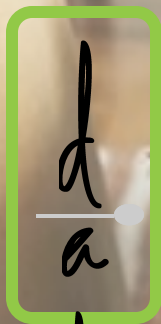


# CELEBRATE

Holiday 2019 Menus



David Alan

HOSPITALITY GROUP





# Small Plates Celebration

## Charcuterie

Artisanal Cheese Display  
Assortment of Hard & Soft Cheeses

Fig Jam, Chutney, Compote, Honey Comb  
Sliced Imported Cured Meats  
Olive Tapenade, Sundried Tomato Tapenade

## Passed Apps

Smokey Turkey Burger Sliders, Cranberry Aioli, Crispy Sage, Brioche  
Golden Beet and Manchego Flat Bread  
Orange Glazed Scallops, Roasted Spaghetti Squash  
Sweet Potato Mini Muffins, Whipped Honey Chevre, Port Wine Drizzle  
Truffled Sweet Potato Wedges, Paper Cones

## Small Plates

### Seafood

Butter Poached Lobster, White Cheddar Grits, Wild Mushroom Ragu and Curry

### Land

Beef Tenderloin with Cracklings, Pickled Cranberry, Horseradish and Potatoes au Gratin

## Sweets

### Petite Hand Passed

Chocolate Peppermint Truffle  
Blueberry Cobbler

## Beverages

House Beverage Package

# \$95

per person plus tax

Price valid for events taking place Monday-Friday in December and January

60 person minimum, 5 Hour Reception

Includes: Linen, China, Cutlery, Glassware, and Service Fees.



# Flavors of the Season Buffet

## Charcuterie

Artisanal Cheese Display  
Assortment of Hard & Soft Cheeses

Fig Jam, Chutney, Compote, Honey Comb  
Sliced Imported Cured Meats  
Olive Tapenade, Sundried Tomato Tapenade

## Passed Apps

Smokey Turkey Burger Sliders, Cranberry Aioli, Crispy Sage, Brioche  
Golden Beet and Manchego Flat Bread  
Orange Glazed Scallops, Roasted Spaghetti Squash, Petite Fork  
Sweet Potato Mini Muffins, Whipped Honey Chevre, Port Wine Drizzle  
Truffled Sweet Potato Wedges, Paper Cones

## Buffet

### Roasted Chicken Breast

Cranberry Chutney

### Penne a la Vodka

Penne, Cream Infused Marinara, Bacon, Shaved Parmesan

### Teres Major

Carved to Order, Bourbon Demi

### Acorn Squash

### Mixed Green Salad

Greens, Cranberries, Cucumbers, Walnuts, Brown Sugar Vinaigrette

### Assorted Breads and Butter

## Sweets

### Stationary Display

Dark Chocolate Mousse with Raspberry Dusted Marshmallow  
Peppermint Cheesecake Bites  
Coffee and Tea

## Beverages

### House Beverage Package

**\$90**

per person plus tax

Price valid for events taking place Monday-Friday in December and January

60 person minimum, 5 Hour Reception

Includes: Linen, China, Cutlery, Glassware, and Service Fees.



# A Seated Celebration

## Charcuterie

Artisanal Cheese Display  
Assortment of Hard & Soft Cheeses

Fig Jam, Chutney, Compote, Honey Comb  
Sliced Imported Cured Meats  
Olive Tapenade, Sundried Tomato Tapenade

## Passed Apps

Smokey Turkey Burger Sliders, Cranberry Aioli, Crispy Sage, Brioche  
Golden Beet and Manchego Flat Bread  
Orange Glazed Scallops, Roasted Spaghetti Squash, Petite Fork  
Sweet Potato Mini Muffins, Whipped Honey Chevre, Port Wine Drizzle  
Truffled Sweet Potato Wedges, Paper Cones

## Plated Dinner

**Course 1**  
Arugula, Brussels Sprouts, Pickled Onion, Red Wine Vinaigrette  
Assorted Breads and Butter

**Course 2**  
**Your Guests May Pre-Select One of the Following Entrees with Their RSVP:**  
Sea Scallops, Risotto- Cauliflower, Kale, Truffle Pesto, Red Beet Relish  
Braised Short Rib, White Cheddar Polenta, Crispy Onions, Mustard Bordelaise  
Pistachio Encrusted Chicken, Truffle Mash, Asparagus, Citrus Lavender Glaze  
Roasted Butternut Squash, Penne, Caramelized Onions, 'Beyond' Italian Sausage

## Sweets

**Stationary Display**  
Pumpkin Brulee  
Salted Caramel Chunk Gelato  
Sticky Toffee Cake, Whipped Citrus Cream  
Coffee and Tea

## Beverages

**House Beverage Package**

**\$110**

per person plus tax

Price valid for events taking place Monday-Friday in December and January

60 person minimum, 5 Hour Reception  
Includes: Linen, China, Cutlery, Glassware, and Service Fees.



# Chef Stations

## Passed Apps

Smokey Turkey Burger Sliders, Cranberry Aioli, Crispy Sage, Brioche  
Golden Beet and Manchego Flat Bread  
Orange Glazed Scallops, Roasted Spaghetti Squash, Petite Fork  
Sweet Potato Mini Muffins, Whipped Honey Chevre, Port Wine Drizzle  
Truffled Sweet Potato Wedges, Paper Cones

## Grilled Cheese

Creamy Tomato Soup  
Short Rib, Onion Jam, Horseradish, Swiss  
Grilled Brie, Fig Jam, Cinnamon Raisin Bread

## Carvery

Wedge Salad, Crumbled Blue Cheese, Bacon, Sun-Dried Tomatoes, Balsamic Demi  
Carved Honey Ham, Fennel, Rosemary  
Carved Steak, Roasted Tomatoes  
Yukon Gold Mash

## Modern

Pork Loin Roulade with Brioche and Wild Mushroom Stuffing  
Pumpkin Ravioli with Crispy Sage Butter Sauce  
Maple Bacon Biscuits

## Sweets

**Stationary Display**  
Build Your Own S'mores  
Mini Pies  
Coffee and Tea

## Beverages

**House Beverage Package**

# \$100

per person plus tax

Price valid for events taking place Monday-Friday in December and January

60 person minimum, 5 Hour Reception

Includes: Linen, China, Cutlery, Glassware, and Service Fees.



# Buffet A la Carte

## Dinner Buffet

*(Choose Two Entrees)*

\*Includes Chef's Choice Salad

### **Butternut Squash Ravioli**

Sage Cream Sauce

### **Penne a la Vodka**

Penne, Cream Infused Marinara, Bacon,  
Shaved Parmesan

### **Roasted Chicken Breast**

Cranberry Chutney Glaze

### **Chicken Piccata**

Capers, Lemons

### **Chicken Francaise**

Lemon Wine Sauce

### **Stuffed Chicken Breast**

with Butternut Squash Risotto

### **Stuffed Chicken Breast**

with Oyster Mushroom Risotto

### **Italian Sausage and Peppers**

Hot or Sweet Sausage, Onions,  
Peppers, and Marinara Sauce

### **Pork Loin Roulade**

Apple Stuffing

### **Grilled Salmon**

Preserved Lemon Sauce

### **Steak Tips**

Cracked Pepper and Garlic Herb Marinade,  
Mushroom Bordelaise

### **Teres Major**

Bourbon Demi

## Sides

*(Choose Two)*

Roasted Root Vegetables

Yukon Gold Smashed Potatoes

Rice Pilaf with Spinach

Couscous Salad

Acorn Squash

Brussels Sprout and Artichoke Medley

Sweet Potato Mash

## Dessert

Traditional Holiday Cookies or Pumpkin Cheesecake

## Beverages

House Beverage Package

# \$75

per person plus tax

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60 person minimum, 5 Hour Reception

Includes: Linen, China, Cutlery, Glassware, and Service Fees.

# Beverages

## House

House Wine and Beer  
Assorted 2 Liter Sodas, Tonic, Club, Juices and Water  
\$9.00pp

## Platinum

House Wine and Beer  
Assorted 2 Liter Sodas, Tonic, Club, Juices and Water

LIQUOR- Vodka, Gin, Spiced Rum, White Rum, Bourbon, Whiskey, Dry and Sweet Vermouth,  
Orange Juice, Cranberry Juice, Grapefruit Juice, Lime Juice, Sour Mix, Olives  
\$15.00pp

## Diamond

House Wine and Beer  
Assorted 2 Liter Sodas, Tonic, Club, Juices and Water  
  
LIQUOR- Vodka, Gin, Spiced Rum, White Rum, Bourbon, Whiskey, Amaretto, Triple Sec,  
Tequila, Dry and Sweet Vermouth, Orange Juice, Cranberry Juice, Grapefruit Juice, Lime Juice,  
Sour Mix, Olives  
\$25.00pp

## Infused Cocktails

Add some spice to any Holiday Celebration with an Infused Cocktail.

### CANDY CANE

Sprite, Gran Marnier, Cranberries, Prosecco Garnished with Candy Cane

### RED AND GREEN MARTINI

Crème de Menthe, Vodka, Club Soda, Garnish with Red Salt/Sugar on Rim

### SPICED CHOCOLATE EGG NOG

Chocolate, Cream, Eggs, Brandy, Cayenne Pepper, Nutmeg, Vanilla  
Garnished with Cinnamon Vanilla Cream and a Churro

### POMEGRANATE MARGARITA

Tequila, Cointreau, Pomegranate Juice  
Garnished with Pomegranate seeds and a Salt Rim

### WINTER SANGRIA

White Wine with Cranberry Caviar and  
Infused Gran Marnier Cranberries

\$8.00 per person each