

# Holiday Menus

## Bar service

### ***\$8 per person***

Beer and wine

3 selections of beer and 2 selections of wine

### ***\$12 per person***

3 beers, 3 wines, and a signature drink

### ***\$15 per person***

3 beers 3 wines and 2 signature drinks

or

3 beers, 3 wines, and a small service bar

*Whiskey, vodka, rum, tequila, and gin*

*with mixers and garnish*

### ***\$20 per person***

3 beers, 3 wines, 1 signature cocktail

Medium service bar

*Whiskey, vodka, rum, tequila, gin, scotch, and bourbon*

*with mixers and garnish*

### ***\$30 per person***

Full service bar

3 beers, 4 wines and large bar

*Whiskey, vodka, rum, tequila, gin, bourbon, liqueurs, and lots of flare*

(One licensed and insured bartender per 50 guests at \$200)

## **Food**

***Starting at \$18 per person***

### **Incredible displays**

Baked Brie

*with cranberry, pistachio, orange and Jalapeño jam*

Charcuterie

*Assortment of cheeses, meats, and breads*

Bone in Ham

*Served with rolls, biscuits, cornbread and assorted condiments*

Smoked Salmon

*Served with rye bread, crostini, and assorted condiments*

Fruit Tray

*Seasonal and dried fruits arranged in a gorgeous display*

Vegetable Tray

*Assorted roasted, marinated, and crudite vegetables*

Caprese Salad Candy Cane

*Mozzarella, tomatoes, basil and balsamic arranged to look like a candy cane*

Bruschetta

*Assorted bruschetta toppings with crostini*

### **Dips**

Spinach Artichoke Dip

*Served with pita and chips*

Crab dip

*Served with rye bread and crackers*

Buffalo Chicken Dip

*Served with bread and vegetables*

Mushroom Pate Dip

*Served with crostini*

Cheese ball

*Served with crackers, red and green peppers*

Chips and Queso

Fondue

*Served with vegetables and bread*

**Make it your own**

Mashed Potato Bar

*Served with cheese, bacon, sour cream and all the extra toppings*

Fajita Bar

*Selections of meats accompanied with tortillas, condiments and cheeses*

**Meats**

Lamb chops

*with cranberry mint sauce*

Mini Beef Wellington

Duck Breast

*with cranberry jalapeno salsa*

Chicken Salad on Zucchini bread

Meatballs

**Small Bites**

Grilled Cheese and Tomato Soup

Assorted Soup Shooters

Assorted Mini Salads

Assorted Marinated olives and vegetables

Fresh stuffed and topped jalapenos

Puff pastry pinwheels

Mini Quiche

Stuffed mushrooms

Potato skins

Deviled eggs

Assorted savory cream puffs

Herb grits with shrimp

Prosciutto wrapped dates

**Late night snacks**

Pretzel Hot dogs

Ham and Cheese Croissants  
French Fry Bar (additional \$75 charge for service)  
Donuts

**Desserts**

Eggnog panna cotta  
Cranberry panna cotta  
Creme brulee  
Pecan diamonds  
Sugar cookies  
Petit fors  
Cookies  
Bars  
Lemon Tarts  
Chocolate Mousse cups  
Bouche de noel

**Pre fixed menus**

**\$18 per person**

Cheese and seasonal fruit presentation  
(Imported and domestic cheeses presented with an assortment of seasonal fresh fruit and dried  
fruits served with assorted bread, crackers, jams, and nuts)  
Pulled pork with crispy wontons and coleslaw on an edible spoon  
Chicken salad on zucchini bread  
Spinach artichoke dip  
Grilled Cheese and tomato soup  
Deviled eggs

Assorted desserts

**\$20 per person**

Grilled lemon prawns

Prosciutto wrapped dates

Charcuterie spread

Assorted meats, cheeses, fruits, and roasted vegetables

Three dip assortment

Buffalo chicken, Queso, spinach

Stuffed mushrooms

Risotto cups

Marinated olives and vegetables

With assorted bar snacks

Fruit and assorted Desserts

**\$25 per person**

Lobster bisque shooters

Charcuterie Display

Spinach Artichoke dip

Potato skins

Mini croque monsieurs

Fondue

Stuffed mushrooms

Roasted vegetable and Crudités display

Bruschetta

Desserts

Chocolate covered strawberries and petit fors

Assorted Cookies and Bars

Lemon Tarts

Late night snack: pigs in a blanket

**\$30 per person**

Crab cakes

*Served with Roumelade and mustard*

*With lemon and caper arugula salad*

Cheese and fruit display

Trio Sliders

*Beef, pork and chicken served with condiments and variety of cheeses*

Mushroom Pate

Potato pancakes with salmon, creme fraiche, caviar

Guacamole pate

Queso and Salsa

Desserts

Holiday berries with caramel and powdered sugar

Lemon tarts

Sugar cookies

Assorted cookies and bars

Late night snack: puff pastry pinwheels

**\$35 per person**

Mini lobster rolls

Pepper crusted thinly sliced filet of beef  
with toast points, herb butter, horseradish

Cheese and Fruit Presentation

Crudite and roasted vegetable Display

Spinach Artichoke Dip

Desserts

Creme brulee

Assorted cookies and bars

Holiday cupcakes

Lemon tarts

Late night snack: grilled cheese and tomato soup

**\$40 per person**

Rack of lamb cut into lamb chops

Crab Cakes

Bone in Ham

Vegetable Tray with Marinated olives and vegetables

Mini Beef wellingtons

Fruit and Cheese Display

Assorted mini salads Bruschetta

Puff pastry pinwheels

Desserts

Bouche de noel

Pecan Diamonds

Assorted cookies

Panna Cotta

Late night snacks: pigs in a blanket and grilled cheese

**\$50 per person**

Beef Wellington

Bone in Ham

Smoked Salmon

Trio Cheese Balls

Spinach Artichoke Dip

Crab dip

Desserts

Cream Puffs

Pecan Diamonds

Sugar Cookies

Chocolate petit fors

Late night snack

Ham and cheese croissants and grilled cheese

**\$75 per person**

Beef filet thinly sliced

*Served with toasted crostini, arugula salad, and horseradish blue cheese butter*

Lobster tails

*Served with melted butter and toasted croissant pieces*

Duck Breast

*with Cranberry Salsa*

Crab Dip

Spinach Artichoke dip

Baked Brie

*With pistachio cranberry sauce*

Mushroom Pate

Fruit and Cheese Display

Assorted olives and marinated vegetables

Assorted Soup Shooters

Late night snacks

Ham and cheese croissants and Pretzel hot dogs

Desserts

Intricately decorated sugar and gingerbread cookies

Cranberry panna cotta

Crepe Brulee

Chocolate covered strawberries

White chocolate petit fours