

HOLIDAY MENU

PLATED PACKAGE

Includes white, black, or red napkins, and room lighting

HORS D'OEUVRES

Served station

Fresh Fruit Brochettes ©

Stuffed Mushrooms with spinach, Italian sausage, and parmesan cheese

Jumbo Shrimp with cocktail sauce ©

SALAD ©

Served or preset

Mixed greens topped with cucumbers, cherry tomatoes, and pepperoncini. Served with ranch dressing.

ENTRÉES

Southwestern Chicken Breast with chipotle cream and **Oven Roasted Beef Tenderloin** with portobello cabernet ©
\$64

Grilled Chicken Breast with sundried tomato-herb vinaigrette and **Roasted Salmon** with herb butter © \$62

Grilled Pork Loin with caramelized apples and spiced caramel sauce and **Oven Roasted Beef Tenderloin** with portobello cabernet © \$65

Petite Filet with port wine glaze and **Petite Lobster Tail** with drawn butter
© \$92

Mushroom Ravioli with garlic cream sauce ⑤ \$50

Vegetable Options

Asparagus, green beans with red peppers, baby carrots with tops, broccoli, fresh medley of squash, zucchini, and red onion

Starch Options

Boursin mashed potatoes, cheesy potatoes, wild rice pilaf ©, risotto, macaroni and cheese, herb roasted baby red potatoes ©, Yukon ranch gold potatoes ©

DESSERTS

Choice of one

New York Style Cheesecake
Traditional, Eggnog, Mixed Berry Compote

Chocolate Torte

Carrot Cake

© Gluten Free ⑤ Vegetarian

Menu selections are due 45 days out from your event. Guarantee count is due 10 business days prior to event. If you are selecting a meal with multiple entrees, the cost will reflect the higher priced of the two meals, plus \$3 upgrade per person. All menus are subject to 7% sales tax and 23% service charge. Pricing subject to change.



HOLIDAY MENU

BUFFET PACKAGE

Includes white, black, or red napkins, and room lighting

HORS D'OEUVRES DISPLAY

Charcuterie Display with artisan meats, cheeses, and fresh fruit garnish

Stuffed Mushrooms with spinach, Italian sausage, and parmesan cheese

Crab Cakes with mustard beurre blanc

SALAD [ⓐ] [Ⓥ]

Parmesan Brussels Sprouts Salad with shaved brussels sprouts, toasted almonds, shaved parmesan, and pomegranate seeds

ENTRÉES

Mushroom Ravioli with mushroom cream sauce and braised leeks [Ⓥ]

Beef Tenderloin with port wine glaze [ⓐ]

Italian Sausage Stuffed Pork Loin with parmesan cream

Salmon Oscar with lump crab, asparagus, and béarnaise sauce [ⓐ]

Balsamic-Cranberry Roasted Chicken [ⓐ]

SIDES

Herb Roasted Red Potatoes [ⓐ]

Parmesan Risotto

Seasonal Vegetables [ⓐ] [Ⓥ]

PRICING (per person)

One Entrée \$50

Two Entrées \$60

Three Entrées \$70

DESSERT

Eggnog-Gingerbread Cheesecake

[ⓐ] Gluten Free [Ⓥ] Vegetarian

Prices are subject to 23% service charge and 7% sales tax. 50 guest minimum applies or party will be subject to \$150 buffet setup fee.

