

Catering Services



At the PNE Hastings Room. Maximum 45 guests.

TURKEY DINNER BUFFET

Artisan Dinner Rolls & Butter

Cranberry & Pear Spinach Salad (V) (GF)
with balsamic dressing

Quinoa Salad (V) (GF)
roasted corn, pumpkin seeds, sundried cranberries

Traditional Herb Roasted Turkey
Cranberry Sauce & Pan Gravy

Sourdough Stuffing with Apple, Mushroom & Sage

Garlic Mashed Potatoes

Maple Glazed Root Vegetables (V) (GF)

PASTA

(choose 1)

Squash Ravioli
with a gorgonzola cream sauce

Sweet Potato Gnocchi
with fried sage & browned butter

Penne Pasta
tomatoes, basil, asiago cheese

DESSERT

(choose 1)

Pumpkin Pie & Holiday Cookies

Seasonal Fruit

Coffee / Tea

CHICKEN & SHORT RIBS BUFFET

Artisan Dinner Rolls & Butter

Spring Mix & Arugula Salad (GF)
with balsamic & ranch dressing

Traditional Greek Salad (GF)

Red Wine Braised Beef Short Ribs

Herb & Garlic Roasted Chicken

Seasonal Vegetables (GF)
with choice of:

Mashed Potatoes OR

Garlic & Thyme Roasted Potatoes (V) (GF)

PASTA

(choose 1)

Asiago Cheese Tortellini
with a creamy rosé sauce

Sweet Potato Gnocchi
with a fried sage & brown butter

Penne Pasta
tomatoes, basil, asiago cheese

DESSERT

Pumpkin Pie & Holiday Cookies

Seasonal Fruit

Coffee / Tea

\$59

**per person,
includes one drink ticket**

\$69

**per person,
includes one drink ticket**