



HOLIDAY MENU

We Welcome Custom Menus & Collaborations · What's On Your Wish-List?



Index

Tax, service charge and gratuities are not included

Traditional Holiday Celebration

Fiesta Celebration

Italian Holiday Celebration

Holiday Grill

Elegant Holiday

Specialty Stations

Hot and Cold Beverages

Bar Service

HOLIDAY BUFFET DÉCOR PACKAGES

We'll create and design your event theme around your budget, whether it's simple or elaborate.

Buffet Package #1 – Included on all events

Accent table top linens (not floor length) with some or all of the following:

Pine cones, fresh or silk pine tree accents, colored beads, decorated boxes and holiday decorations.

Colors and themes may vary.

Buffet Package #2 – Groups of 25 or more *(priced per quote)*

Floor length linens – choice of colors and styles, themed accents tabletop items and props, fresh florals arrangements, fresh pine tree clippings, stylish chafing dishes.

*Full sized props, backdrops and decorations available – just ask!

Traditional Holiday Celebration

Buffet or Plated

Includes: Assortment of Freshly Baked Rolls and Butter

(Please Ask Our Event Specialists For Quote | Extra Selections Available at Add'l Charge)

SALAD SELECTIONS please choose one

Tossed Green Salad, ranch and italian dressing

Spinach Salad, fresh spinach, eggs, slivered onions and bacon, balsamic vinaigrette

Traditional Caesar Salad, creamy parmesan dressing

Winter Mix Salad, dried cranberries, candied walnuts, tomatoes, balsamic vinaigrette

Fall Mixed Greens, dried apricots, candied walnuts, smoked mozzarella, diced apples and champagne vinaigrette

ENTRÉE SELECTIONS please choose one

Roasted Turkey Breast, slow roasted w. gravy and cranberry sauce

Baked Honey-Glazed Ham, basted with orange-honey jus

Sage Roasted Pork Loin, brandied apple calvados sauce

Grilled Chicken Breast, leeks, mushrooms, tomatoes in a garlic demi

Supreme Chicken, champagne cream sauce garnished with sun-dried tomatoes and basil

Coq Au Vin, braised chicken in rich burgundy wine sauce

Rosemary Rubbed Tri-Tip, mushroom pan sauce

Roasted Tri-Tip, sliced & drizzled with a trio peppercorn demi

Beef Bourguignon, simmered in a mushroom burgundy sauce

VEGETABLE SELECTIONS please choose one

Glazed Carrots

Sauteed Seasonal Vegetable Medley

Green Bean Casserole

Parmesan Creamed Corn

SIDE DISH SELECTIONS please choose one

Roasted Garlic Mash

Traditional Mashed Potatoes

Buttered Petite Potatoes, with parsley

Roasted Rosemary Red Potatoes

House-made Stuffing

Au Gratin Potatoes

Scalloped Potatoes

Sweet Potatoes, vanilla and brown sugar

Herb Rice, blend of fresh herbs and seasonings

House Rice, blend of long grain and red quinoa, fresh herbs

DESSERT SELECTIONS please choose one (see Specialty Dessert Menu for upgrades)

Chocolate Cream Puffs
Holiday Sugar Cookies (assorted)

Strawberry Cheesecake Squares
Pumpkin Pie Bars

Chocolate Chip Cheese Cake Squares
Cranberry-Apple Bread Pudding

Fiesta Celebration

Buffet or Plated

Includes: *Chips & Salsa*

(Please Ask Our Event Specialists For Quote | Extra Selections Available at Add'l Charge)

SALAD SELECTIONS please choose one

Tossed Green Salad, *ranch and italian dressing*

Fiesta Salad, *mixed greens, fire roasted corn, black beans, peppers, cilantro, citrus vinaigrette*

Spanish Caesar Salad, *roasted pepitas, fried tortilla strips, cilantro parmesan dressing*

Winter Mix Salad, *dried cranberries, candied walnuts, tomatoes, balsamic vinaigrette*

ENTRÉE SELECTIONS please choose one

Oven Roasted Turkey, *chunky tomato and roasted poblano sauce*

Achiote Rubbed Turkey Breast, *carved with chipotle cream sauce*

Slow Roasted Pork, *poblano tomatillo sauce*

Baked Ham, *pineapple-habanero cilantro glaze*

Carnitas, *charbroiled with citrus achiote sauce, flour tortillas'*

Carne Asada Enchilada Casserole, *carne asada baked in corn tortillas, cheese & enchilada sauce*

Chili Colorado "Mexican Beef Stew", *served in rich red chili sauce*

Adobo Roasted Tri-Tip, *sliced & served in serrano espagnole sauce*

Beef or Chicken Fajitas, *sautéed with colorful mix of peppers & onions, served with tortillas*

Grilled Chicken Enchilada Casserole, *baked in corn tortillas with cheese & enchilada sauce*

Chicken Vera Cruz, *breast of chicken with sautéed peppers in a rich tomato sauce*

VEGETABLE SELECTIONS please choose one

Glazed Carrots

Sauteed Seasonal Vegetable Medley

Green Bean Casserole

Parmesan Creamed Corn

SIDE DISH SELECTIONS please choose one

Refried Beans

House-made Stuffing

Whipped Potatoes, *with garlic, pepper-jack cheese*

Chipotle and Cheddar Mash

Roasted Red Potatoes, *cumin, garlic, chilis*

Spanish Rice

Cilantro and Corn Rice

Cilantro and Cranberry Rice Pilaf

DESSERT SELECTIONS please choose one (see *Specialty Dessert Menu for upgrades*)

Chocolate Cream Puffs

Holiday Sugar Cookies (assorted)

Strawberry Cheesecake Squares

Pumpkin Pie Bars

Chocolate Chip Cheese Cake Squares

Cranberry-Apple Bread Pudding

Italian Holiday Celebration

Buffet or Plated

Includes: Assortment of Freshly Baked Rolls & Butter

(Please Ask Our Event Specialists For Quote | Extra Selections Available at Add'l Charge)

SALAD SELECTIONS please choose one

Tossed Green Salad, ranch and italian dressing

Traditional Caesar Salad, served with creamy parmesan dressing

Orzo Salad, roasted peppers, mushrooms, zucchini, green beans, artichokes, cherry tomatoes, basil vinaigrette

Antipasti Salad

Winter Mix Salad, dried cranberries, candied walnuts, tomatoes, balsamic vinaigrette

ENTRÉE SELECTIONS please choose one

Roasted Turkey, pancetta, sage cream sauce

Tuscany-Style Roasted Turkey Breast, with white beans infused in a tomato-garlic sauce

Sun-Dried Tomato & Chicken Ziti, baked with zesty basil pesto tomato sauce

Chicken Marsala, smothered in mushroom marsala wine sauce

Chicken Breast Scaloppini, white wine, lemon butter, caper and prosciutto sauce

Traditional Lasagna, ground beef & sausage layered with cheese and bolognese sauce

Vegetable Lasagna, seasoned vegetables layered with cheese and creamy parmesan sauce

Italian Sausage, mild sausage grilled with sautéed peppers, onions and herbs

Roasted Tri-Tip, rubbed with garlic and Italian seasonings, accompanied with olive demi-glace

VEGETABLE SELECTIONS please choose one

Glazed Carrots

Sauteed Seasonal Vegetable Medley

Green Bean Casserole

Parmesan Creamed Corn

SIDE DISH SELECTIONS please choose one

Oven-Roasted Rosemary Red Potatoes

House-made Stuffing

Pesto & Parmesan Whipped Potatoes

Penne Pasta Marinara

Pasta Pomodoro

Penne alla Vodka

Fettuccine, roasted garlic and alfredo sauce

Creamy Mushroom Orzo

DESSERT SELECTIONS please choose one (see Specialty Dessert Menu for upgrades)

Chocolate Cream Puffs

Holiday Sugar Cookies (assorted)

Strawberry Cheesecake Squares

Pumpkin Pie Bars

Chocolate Chip Cheese Cake Squares

Cranberry-Apple Bread Pudding

Holiday Grill

Buffet or Plated

Includes: Assortment of Freshly Baked Rolls & Butter

(Please Ask Our Event Specialists For Quote | Extra Selections Available at Add'l Charge)

SALAD SELECTIONS please choose one

Tossed Green Salad, ranch and italian dressing

Barbecue Fiesta Salad, field greens, roasted corn, peppers, tomatoes and basil garlic vinaigrette

Traditional Caesar Salad, creamy parmesan dressing

Winter Mix Salad, dried cranberries, candied walnuts, tomatoes, balsamic vinaigrette

ENTRÉE SELECTIONS please choose one

Oven Roasted Turkey, fresh rosemary and shallot pan sauce

Grilled Turkey Cutlets, sweet honey barbecue sauce

Hawaiian Kahlua Pork, traditional slow-roasted with smoky jus

Pork Ribs, boneless country-rib, zesty barbecue sauce

Stuffed Grilled Chicken, filled with smoked mozzarella & mushrooms, layered with fire-roasted tomatoes and thyme

Grilled Meatloaf, bacon wrapped loaf finished with bourbon demi-glace

Fire Roasted Tri-Tip, pepper crusted and mopped with jack daniels barbecue sauce

Baby Back Ribs, ½ rack, house rub, marinated with bourbon honey barbecue sauce

VEGETABLE SELECTIONS please choose one

Glazed Carrots

Sauteed Seasonal Vegetable Medley

Green Bean Casserole

Parmesan Creamed Corn

SIDE DISH SELECTIONS please choose one

Traditional Mashed Potatoes

Baked Potato Mash

Roasted Rosemary Red Potatoes

House-made Stuffing

Ranch Style Beans

Mac-n-Cheese

Country-Style Rice Pilaf, with peas and carrots

Fire-Roasted Tomato Pilaf

DESSERT SELECTIONS please choose one (see Specialty Dessert Menu for upgrades)

Chocolate Cream Puffs

Holiday Sugar Cookies (assorted)

Strawberry Cheesecake Squares

Pumpkin Pie Bars

Chocolate Chip Cheese Cake Squares

Cranberry-Apple Bread Pudding

Elegant Holiday

Upscale Buffet or Plated

Includes: Assortment of Freshly Baked Rolls & Butter

(Please Ask Our Event Specialists For Quote | Extra Selections Available at Add'l Charge)

SALAD SELECTIONS please choose one

Tossed Green Salad, accompanied by ranch and italian dressing

Traditional Caesar Salad, with creamy parmesan dressing

Spinach Salad, fresh spinach, roasted pine nuts, citrus segments, feta cheese, pomegranate vinaigrette dressing

Winter Mix Salad, dried cranberries, candied walnuts, balsamic vinaigrette

ENTRÉE SELECTIONS please choose one

Braised Short Ribs, cipollini onions, bacon and fresh thyme in cabernet reduction

Roasted Beef Tenderloin, sliced with wild mushroom & cabernet reduction

Roasted New York Strip, slow-roasted, sliced and served with gorgonzola merlot reduction

Beef Wellington, filet topped with mushrooms and shallots, wrapped & baked in puffed pastry

Baked Supreme Chicken, stuffed with apricot & almonds, grand marnier sauce

Chicken Jardinière, baked breast stuffed with artichokes, sundried tomatoes, basil cream sauce

Airline Chicken, crisp pancetta, sage, garlic thyme cream sauce

Famous Chicken Cordon Bleu, stuffed with serrano ham & gruyere cheese, served with mushroom veloute

Salmon Coulibiac, pastry-wrapped with sautéed mushrooms & spinach, creamy roasted pepper sauce

Grilled Mahi Mahi, marinated and grilled, with cilantro mango chutney

Pesto Shrimp, jumbo prawns marinated and grilled with pesto & lime, served on bed of roasted corn relish

Bacon-Wrapped Pork Tenderloin, figs, cipollini onions & port wine demi-glace

VEGETABLE SELECTIONS please choose one

Fresh Green Beans, caramelized onions and bacon

Steamed Broccoli, sautéed shitake mushrooms topped with goat cheese

Glazed Baby Carrots

Fresh Medley of Seasonal Baby Vegetables

Creamed Sweet Peas, with mint and baby onion

SIDE DISH SELECTIONS please choose one

Gratin Dauphinoise (cheesy, scalloped)

Pomme Lyonnaise, sautéed potatoes and caramelized onions

Potatoes Monte Blanc (duchess potatoes)

Fingerling Potatoes, tarragon and chives

Colcannon Potatoes, garlic mashed with sautéed cabbage, bacon, green onions

Israeli Grilled Vegetable Couscous

Truffled Potatoes, skinned potatoes with white truffle oil and rosemary

Wild Rice Forestière, sautéed mushrooms and diced bacon

DESSERT SELECTIONS choose from a wide-variety of specialty desserts (ask event specialist for recommendations that compliment your meal)

Specialty Stations

Priced per station with a minimum order of 3 stations · One or more stations available when added to a buffet
Stations are served for a maximum of 90 minutes

CARVERY STATION (50-guest minimum):

Whole roasted meats sliced to approximately 4 oz. servings | Includes assorted freshly-baked dinner rolls & butter

Turkey Breast, 5 oz.
sage cream sauce

Honey Glazed Ham, 5 oz.
pineapple-orange jus

Roasted Top Sirloin, 6 oz.
garlic demi-glace

Pork Loin, 6 oz.
cranberry grand-marnier sauce

Pork Tenderloin, 5 oz.
rosemary demi-glace

Tri-Tip, 6 oz.
caramelized onion demi-glace

Beef Tenderloin, 4 oz. filet mignon
béarnaise sauce

Prime Rib, 6 oz. cut
au jus, creamed horseradish

PASTA STATION (50-guest minimum):

Includes mushrooms, diced tomatoes with basil, bell peppers, crushed red pepper, parmesan cheese and garlic breadsticks

Pasta please choose one
penne · fettuccini · bow tie · rotelli · tortellini · rigatoni

Sauce please choose one
marinara · creamy pesto · alfredo · vodka · bolognese

Topping please choose one
diced herb chicken · sliced italian sausage · shrimp

Specialty Dessert Menu

FRESH BAKERY SELECTIONS (2 dozen minimum per flavor unless otherwise noted)

Cookies

(2 oz – 1 dozen minimum per flavor/gluten free on request)

flavors: white chocolate macadamia nut | chocolate chunk | oatmeal raisin | double chocolate | snickerdoodle | coconut macaroon

Chocolate-Dipped Madeleines

Pavlova Cookies

flavors: lemon curd | strawberry | blackberry | raspberry

Triple Chocolate Brownies

S'more Bites

Lemon Bars

Carrot Cake Squares

Chocolate-Dipped Oreos

Chocolate-Dipped Cheesecake Lollipops

Cheesecake Squares

flavors: chocolate chip | raspberry swirl | pumpkin

Mini-Pie Lollipops

flavors: apple | mixed berry | lemon curd | pumpkin

Mini-Tarts

flavors: apple | mixed berry | lemon | pecan | chocolate | coconut cream | pumpkin

Tiramisu Trifle Cups

Trifles

flavors: double chocolate | white chocolate mousse with caramel and brownies | strawberry shortcake

Pots de Crème Cups

flavors: chocolate | tahitian vanilla

Iced Sugar Cookies

call for quote (plain or w/logo)

Chocolate Covered Strawberries

call for quote (seasonal)

French Macaroons (80-piece assortment)

flavors: pistachio | raspberry | chocolate | sea salt caramel | assorted mix

Mini Cream Puffs (100 pieces)

crème-filled pâte à choux drizzled with chocolate ganache

Cupcakes (box of 20 per flavor)

flavors: red velvet | lemon meringue | chocolate ganache | vanilla bean | cappuccino | carrot cake

DESSERT DISPLAYS

Grandma Lizzie's Hand-Crafted Assortment (includes one dozen of each item)

Mini Tarts (select one flavor)
flavors: coconut cream | lemon meringue | pecan

Cookie Bites (select one flavor)
flavors: chocolate chip | white chocolate macadamia | sugar

Mini Apple Pie Lollipops

Cobbler Cups (select one flavor)
flavors: peach | apple | mixed berry

Triple Chocolate Brownies

Mini Trifle
white chocolate mousse with caramel and brownies

ADDITIONAL DESSERT DISPLAYS

Chocolate Fountain
(minimum 50 guests - includes small fountain, skewers, napkins and set-up / price based on 3 dips per person)
fondue flavors: (select one): white chocolate | dark chocolate | milk chocolate
dipping items: seasonal fruit & berries | marshmallows | pretzels | cookies | crackers | rice crispy treats

Mini Pastry Pops
(35-piece assortment)
flavors: fudge nut | white chocolate pyramid cheesecake | chocolate truffle | strawberry champagne | s'more

Glamorous Bites Assortment (includes one dozen of each item)

Cake Pops (select one flavor)
flavors: double chocolate | lemon | white chocolate | red velvet

Chocolate-Covered Pretzel Sticks

Mousse Cups (select one flavor)
flavors: mango | chocolate | strawberry | key lime

Truffles (select one flavor)
flavors: white chocolate raspberry | chocolate

Chocolate-Covered Oreos

S'mores Cups

Mini Dessert Cup Assortment
(35-piece assortment)
flavors: four-berry cheesecake | nutella cappuccino | mango pomegranate | double citrus delight | duo chocolate mousse

Mini Elite Assortment
(40-piece assortment)
flavors: white chocolate espresso | new york cheesecake | white chocolate raspberry | white chocolate passion | chocolate fantasy

European Delights Assortment (includes one dozen of each item)

Mini Fruit Tarts

Chocolate Ganache Drizzled Cream Puffs

Pots de Crème
flavors: chocolate | tahitian vanilla

French Macaroons

Tiramisu Trifle Cups

Chocolate-Dipped Madelines

Mini Cheesecakes
(40-piece assortment)
flavors: mixed berry | pumpkin | new york | triple chocolate | crème brûlée

Mini Cupcakes
(48-piece assortment)
flavors: red velvet | lemon meringue | chocolate ganache | vanilla bean | cappuccino | carrot cake

*Enhance Your Dessert Displays and Stations With Additional Sweets From Our Fresh Bakery Selections

*Ask Us About Custom Dessert Displays & Stations

SINGLE SERVING DESSERTS (each item sold by the dozen)

Triple Chocolate Mousse

layers of white and dark chocolate

White Chocolate Cheesecake

white chocolate & cream cheese topped with cloud of whipped cream frosting and garnished with delicate swirl of dark chocolate

Chocolate Fantasy

rich dark chocolate cake layered with a dark chocolate filling and semi-sweet chocolate icing

Chef's Special Bread Pudding

served with vanilla crème anglaise

Crème Brûlée

classic vanilla bean crème brûlée with fresh berries (add'l flavors available)

Vanilla Panna Cotta

with fresh berries

Lemon Meringue Tarts

flaky tart shell crust, lemon curd and torched meringue

Fresh Fruit Tarts

flaky tart shell crust, creamy custard, seasonal fruit & berries

Fruit Cobbler

buttery pie crust, fruit filling and fresh cream

flavors: apple | peach | mixed berry

**Plated or Individual Servings*

SPECIALTY CAKES

Choose from an assortment of beautiful cakes, or, work with our bakers to design your own work of art. We want your cake to reflect your unique taste and style!

Please Call For Quote
 (*premium flavors at additional cost)

Cake Layers

Wedding White
 *Red Velvet
 *Royal Almond

Marble
 *Champagne
 *Carrot

Chocolate
 *Chocolate Decadence

Cake Fillings

Banana Bavarian
Lemon Bavarian
Chocolate Bavarian
 *Caramel Mousse
 *Mango Mousse
 *White Chocolate Mousse
 *Italian Rum Crème
 *Raspberry Supreme

Black Cherry Bavarian
Raspberry Bavarian
Strawberry Bavarian
 *Chocolate Mousse
 *Pineapple Cheese Mousse
 *Bailey's Irish Crème
 *Kahlua Crème
 *Fresh Strawberries (seasonal)

Chocolate Bavarian
Raspberry
Vanilla Bavarian
 *Mandarin Cheese Mousse
 *Amaretto Mousse
 *Hazelnut Crème
 *Mocha Latte
 *Tira Misu

Icing

Butter Crème
 *Chocolate Ganache

Chocolate
 *Rolled Fondant

*Marzipan

Beverage Service

Pricing based on minimum of 25 guests with meal purchase

HOT BEVERAGES (10 oz. per person)

Additional charge for each polished beverage urn

Coffee Service *(Cambro Thermo Dispenser | Polished Urns)*

regular or decaffeinated, served with assorted flavored creamers, sugar, stir sticks and disposable cups

Deluxe Coffee Service

regular and decaffeinated, served with assorted flavored creamers, whipped cream, cinnamon, chocolate shavings, sugar, stir sticks and served in a polished beverage urn

Hot Tea Service *(Cambro Thermo Dispenser) (Polished Urns)*

assortment of regular and decaffeinated tea, served with lemon, honey and sugar

Hot Chocolate

whipped cream, disposable cups and napkins

Hot Apple Cider

whipped cream, disposable cups and napkins

Cappuccino Cart

COLD BEVERAGES (12 oz. per person)

Served in dispensers with disposable cups and napkins

Fruit Punch

Lemonade

Pink Lemonade

Iced Tea

Tropical Iced Tea

Citrus Punch

Individual Servings

Canned Soft Drinks

Bottled Water

Evian (call for quote)

Perrier (call for quote)

Voss (call for quote)

Bar Service

Custom packages tailored to your specific event and needs

- Minimum = 50 Guests (smaller counts available, call for pricing).
- Friendly, professional staff provides great experiences of with exceptional pricing and value.
- Prices vary based on number of guests, stations and service style.
- Prices subject to change according to location rules and venue regulations.

All bar services include the following for groups up to 125 guests

(add'l bartenders required on groups over 125 + extra bar set up)

- 4-5 hours of service
- One bartender & One portable bar
- Napkins, stir straws, clear hard-plastic glassware in two-sizes
- All operational equipment for your bar service type
- Ice & full range of mixes and condiments
- Liquor liability insurance

HOSTED PREMIUM BAR

Liquor Service

Absolute Vodka | Grey Goose Vodka | Tanqueray Gin | Chivas Regal Scotch | Crown Royal | Jack Daniels | Bacardi Rum | Malibu Rum | Captain Morgan Rum | Patron Silver | 1800 Tequila | Hennessy Cognac | Jagermeister | Grand Marnier | Kahlua | Midori Apple | Triple Sec | Amaretto | Peach Schnapps | Long Island Iced Tea

Beer Service

Corona | New Castle | Amstel Light or equivalent

Wine Service

Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel

Soft Drink Service

Coke | Diet Coke | 7-Up | Red Bull | Perrier

HOSTED CALL BAR

Liquor Service

Smirnoff Vodka | Gordon's Gin | Johnnie Walker Red Scotch | 70-Crown | Jack Daniels | Bacardi Rum | Malibu Rum | Spiced Rum | Jose Cuervo Gold Tequila | Christian Brothers Brandy | Kahlua | Midori Apple | Triple Sec | Amaretto | Peach Schnapps | Long Island Iced Tea

Beer Service *(bottled domestic, choice of two)*

Budweiser | Bud-Light | MGD | Miller Lite | Coors | Coors Light

Soft Drink Service

Coke | Diet Coke | 7-Up | Red Bull | Perrier

Wine Service

Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel

HOSTED SOFT BAR

Beer Service *(bottled domestic, choice of two)*

Budweiser | Bud-Light | MGD | Miller Lite | Coors | Coors Light

Wine Service

Chardonnay | Merlot | Cabernet Sauvignon | White Zinfandel

Soft Drink Service

Coke | Diet Coke | 7-Up | Red Bull | Perrier

CASH BAR

Single or multiple bar stations with bartenders *(call for quote)*

ADDITIONAL SERVICES

Ice, glass rentals, portable bars, bar garnishes, ice carvings & more *(call for ideas & quotes)*

CHAMPAGNE TOAST