



FABULOUS FOOD • EXCEPTIONAL SERVICE • ANYTIME...ANYWHERE

Holiday Menu 2018

Full Service Buffet, Drop Off, or Pick Up Options Available

Pricing is dependent on guest count and menu choices. Please contact us today for a detailed quote

Prime Rib - Herb crusted & slow roasted. Served with creamy horseradish.

Bistro Steak – Filet cut grilled and seasoned with garlic herb butter

Honey Glazed Ham - Baked and glazed with a brown sugar-honey sauce.

Coq Au Riesling - Breast or Airline Chicken, grilled & topped with a creamy white wine sauce, topped with bacon & mushrooms

Honey Lemon Herb Chicken – Breast or Airline Cut grilled and topped with a honey lemon herb glaze

Porchetta – Pork Loin, stuffed with garlic, herbs, and spices, wrapped in pancetta. Served with Citrus Pesto

Smoked Turkey (1/2 and whole Turkeys available) – Herb brined and garlic butter basted

Lemon Butter Herb Crusted Salmon- Seasoned seared herb crusted salmon in a lemon butter sauce.

Vegetarian Stuffed Portobello – Roasted tomatoes, citrus pesto, goat cheese, and wild rice

Lasagna Florentine- Layers of Bechamel, pesto, roasted tomatoes, mushrooms, sauteed spinach layered in fresh pasta

Lasagna Bolognese- Traditional Italian favorite.

Side Dish Options:

Garlic Mashed Potatoes

Smoked Mac N Cheese

Green Beans Provencal

Roasted Baby Potatoes with Rosemary and Garlic

Grilled and Roasted Seasonal Vegetables

Sweets and Sprouts- Roasted Brussels Sprouts and Sweet Potatoes with a Maple Glaze

Caesar Salad

NHF House Green Salad

Wild Rice Pilaf

Herb Butter Tortellini – Four cheese tortellini tossed in herb garlic butter and lemon zest