

# Holiday Menu 2026



# Gather & Graze

## Grazing Displays

### **HOLIDAY CHARCUTERIE**

Sage Derby | Havarti | Smoked & Aged Wisconsin Cheddar | Goat Cheese Truffels | Prosciutto | Sopressata | Bison Saucisson | Salami | Spiced Nuts | Dried Fruit | Fresh & Pickled Vegetables | Artisan Crostini & Crackers

### **SAVORY COCKTAIL TRUFFLES**

Crispy Bacon & Chive | Toasted Almond & Herb | Cranberry & Pistachio | Pretzel Crisp

### **WINTER GARDEN HUMMUS TRIO**

Evergreen Herb | Roasted Red Pepper | Roasted Butternut Squash

### **HOLIDAY ARTICHOKE GRATIN**

Our Family Artichoke Dip | Parmesan Herb Crust | Crispy Shallots | Rosemary Crostini

### **FIRESIDE BAKED BRIE**

Brie en Croute with Fig, Apple slices, Crostini

### **WINTER ANTIPASTI GARDEN**

Marinated Artichokes | Roasted Peppers | Castelvetrano Olives | Herbed Mushrooms | Pickled Vegetables | Grilled Vegetables

## Specialty Bites

### **SHORT RIB CANNOLI**

Braised Beef | Black Garlic Ricotta | Pickled Pearl Onion | Rosemary Cannoli Shell

### **HOLLY JOLLY BISCUIT BITES**

Sweet Potato Biscuit | Ham | Maple Cream Cheese or Apple Butter & Smoked Gouda

### **SCALLOP & CAVIAR SPOON**

Pan Seared Sea Scallop | Vanilla Beurre Blanc | Caviar

### **CRANBERRY MEATBALL**

Beef Meatball | Cranberry Preserves | Pepper Jelly | Lemon

### **PROSCIUTTO WRAPPED PEAR**

Grilled Pear Slice | Chevre | Prosciutto | Hot Honey Drizzle

### **COLORADO SMOKED TROUT BELLINI**

Herbed Crème Fraîche | Pickled Shallot Dill

### **SMOKED ELK SAUSAGE PEPPER**

Smoked Elk Sausage | Cream Cheese | Charred Jalapeno Pepper

### **FRENCH ONION & GRUYÈRE TARTLET**

Caramelized Onion | Gruyère | Crispy Shallot

# Gather & Feast

## Entrees

### PEPPERCORN BRANDY BEEF MEDALLION

Seared Beef Medallion | Brandy  
Peppercorn Cream | Crispy Shallots

### SLOW ROASTED PRIME RIB

Prime Beef Chef Carved | Slow Roasted |  
Jus | Horseradish Cream

### BLACK GARLIC BRAISED SHORT RIB

Slow-Braised Beef Short Rib | Black Garlic  
| Red Wine | Rosemary Jus

### ROSEMARY SAGE CHICKEN

Herb-Roasted Chicken | Rosemary &  
Sage | Roasted Garlic | White Wine Jus

### SPICED POMEGRANATE CHICKEN

Boneless Skinless Chicken Breast |  
Cumin | Coriander | Molasses |  
Pomegranate

### APPLE CIDER BRINED PORK LOIN

Caramelized Apple | Sage | Cider Cream

### WINTER CITRUS SALMON

Orange | Lemon | Fennel | Fresh Herbs  
(GF | DF)

### WILD MUSHROOM WELLINGTON

Wild Mushroom Duxelles | Caramelized  
Shallot | Spinach | Rosemary Jus (V)

### WILD RICE & CRANBERRY STUFFED BUTTERNUT SQUASH

Roasted Butternut Squash | Wild Rice |  
French Lentils | Mushrooms | Apples |  
Dried Cranberries | Toasted Pecans |  
Maple-Balsamic Glaze. (Vegan | Gluten-  
Free)

## Carving Stations

### SLOW ROASTED PRIME RIB

### HERB ROASTED TURKEY BREAST

### TENDERLOIN OF BEEF

### DENVER TENDER MEDALLION OF BEEF

### HERBED PORK LOIN

### ROSEMARY & GARLIC LEG OF LAMB

## Salads

### WINTER CRUNCH SALAD

Romaine | Red Cabbage | Carrots | Celery  
| Butternut Squash | Pine Nuts | Goat  
Cheese Crumbles | Cranberry Vinaigrette

### CITRUS & FENNEL SALAD

Arugula | Orange Slices | Grapefruit |  
Grilled Fennel | Pomegranate Seeds |  
Champagne Vinaigrette

### WINTER GREENS & PEAR SALAD

Winter Greens | Pear | Blue Cheese |  
Candied Pecans | Cranberry Vinaigrette

### ROASTED BEET & CHEVRE SALAD

Watercress | Roasted Red & Yellow Beets |  
Crumbled Goat Cheese | Pepitas | Balsamic  
Vinaigrette

# Gather & Feast

## Vegetable Sides

### **Honey & Thyme Roasted Carrots**

Roasted Carrots | Fresh Thyme

### **Haricots Verts au Beurre**

French Green Beans | Shallot |  
Cultured Butter | Sea Salt

### **Lemon Roasted Broccolini**

Lemon | Garlic | Parmesan

### **Winter Roasted Vegetable Garden**

Butternut Squash | Brussels  
Sprouts | Carrots | Pearl Onion |  
Thyme | Garlic

### **Roasted Delicata Squash with Pomegranate & Pepitas**

Maple Roasted Delicata |  
Pomegranate | Toasted Pepitas |  
Sage

### **Maple Dijon Brussels Sprouts with Toasted Pecans**

Roasted Brussels Sprouts | Maple  
Dijon Glaze | Toasted Pecans | Thyme

## Starch Sides

### **Wild Mushroom Bread Pudding**

Toasted Brioche | Wild Mushrooms  
Gruyère | Caramelized Shallots |  
Fresh Thyme

### **Whipped Potatoes with Chives**

Potatoes | Cream | Butter | Chives

### **Holiday Pilaf**

Wild Rice | Cranberry | Toasted  
Pecans | Rosemary

### **Sweet Potato Gratin**

Brown Butter | Sage

### **Gruyere Potato Gratin**

Yukon Potato | Thyme | Cream |  
Gruyere

### **Brown Butter & Sage Roasted Yams**

Yams | Nutty Brown Butter | Fresh Sage

### **Traditional Stuffing**

French Bread | Sage | Dried Cranberry |  
Pecans

### **Artisan Rolls & Butter**

# Sweets & Treats

## Stations

### D.Y.O. MINI DONUT STATION

**Decorate Your Own:** Mini Cake Donuts | Vanilla Glaze | Chocolate Glaze | Sprinkles | Mini M&M's | Chocolate Chips | Peanuts | Crumbled Bacon

### CHOCOLATE AFTER DARK

Warm Dark Chocolate Ganache | Salted Caramel Brown Butter Pound Cake Bites | Rice Crispy Treat Squares | Stroopwafel | Pineapple | Strawberries | Apple Slices | Banana | Marshmallow | Pretzel Rods

### HOLIDAY COOKIE SHOP

Ginger Molasses Cookies | Chocolate Peppermint Cookies | English Shortbread Cookies | Decorated Sugar Cookies | Milk and Hot Chocolate Shooters

### FIRESIDE S'MORES TOATING STATION

Graham Crackers | Chocolate Cookies | Toasted Marshmallows | Milk Chocolate Bars | Dark Chocolate Bars | White Chocolate Bars | Peppermint Bark

## Sweet Bites

### TARTLETS

Apple Pie | Cherry Pie | Chocolate Fudge | Lemon Blackberry | Peanut Butter Pie | Pumpkin | Bacon Pecan Pie

### DESSERTS EN GLACE

Tiramisu | Strawberry Shortcake | Raspberry Cheesecake | Pumpkin Cheesecake | Goo Goo Cluster | Banana Pudding

Vegan: Chocolate Mousse | Strawberry Mousse

### CANDY CANE CANNOLI'S

Chocolate Dipped Cannoli | Crushed Candy Cane (V)

### HOLIDAY FRUIT COBBLER

Cherry or Apple | Oats | Brown Sugar

### BOURBON GLAZED BREAD PUDDING

French Bread | Eggs | Milk | Brown Sugar | Bourbon Glaze