



11920 Saradrienne Lane Bonita Springs, FL 34135
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Haze Venue Holiday Party Menu's

#1

Cocktail Style

Passed Hors D'oeuvres

White Cheddar Parmesan Mac & Cheese Bites
Turkey Bruschetta with Swiss Cheese and a Cranberry Relish
Julienne Sweet Potato Cake Stuffed with Sage Honey Infused Ricotta
Belgian Endive Stuffed with Parmesan Artichoke Tapenade

Placed Hors D'oeuvres Station

Seared Chicken Skewers with Shallot Red Wine Jam
Jumbo Gulf Shrimp Cocktail with a Spicy Lime and Horseradish Sauce
Fresh Mozzarella Balls and Tricolor Tortellini Skewers with a Pomodoro Sauce
Roasted Artichokes Wrapped in Phyllo Pastry with Gruyere Cheese

Desserts

Apple Pies and Pecan Pie Tarts
Hidden Kiss Cookies

30-50 \$39.95

50-75 \$36.95

#2

Buffet Dinner Style

Buffet Style

Passed Hors D'oeuvres

Coconut Crusted Shrimp with a Sweet n Sour Sauce

Cranberry Meatballs

French Brie Tartlets with Caramelized Onions and Mango Chutney

Grilled Bruschetta of Tomato and Fresh Mozzarella

Pre-Plated Salad

Mixed Green Salad with Sun Dried Cherries, Crumbled Gorgonzola Cheese,

Oven Roasted Tomatoes and a Balsamic Dressing

Dinner Rolls with Whipped Butter at each table

Dinner Buffet

Carving Stations of

Honey Baked Ham with a Pineapple Glaze

Fresh Oven Roasted Fresh Turkey with Roasted Onion Gravy

Cornbread Stuffing

French Green Beans with Roasted Almonds Pancetta and Fontina Cheese

Orange and Ginger Cranberry Sauce

Slow Roasted Potato Gratin with Light Cream and Roasted Garlic and Imported

Parmesan Cheese

Dessert

Fresh Baked Holiday Gourmet Cookies

Assorted Holiday Pastries

30-50 \$54.95

50-75 \$49.95

#3

Plated Dinner Style

Passed Hors D'oeuvres

Turkey Bruschetta with Swiss Cheese and a Cranberry Relish
White Cheddar Parmesan Mac & Cheese Bites
Seared Chicken Skewers with Shallot Red Wine Jam
Stuffing Stuffed Mushrooms

Dinner

Plated Salad

Baby Mixed Greens with Toasted Pine Nuts Sun Dried Cherries Baby Shredded Carrots and a Creamy Balsamic Vinaigrette

Assorted Dinner Rolls with Butter at each table

Plated Entree

Grilled Beef Tenderloin Steak with Light Port Wine Sauce

OR

Oven Roasted North Atlantic Salmon with a Creamy Chardonnay and Dill Sauce
Both Served With

Cheesy Vegetable Risotto and Grilled Tuscan Style Vegetables with Lemons and Herbs

Vegetarian Option

Italian Lasagna (No Meat)

Dessert

Banana Brownie Sticky Toffee Puddings

Pecan Pie Tarts, Pumpkin Pie Tarts, Apple Pie Tarts

30-50 \$68.95

50-75 \$62.95