

HOLIDAY MENUS

CUSTOMIZED HOLIDAY RECEPTION

Displayed Hors d'oeuvres

*Please choose three hors d'oeuvres from our list of options,
two pieces of each selection prepared per guest.*

Pesto & Parmesan filled Artichoke Hearts
Fried Lobster Risotto with Wasabi Dipping Sauce
Spicy Crab & Cheese filled Mushrooms
Fried Vegetable Spring Rolls
Pork Dumplings rolled in Jalapeno Marmalade

Bacon Wrapped Scallops
Miniature Beef Wellington
Sesame Breaded Chicken Tenders
Coconut Fried Shrimp
Chicken Saltimbocca Skewer
California Rolls

Domestic & Imported Cheeses

Vine Fruits, Water Wafers
and Butter Crackers

Bruschetta Bar

Black Olive & Feta
Sun Dried Tomato & Mascarpone
Roasted Pepper & Artichoke
Assorted Crisp Bread

Fresh Vegetable Assortment

Peppercorn Ranch Dip
and Hummus

Choice of One

Panzanella Salad

Italian Bread Salad with Olives,
Red Onion, Basil, Tomato and Iceberg Lettuce
tossed in Creamy Garlic Dressing

Holiday Salad

Winter Greens with seasonal toppings of
Spiced Pecans, Crumbled Goat Cheese, Dried Apricots,
Kiln Dried Cherries, Black Forest Ham, Rye and
Pumpnickel Croutons served with Maple Dijon Dressing

Choice of One

Pasta Station

Penne and Farfalle Pasta paired with Alfredo
and Marinara Sauces then custom tossed with
a choice of Chicken, Shrimp, Ham, Garlic,
Olive Oil, Fresh Herbs, Crushed Red Pepper,
Black Olives, Mushrooms, Sweet Peppers
and Parmesan Cheese

Mashed Potato Martini Bar

Idaho Russets finished with Light Cream and
Butter served up in Martini fashion with choice
of Wild Mushrooms Beef Tenderloin Ragout
or Seafood Newburg with traditional condiments:
Cheddar Cheese, Chopped Smokehouse Bacon,
Sour Cream, Green Onions, Roasted Corn and
Sweet Peas garnished with a Breadstick Stirrer

Carving Station Choice of One

Add a second carving for \$4.00 per guest

Bone-in Virginia Ham
Pineapple Dijon Mayonnaise
Miniature Black Pepper Rolls

Home Smoked Turkey Breast
Cranberry Marmalade
Silver Dollar Rolls

Roasted Round of Black Angus Beef
Horseradish Cream
Miniature Black Pepper Rolls

Gourmet Coffee & Tea Service

Our exclusive Dark Roast Aribica Blend with Imported Syrups,
Rock Candy, Stir Sticks, Cinnamon and Chocolate Shavings

Classic Yuletide Pastries & Sweets

Holiday creations from our award winning pastry team centered around a Traditional Buche de Noel
with Seasonal Tortes, Fruit Tarts, Petit Fours and Miniature Designer Confections

\$58.00++ per guest

Please order reception service for a minimum of fifty guests for a two-hour service.

A service charge of 21% and applicable sales taxes will be added to the menu prices.

HOLIDAY MENUS

THE NUTCRACKER BUFFET

Welcome Table

Domestic & Imported Cheeses

Vine Fruits, Water Wafers
and Butter Crackers

Fresh Vegetable Assortment

Peppercorn Ranch Dip
and Hummus

Bruschetta Bar

Black Olive & Feta
Sun Dried Tomato & Mascarpone
Roasted Pepper & Artichoke
Assorted Crisp Bread

Warm Mulled Cranberry Cider

Orange Walnut Sweetbread

Buffet Selections

Holiday Salad

Winter Greens with seasonal toppings
of Spiced Pecans, Crumbled Goat Cheese,
Dried Apricots, Kiln Dried Cherries,
Black Forest Ham, Rye and Pumpernickel
Croutons served with Maple Dijon Dressing

Boursin Stuffed Chicken

Stuffed with Boursin Cheese, Leeks, Shiitake
Mushrooms on Roasted Red Pepper Sauce

Black Pepper Salmon

Gold Potatoes, Applewood Bacon and Chive Cream

Rigatoni Positano

Rigatoni Pasta baked with Italian Sausage,
Marinara Sauce and Ricotta Cheese

Garden Antipasto

Sliced Italian Pole Tomatoes, Young Artichokes
and Marinated Mushrooms, Red Peppers and
Shaved Parmesan drizzled in Fresh Herb Vinaigrette

Autumn Harvest Vegetables

Carving Station

Roasted Prime Rib of Beef

Carved to order with Rosemary Jus and
Vermont White Cheddar Scalloped Potatoes
Miniature Black Pepper Rolls

Gourmet Coffee & Tea Service

Our exclusive Dark Roast Arabica Blend with Imported Syrups,
Rock Candy, Stir Sticks, Cinnamon and Chocolate Shavings

Classic Yuletide Pastries & Sweets

Holiday creations from our award winning pastry team centered around a Traditional Bûche de Noël
with Seasonal Tortes, Fruit Tarts, Petit Fours and Miniature Designer Confections

\$58.00++ per guest

Please order reception service for a minimum of fifty guests for a two-hour service.

A service charge of 21% and applicable sales taxes will be added to the menu prices.

HOLIDAY MENUS

THE JINGLE BELLS BUFFET

Welcome Table

Domestic & Imported Cheeses

Vine Fruits, Water Wafers
and Butter Crackers

Fresh Vegetable Assortment

Peppercorn Ranch Dip
and Hummus

Bruschetta Bar

Black Olive & Feta
Sun Dried Tomato & Mascarpone
Roasted Pepper & Artichoke
Assorted Crisp Bread

Warm Mulled Cranberry Cider

Orange Walnut Sweetbread

Displayed Hors d'oeuvres

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Spicy Crab & Cheese filled Mushrooms
Fried Vegetable Spring Rolls
Pork Dumplings rolled in Jalapeno Marmalade

Bacon Wrapped Scallops
Miniature Beef Wellington
Sesame Breaded Chicken Tenders
Coconut Fried Shrimp
Chicken Saltimbocca Skewer
California Rolls

Buffet Selections

Holiday Salad

Winter Greens with seasonal toppings
of Spiced Pecans, Crumbled Goat Cheese,
Dried Apricots, Kiln Dried Cherries,
Black Forest Ham, Rye and Pumpernickel
Croutons served with Maple Dijon Dressing

Grilled Chicken Breast

Andouille Sausage, Rice and Creole Sauce

Pan-Seared Black Grouper

Topped with Shrimp, Crab and Sherry Cream Sauce

Four Cheese Tortellini Carbonara

With Pancetta Bacon, Sage and English Peas

Garden Antipasto

Sliced Italian Pole Tomatoes, Young Artichokes
and Marinated Mushrooms, Red Peppers and
Shaved Parmesan drizzled in Fresh Herb Vinaigrette

Autumn Harvest Vegetables

Carving Station

Roasted Prime Rib of Beef

Carved to order with Rosemary Jus and
Vermont White Cheddar Scalloped Potatoes
Miniature Black Pepper Rolls

Gourmet Coffee & Tea Service

Our exclusive Dark Roast Arabica Blend with Imported Syrups,
Rock Candy, Stir Sticks, Cinnamon and Chocolate Shavings

Classic Yuletide Pastries & Sweets

Holiday creations from our award winning pastry team centered around a Traditional Buche de Noel
with Seasonal Tortes, Fruit Tarts, Petit Fours and Miniature Designer Confections

\$68.00++ per guest

Please order reception service for a minimum of fifty guests for a two-hour service.

A service charge of 21% and applicable sales taxes will be added to the menu prices.

HOLIDAY MENUS

PEACE ON EARTH DINNER

WELCOME RECEPTION

Displayed Hors d'oeuvres

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Fried Lobster Risotto with Wasabi Dipping Sauce
Spicy Crab & Cheese filled Mushrooms
Fried Vegetable Spring Rolls
Pork Dumplings rolled in Jalapeno Marmalade

Bacon Wrapped Scallops
Miniature Beef Wellington
Sesame Breaded Chicken Tenders
Coconut Fried Shrimp
Chicken Saltimbocca Skewer
California Rolls

Domestic & Imported Cheeses

Vine Fruits, Water Wafers
and Butter Crackers

Fresh Vegetable Assortment

Peppercorn Ranch Dip
and Hummus

DINNER MENU

First Course

Choice of one

Winter Greens

Tossed with Walnuts, Dried Fruits and
Maple Dijon Vinaigrette

Caesar Salad

Romaine Lettuce tossed with Garlic Focaccia,
Croutons, Sun-Dried Tomatoes and Parmesan Cheese
with Side of Black Olive and Hummus Bruschetta

Second Course

Choice of one

Peppercorn Roasted Natural Chicken Breast

& Lemon Basil Prawns
On Wild Mushroom Risotto
White Wine Velvet

Medallions of Veal Tenderloin

Pan seared slices of Sweet Potato
Baked Garlic Onion Custard
Kentucky Bourbon Glace

Grilled Salmon & Gulf Shrimp

Sauté of French Beans and Pearl Onions with Petite Carrots
Potato Fan
Béarnaise Sauce

Fresh Baked Breads

Our Exclusive Dark Roast Aribica Blend Coffee & Gourmet Teas

Choice of Dessert from Our Holiday Specialty Menu

Upgrade to Complete Holiday Dessert Buffet \$7.00 per guest

\$58.00++ per guest

Please order reception and dinner service for a minimum of twenty guests.

A service charge of 21% and applicable sales taxes will be added to the menu prices.

HOLIDAY MENUS

SILENT NIGHT DINNER

WELCOME RECEPTION

Displayed Hors d'oeuvres

*Please choose three hors d'oeuvres from our list of options,
two pieces of each selection prepared per guest.*

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Fried Lobster Risotto with Wasabi Dipping Sauce
Spicy Crab & Cheese filled Mushrooms
Fried Vegetable Spring Rolls
Pork Dumplings rolled in Jalapeno Marmalade

Bacon Wrapped Scallops
Miniature Beef Wellington
Sesame Breaded Chicken Tenders
Coconut Fried Shrimp
Chicken Saltimbocca Skewer
California Rolls

DINNER MENU

First Course

Choice of one

Seafood Bisque
Essence of Lobster and Shrimp finished
with Cognac and Cream

Roasted Corn & Butternut Squash Chowder
Sweet Corn, Mild Green Chiles and Coriander
slow cooked with Cinnamon Butternut Squash

Second Course

Choice of one

Winter Greens
Tossed with Walnuts, Dried Fruits
and Maple Dijon Vinaigrette

Tuscan Salad
Romaine and Radicchio tossed in
Creamy Garlic Dressing with Kalamata Olives,
Focaccia, Marinated Tomato and Shaved Parmesan

Third Course

Choice of one

Peppercorn Crusted Filet Mignon
Whipped Garlic Mashed Potatoes
Roasted Red Pepper Sauce
Sweet Corn Confetti

Filet Mignon & Snapper Ponchatrain
Petite Filet and Cajun Spiced Red Snapper
Topped with Shrimp and Crab
Sherry Cream Sauce
Herb Polenta

Filet Mignon & Boursin Stuffed Chicken

Petite Filet and Chicken Breast stuffed with Boursin Cheese and Leeks
Wild Mushroom Ragout
Roasted New Potato Fan

Fresh Baked Breads

Our Exclusive Dark Roast Aribica Blend Coffee & Gourmet Teas

Choice of Dessert from Our Holiday Specialty Menu

Upgrade to Complete Holiday Dessert Buffet \$7.00 per guest

\$68.00++ per guest

Please order reception and dinner service for a minimum of twenty guests.

A service charge of 21% and applicable sales taxes will be added to the menu prices.

HOLIDAY MENUS

HOLIDAY DESSERT MENU

A Festive Finish for Plated Celebrations

White-Chocolate Peppermint Mousse Dome

Peppermint Mousse within White Chocolate Mousse
encased by a thin layer of sprayed Chocolate,
Meringue Snowflake garnish and Dark Chocolate Sauce

Individual Cinnamon-Spiced Bread Pudding

Warm Bread Pudding served with Caramel Sauce and Vanilla Gelato

Mini Buche de Noel

Vanilla Sponge Roulade, Coffee-Flavored Buttercream Filling
with Cinnamon Anglaise garnished with Holly Leaves,
Meringue Mushrooms and a Chocolate Christmas Plaque

Cranberry-Walnut Tarte

Caramel-Cream Covered Cranberries and Walnuts set in a Sugar-Cookie Shell
finished with an Orange-Cranberry Compote and Cinnamon Crème

Chocolate Chestnut Torte

Brownie-Like Chocolate Cake with Chestnut Center,
Dark Godiva Sabayon and Apple-Raspberry Compote to complete

White Chocolate Cheesecake

Oreo Cookie Crust, Macerated Figs
and a Raspberry Coulis to finish

Milk Chocolate Hazelnut “Martini” Mousse

Accented with Orange Coulis and Candied Hazelnuts