



# HOLIDAY ENHANCEMENTS

SPREAD THE JOY THIS HOLIDAY SEASON WITH THESE FESTIVE AND ELEGANT MENU ENHANCEMENTS. IMPRESS YOUR GUESTS WITH OUR HOLIDAY MENUS, A FEAST THAT'S SURE TO DAZZLE.

## PERFORMANCE FOOD STATIONS

Loaded Mashed Potato Bar

Ceviche Bar

Holiday Pasta Station

Artisan Cheese Shop Station

Cured Meats and Cheese Station

Street Taco Station

Seafood on Ice Station

Sushi and Sashimi Station

## FESTIVE ENTREES

Roasted Turkey Breast with Chef's Stuffing and Thyme Jus Gravy

Beef Pot Roast with Braised Carrots, Onion and Potatoes

Roasted Pomegranate Marinated Cornish Game Hen

## DESSERT

Candy Cane Bar

Holiday Cookie Corner

Bananas Foster Action Station

Caramel Apple Station

Popcorn Bar

Chocolate Fountain

White Chocolate Fountain

## BEVERAGE

Holiday Drink Bar

International Coffee Station

Martini Bar

Wine Pairings

Egg Nog Display

Signature Cocktail

After Dinner Drinks:

Brandy, Cognac





# FESTIVE SERVICES

WOW YOUR GUESTS BY ADDING SPECIALTY ENTERTAINMENT AND HOLIDAY DÉCOR, ALL CUSTOMIZED TO YOUR LIKING, BY OUR PREFERRED VENDORS.

## ENTERTAINMENT

Live Music  
DJ  
Magician  
Elves  
Carolers  
Photo Booth  
Cigar Roller  
Mr. and Mrs. Claus

## DÉCOR

Lighting  
Floral  
Gingerbread Houses  
Ice Sculptures





# PEPPERMINT PLATED

*Served with Winter Vegetable Medley, Warm Rolls with Whipped Butter,  
Coffee, Tea, Water and Unlimited Soft Drinks Included*

## HORS D'OEUVRES

*Butler passed. Select three. Two pieces per person.*

- |   |                                    |
|---|------------------------------------|
| Spinach and Feta Cheese Spanakopita                                 | Caramelized Onion Tarts with Apple |
| Bruschetta with Fresh Tomatoes,<br>Roasted Garlic, Capers and Basil | Smoked Salmon Spread on Crostini   |
| Vegetarian Spring Rolls with Latin Chili Sauce                      | Bacon Wrapped Dates                |
|   | Fried Macaroni and Cheese Bites    |

## SALADS

*Select one*

- |   |   |
|---|---|
| Mixed Greens with Sliced Cucumbers,<br>Grape Tomatoes, Shredded Carrots and<br>Choice of Dressing | California Baby Greens with Roasted Pear,<br>Toasted Almonds, Crumbled Bleu cheese<br>and White Balsamic Dressing |
|---|---|

## ENTRÉES

*Select one*

- |  |   |
|--|---|
| Baked Salmon with Basil Pesto and<br>Lemon Beurre Blanc            | Baked Penne Alfredo with Roasted<br>Tomatoes and Fresh Mozzarella |
| Herb and Garlic Roasted Chicken with Citrus Pan Jus                | Slow Braised Pot Roast of Beef with<br>Root Vegetable Gravy       |
| Sliced Breast of Turkey with Cornbread<br>Stuffing and Thyme Gravy |   |

## ACCOMPANIMENTS

- Yukon Gold Mashed Potatoes  
Winter Vegetable Medley  
Warm Rolls with Whipped Butter

## DESSERT

- Sliced Yule Log with Brandy Crème Anglaise  
Coffee and Tea





# CINNAMON PLATED

*Served with Winter Vegetable Medley, Warm Rolls with Whipped Butter,  
Coffee, Tea, Water and Unlimited Soft Drinks*

## HORS D'OEUVRES

*Butler passed. Select three. Three pieces per person.*

- |  |   |
|--|---|
| Parmesan Artichoke Hearts<br>with Roasted Garlic Aioli | Brie en Croute                          |
| Prosciutto Crostini with Lemon Fennel Slaw             | Bacon Wrapped Mini Potatoes             |
| Pork Egg Rolls with Thai Peanut<br>Dipping Sauce       | Individual Beef Wellingtons             |
|  | Tomato Basil Caprese Skewers with Pesto |

## SALADS

*Select one*

- |   |   |
|---|---|
| Mixed Greens with Sliced Cucumbers,<br>Grape Tomatoes, Shredded Carrots and<br>Choice of Dressing | California Baby Greens with Roasted Pear,<br>Toasted Almonds, Crumbled Bleu cheese<br>and White Balsamic Dressing |
|---|---|

## ENTRÉES

*Select two*

- |  |   |
|--|---|
| Cider Glazed Pork Chop with<br>Cranberry-Apple Chutney                 | Herb Roasted Prime Rib of Beef with Au Jus  |
| Thyme Infused Breast of Chicken<br>with Garlic-Citrus Jus              | Sliced Prime Sirloin of Beef<br>with Bordelaise Sauce                             |
| Horseradish Crusted Atlantic Salmon<br>with Mustard-Chive Beurre Blanc | Butternut Squash Ravioli with Brussels Sprout<br>Leaves and Brown Butter and Sage |

## ACCOMPANIMENTS

*Select one*

- Yukon Gold Mashed Potatoes  
Sweet Potatoes with Bourbon, Pecans and Marshmallows

## DESSERT

*Select one*

- Sliced Yule Log with Brandy Crème Anglaise  
Apple Cranberry Tart with Chantilly Cream  
Egg Nog Display





# CLOVE PLATED

*Served with Winter Vegetable Medley, Warm Rolls with Whipped Butter, Coffee, Tea, Water, and Unlimited Soft Drinks. Champagne Cocktail upon Guest Arrival (one glass per guest)*

## HORS D'OEUVRES

*Butler passed. Select three. Four pieces per person.*

Bacon Wrapped Scallops with Sweet Chili Sauce

Tomato Mozzarella

Coconut Shrimp with Sweet and Spicy Sauce

Brie en Croute

Mini Beef Wellington

Vegetable Crudités Display

Shrimp Spring Roll with Thai Peanut Sauce

Domestic Cheese and Crackers Display

Teriyaki Beef Skewers

Hummus, Olives and Pita Chips Display

Parmesan Artichoke Hearts

## SALAD

*Select one*

Mixed Greens with Sliced Cucumbers,  
Grape Tomatoes, Shredded Carrots  
and Choice of Dressing

California Baby Greens with Roasted Pear,  
Toasted Almonds, Crumbled Bleu cheese  
and White Balsamic Dressing

## ENTRÉES

*Select two*

Cider Glazed Pork Chop with  
Cranberry-Apple Chutney

Bleu cheese Crusted Filet Mignon  
with Bordelaise Sauce

Semi Boneless Game Hen with  
Andouille Gumbo Sauce

Slow Braised Short Ribs of Beef with  
BlackBerry-Syrah Reduction

Oven Roasted Salmon with Wasabi-Soy Beurre Blanc

Butternut Squash Ravioli with Brussels  
Sprout Leaves and Brown Butter Sage Sauce

Seared Chilean Sea Bass with Roasted  
Red Pepper-Champagne Butter Sauce

## ACCOMPANIMENTS

*Select one*

Yukon Gold Mashed Potatoes

Roasted Fingerling Potatoes

Sweet Potatoes with Bourbon, Pecans and  
Marshmallows

Cornbread Andouille Stuffing

## DESSERT

*Select one*

Sliced Yule Log with Brandy Crème Anglaise  
Apple Cranberry Tart with Chantilly Cream

Egg Nog Display and  
Bananas Foster Action Station





# PEPPERMINT BUFFET

*Served with Winter Vegetable Medley, Warm Rolls with Whipped Butter,  
Coffee, Tea, Water and Unlimited Soft Drinks Included*

## HORS D'OEUVRES

*Butler passed. Select three. Two pieces per person.*

Spinach and Feta Cheese Spanakopita  
Bruschetta with Fresh Tomatoes, Roasted Garlic,  
Capers and Basil  
Vegetarian Spring Rolls with  
Latin Chili Sauce

Caramelized Onion Tarts with Apple  
Smoked Salmon Spread on Crostini  
Bacon Wrapped Dates  
Fried Macaroni and Cheese Bites

## SALADS

*Select one*

Mixed Greens with Sliced Cucumbers,  
Grape Tomatoes, Shredded Carrots and  
Choice of Dressing

California Baby Greens with Roasted Pear,  
Toasted Almonds, Crumbled Bleu cheese  
and White Balsamic Dressing

## ENTRÉES

*Select two*

Baked Salmon with Basil Pesto and  
Lemon Beurre Blanc  
Herb and Garlic Roasted Chicken with Citrus Pan Jus  
Sliced Breast of Turkey with Cornbread  
Stuffing and Thyme Gravy

Baked Penne Alfredo with Roasted  
Tomatoes and Fresh Mozzarella  
Slow Braised Pot Roast of Beef  
with Root Vegetable Gravy

## ACCOMPANIMENTS

Yukon Gold Mashed Potatoes  
Winter Vegetable Medley  
Warm Rolls with Whipped Butter

## DESSERT

Chef's Selection of Assorted Holiday Desserts, Cakes and Cookie Display





# CINNAMON BUFFET

*Served with Winter Vegetable Medley, Warm Rolls with Whipped Butter,  
Coffee, Tea, Water and Unlimited Soft Drinks Included*

## HORS D'OEUVRES

*Butler passed. Select three. Three pieces per person.*

- |  |  |
|--|--|
| Parmesan Artichoke Hearts<br>with Roasted Garlic Aioli | Bacon Wrapped Mini Potatoes                |
| Prosciutto Crostini with Lemony Fennel Slaw            | Individual Beef Wellingtons                |
| Pork Egg Rolls with Thai Peanut Dipping Sauce          | Tomato Basil Caprese<br>Skewers with Pesto |
| Brie en Croute   |  |

## SALADS

*Select one*

- |   |   |
|---|---|
| Mixed Greens with Sliced Cucumbers,<br>Grape Tomatoes, Shredded Carrots and<br>Choice of Dressing | California Baby Greens with Roasted Pear,<br>Toasted Almonds, Crumbled Bleu cheese<br>and White Balsamic Dressing |
| Hearts of Romaine with Garlic Croutons and Caesar Dressing  |   |

## ENTRÉES

*Select two*

- |  |   |
|--|---|
| Cider Glazed Pork Chop with<br>Cranberry-Apple Chutney                 | Herb Roasted Prime Rib of Beef with Au Jus  |
| Thyme Infused Breast of Chicken<br>with Garlic-Citrus Jus              | Sliced Prime Sirloin of Beef<br>with Bordelaise Sauce                               |
| Horseradish Crusted Atlantic Salmon with<br>Mustard-Chive Beurre Blanc | Butternut Squash Ravioli with Brussels Sprout<br>Leaves and Brown Butter Sage Sauce |

## ACCOMPANIMENTS

- Yukon Gold Mashed Potatoes  
Sweet Potatoes with Bourbon, Pecans, and Marshmallows

## DESSERT

- Chef's Selection of Assorted Holiday Desserts, Cakes & Cookie Display  
Egg Nog Display





# CLOVE BUFFET

*Served with Winter Vegetable Medley, Warm Rolls with Whipped Butter, Coffee, Tea, Water, and Unlimited Soft Drinks. Champagne Cocktail upon Guest Arrival (one glass per guest).*

## HORS D'OEUVRES

*Butler passed. Select three. Four pieces per person.*

Bacon Wrapped Scallops  
with Sweet Chili Sauce

Coconut Shrimp with  
Sweet and Spicy Sauce

Mini Beef Wellington

Teriyaki Beef Skewers

Shrimp Spring Roll  
with Thai Peanut Sauce

Parmesan Artichoke Hearts

Tomato Mozzarella

Brie en Croute

Vegetable Crudités Display

Domestic Cheese and  
Crackers Display

Hummus, Olives and  
Pita Chips Display

## SALADS

*Select two*

Mixed Greens with Sliced Cucumbers,  
Grape Tomatoes, Shredded Carrots and  
Choice of Dressing

Hearts of Romaine with Garlic Croutons and  
Caesar Dressing

California Baby Greens with Roasted Pear,  
Toasted Almonds, Crumbled Bleu cheese  
and White Balsamic Dressing

Fresh Mozzarella with Cherry Tomato  
Confit and Basil Oil

## ENTRÉES

*Select two*

Cider Glazed Pork Chop with  
Cranberry-Apple Chutney

Semi Boneless Game Hen  
with Andouille Gumbo Sauce

Oven Roasted Salmon with  
Wasabi-Soy Beurre Blanc

Seared Chilean Sea Bass with  
Roasted Red Pepper-Champagne  
Butter Sauce

Bleu cheese Crusted Filet Mignon  
with Bordelaise Sauce

Slow Braised Short Ribs of Beef  
with BlackBerry-Syrah Reduction

Butternut Squash Ravioli  
with Brussels Sprout Leaves  
and Brown Butter Sage Sauce

## ACCOMPANIMENTS

*Select one*

Yukon Gold Mashed Potatoes  
Sweet Potatoes with Bourbon, Pecans and  
Marshmallows

Roasted Fingerling Potatoes  
Cornbread Andouille Stuffing

## DESSERT

Chef's Selection of Assorted Holiday Desserts,  
Cakes & Cookie Display

Egg Nog Display  
Bananas Foster Action Station





# HOLIDAY ENHANCEMENTS

## PERFORMANCE FOOD STATIONS

Loaded Mashed Potato Bar  
Ceviche Bar  
Holiday Pasta Station  
Artisan Cheese Shop Station  
Cured Meats and Cheese Station  
Street Taco Station  
Seafood on Ice Station  
Sushi and Sashimi Station

## FESTIVE ENTREES

Roasted Turkey Breast with Chef's Stuffing  
and Thyme Jus Gravy  
Beef Pot Roast with Braised Carrots,  
Onion and Potatoes  
Roasted Pomegranate Marinated  
Cornish Game Hen

## DESSERT

Candy Cane Bar  
Holiday Cookie Corner  
Bananas Foster Action Station  
Caramel Apple Station  
Popcorn Bar  
Chocolate Fountain  
White Chocolate Fountain

## BEVERAGE

Holiday Drink Bar  
International Coffee Station  
Martini Bar  
Wine Pairings  
Egg Nog Display  
Signature Cocktail  
After Dinner Drinks: Brandy, Cognac

## ENTERTAINMENT

Live Music  
DJ  
Magician  
Elves  
Carolers  
Photo Boothx  
Cigar Roller  
Mr. and Mrs. Claus

## DÉCOR

Lighting  
Floral  
Gingerbread Houses  
Ice Sculptures





# HOLIDAY MENUS

## BUFFET

PEPPERMINT

CINNAMON

CLOVE

## PLATED

PEPPERMINT

CINNAMON

CLOVE