yukon Mashed Potatoes & Mashed Sweet Potatoes*
*Toppings Include:*
- Creme Fraiche
- Chives
- Pork Belly
- Popcorn Chicken
- Smoked Cheddar Cheese
- Mini Marshmallows
- Brown Sugar Crumble

**MAC & CHEESE BAR | $12 PER PERSON**
*Cavatappi with 3-Cheese Sauce*
*Toppings Include:*
- Chives
- Cheddar Cheese
- Parmesan & Herb Breadcrumbs
- Bacon Bits
- Popcorn Chicken

**ALL STAR BAR | $25 PER PERSON**
- Chicken Tenders & Mini Corn Dogs
- Assorted Dipping Sauces
- Macaroni & Cheese with Parmesan Breadcrumbs
- Salami & Domestic Cheese Board with Crackers & Grapes
- Seasonal Vegetable Crudité Board with Buttermilk Ranch

**CARVING STATION—**
*Served with Assorted Rolls & Butter*
*Includes a Water Dispenser during event*
*Includes Attendant for 1 Hour*
*50 Guests Required | Priced per person*
- Herb Roasted Turkey Breast with Cranberry Aioli | $12
- Honey Glazed Ham with Whole Grain Mustard | $12
- Beef Tenderloin with Green Peppercorn Demi & Horseradish Cream | $20
Epic Holiday Sweet Station
$15 per person
2 Hour Service

• NY Style Cheesecake
• Chocolate Mousse Cake
• Assorted Fruit Tarts & Whipped Topping
• Macarons
• Chocolate Truffles

Gourmet Popcorn Bar
$8 per person
2 Hour Service

Toppings Include:
• Flavored Salts
• Salted & Caramelized Nuts
• Pretzels
• M&M’s
• Mini Marshmallows
• Chocolate Chips
• Chocolate & Caramel Sauce

S’tidings—

Gourmet Popcorn Bar
$8 per person
2 Hour Service

Toppings Include:
• Flavored Salts
• Salted & Caramelized Nuts
• Pretzels
• M&M’s
• Mini Marshmallows
• Chocolate Chips
• Chocolate & Caramel Sauce

Sweet Treats Grazing Table
$10 per person
2 Hour Service

• Assorted Brownies & Dessert Bars
• Petit Fours
• Mini Cheesecakes
• Eclairs

S’mores Bar | $12 per person
1.5 Hour Service

Warm Marshmallow Fluff & Chocolate Bars

Toppings Include:
• Graham Crackers
• Andes Mints
• Cookies & Cream Bars
• Ritz Crackers
• Coconut
• Almonds
• Caramel
• Sea Salt

Epic Holiday Sweet Station
$15 per person
2 Hour Service

• NY Style Cheesecake
• Chocolate Mousse Cake
• Assorted Fruit Tarts & Whipped Topping
• Macarons
• Chocolate Truffles
HOT CHOCOLATE BAR
$16 PER PERSON

2 Hour Service
Served with Holiday Cookies and Souvenir Cup

Toppings Include:
• Assorted Syrups
• Mini Marshmallows
• Candy Canes
• Whipped Topping
• Cinnamon & Sugar

*ADD-ON “ADULT CHEER” OPTION*

$75 Attendant Fee Required
Bailey’s & Peppermint Schnapps
$14 per adult for 2 Hour Service
HOLIDAY DINNER BUFFETS
$65 PER ADULT | $30 PER CHILD

1.5 Hour Service
Includes: Filtered Water & Infused Water | 1 Salad | 2 Entrees | 1 Side
*All buffets include disposable dishware. China upon request (ask Sales Manager for pricing).

CHOOSE TWO ENTREES—
• Bourbon Braised Short Ribs GF
  With Garlic Roasted Mashed Potatoes
• Herb Roasted Turkey Breast with Pan Gravy
  With Vegetable Stuffing with Caramelized Squash & Onions, Sage, and Cranberries
• Bacon Wrapped Pork Tenderloin
  With Green Peppercorn Demi-Glace Served with Thyme & Gruyere Au Gratin
• Herb Roasted Chicken with Apricot & Rosemary Glaze
  With Roasted Fingerling Potatoes
• Guinness Braised Beef Pot Roast
  With Roasted Root Vegetables & Potatoes
• Wild Mushroom Ravioli V
  With Thyme & Porcini Cream Sauce & Roasted Seasonal Vegetables
• Eggplant Parmesan V
  Slow Braised Basil & Tomato Sauce, Mozzarella, and Pan Seared Gnocchi

CHOOSE ONE SALAD—
• Spinach & Bacon Salad
  Arugula, Pine Nuts, Pickled Red Onions, Focaccia Croutons, Blue Cheese, and Pears. Dressing: Dijon Vinaigrette
• Classic Caesar Salad
  Baby Romaine, Roasted Tomatoes, Focaccia Croutons, and Shaved Parmesan. Dressing: Caesar Dressing
• Proper Salad
  Romaine, Chives, Radicchio, Cucumber, and Cherry Tomatoes. Dressing: Ranch & Balsamic Dressings
**Choose ONE Side—**

- **Braised Green Beans**
  Caramelized Bacon & Onions

- **Garlic Roasted Mashed Potatoes**

- **Cauliflower & Cheese**
  Creamy Cheddar & Broccoli Sauce

- **Sweet Potato Puree**
  Marshmallows, Maple Syrup, Spices, and Thyme

- **Braised Red Cabbage**
  Apples, Cloves, and Nutmeg

- **Roasted Heirloom Carrots**
  Honey Glaze

- **Tuscan Roasted Red Potatoes**
  Garlic, Rosemary, and Lemon

- **Roasted Brussel Sprouts**
  Balsamic Glaze

**ADD-ONS—**

- **Bread & Butter** | $2 per person

- **Additional Salad** | $4 per person

- **Additional Side Item** | $4 per person

- **Additional Entree** | $10 per person

- **China On Buffet** | Dependent on Needs
  Ask Sales Manager for Pricing
HOLIDAY DINNER PLATED
$80 PER PERSON

Includes: Water | Rolls & Butter | 1 Salad | 1 Entree | 1 Dessert
*China Package Required—Contact Sales Manager for Pricing

CHOOSE ONE SALAD—

• Holiday Salad
  Arugula, Radicchio, Mint, Prosciutto, Clementines, Parmesan, and Mozzarella. Dressing: Lemon & Balsamic Vinaigrette

• Winter Salad
  Frisée & Arugula, Apples, and Pomegranate with Crispy Camembert Pastry and Cranberry Chutney. Dressing: Balsamic Vinaigrette

CHOOSE ONE ENTREE—

• Turkey Wellington
  Parma Ham & Wild Mushrooms in Puff Pastry
  Served with: Red Potato Puree and Clementine & Honey Glazed Carrots & Parsnips

• Roasted Duck Breast
  Cranberry Hoisin & Fresh Herbs
  Served with: Sweet Potato Gnocchi and Braised Red Cabbage & Apples

• Wild Mushroom Wellington
  Roasted Mushrooms, Herbs, and Feta in Puff Pastry
  Served with: Potato Puree, Braised Haricot Vert, Roasted Vegetables, and Porcini Gravy

• Porschetta Pork Tenderloin
  Bacon Wrapped & Herb Infused Pork Tenderloin
  Served with: Potato Gratin, Garlic & Sage Roasted Brussel Sprouts, and Red Wine Demi Glace

• Lamb Filet Wrapped in Savoy
  Served with: Roasted Fingerling Potatoes, Wild Mushrooms, Savoy & Speck, and Bechamel

• Maple Bourbon Braised Short Ribs
  Served with: Sweet Potato Puree, Chorizo & Chestnuts, and Roasted Brussel Sprouts

CHOOSE ONE DESSERT—

• Flourless Chocolate Cake
  Raspberry Coulis, Seasonal Berries, and Whipped Cream

• Vanilla Cheesecake
  Blackberry Coulis & Seasonal Berries

• Chai Chocolate Crème Brulee
ADD-ON GIFTS FOR YOUR GUESTS

- Holiday Chocolate Truffles | $8
- Assorted Macaroons | $8
- Souvenir Hot Hippo Mug with White Chocolate Mix & Marshmallows | $14
- Souvenir Popcorn Bucket | $13

DRINKS

- Coffee & Hot Tea Package | $5 per person for 2 Hours
  + $1 per Additional Hour per person
- Coffee & Soda Package | $7 per person for 2 Hours
  + $1 per Additional Hour per person
- Complete Beverage Package—Includes: Coffee, Hot Tea, Soda, and Iced Tea | $12 per person for 2 Hours
  + $1 per Additional Hour per person

*Decaf Coffee Upon Request Only*
MAKE-IT-A-LUNCH

Includes Water Dispenser

SALAD STATION | $8 per person

Build-Your-Own-Salad | 1.5 Hour Service

80 Acres Farms Lettuce Blend & Romaine, Cheddar Cheese, Blue Cheese, Parmesan Cheese, Olives, Red Onions, Cucumbers, Tomatoes, and Focaccia Croutons.

Dressing: Ranch & Balsamic Vinaigrette

SOUP & PANINI BAR | $15 per person

Choice of Two Soups & Two Paninis | 1.5 Hour Service

Soup:

- Broccoli & Cheddar Soup
- Southwest Chicken & Rice
- Tomato Bisque
- Loaded Potato Soup

* Bacon on the side

Paninis:

- Grilled Cheese with Cheddar Cheese & Herbed Cream Cheese
- Black Forest Ham & Swiss with Dijon Aioli
- Roasted Turkey & Cheddar with Cranberry Aioli
- Roasted Seasonal Vegetables with Red Pepper Hummus