

SSC
Holiday
Menu

Buffet Selections

Ruby Hill

BEEF MEDALLIONS in AU POIVRE CREAM SAUCE
ROSEMARY CHERRY BALSAMIC CHICKEN
ROASTED RAINBOW CARROTS
SHALLOT INFUSED MASHED POTATOES
WINTER GREENS WITH ORANGE SEGMENTS, TART CHERRIES & PINE NUTS
RUSTIC ROLLS WITH SWEET CREAM BUTTER



Cherry Creek

WINE BRAISED SHORT RIBS
FRENCH ONION GRUYERE CHICKEN
PORTOBELLO WILD RICE & SHAVED PARM
FRENCH GREEN BEANS WITH CANDIED ALMONDS
MIXED GREENS WITH POMEGRANATE SEEDS, WATERMELON RADISH & RED ONION
RUSTIC ROLLS WITH SWEET CREAM BUTTER



Wellshire

SLICED FLANK with CIPOLLINI ONIONS, WILD MUSHROOMS & FIG ESSENCE
CAPRESE CHICKEN W/ CHIFFONADE BASIL
GRILLED ZUCCHINI WITH GARLIC
ROSEMARY ROASTED FINGERLING POTATOES
CITRUS FENNEL SALAD W/ HONEY LEMON VINAIGRETTE
FOCCACIA & CIABBATA WITH SWEET CREAM BUTTER



Cherry Hills Hors d'Oeuvres Display

CHARCUTERIE BOARD- ASSORTED CURED MEATS,
PICKLES, OLIVES, CURATED LOCAL AND IMPORTED
CHEESE & FRUITS

SWEET BASIL BRUSCHETTA ON CROSTINI

SPICED CANDIED BACON

TRUFFLED POTATO & GOUDA FLATBREAD

SMOKED GOUDA ARANCINI WITH ARRABBIATA SAUCE



Chef Suggested Add On's

BOURBON APRICOT BBQ MEATBALLS

RICOTTA CROSTINI BITES

TRADITIONAL SHRIMP COCKTAIL DISPLAY

PB&J THAI CHICKEN SKEWERS



Wash Park Small Bites Display

CURATED LOCAL AND IMPORTED CHEESE & FRESH FRUIT DISPLAY
CRUDITE BOARD WITH WHITE BEAN HUMMUS & BUTTERMILK RANCH

STEAK BITES WITH CHIMICHURRI

ORANGE BOURBON BBQ CHICKEN SKEWERS

SMOKED SALMON CUCUMBER CUPS

ARTICHOKE AND JALAPENO PHYLLO CUPS

-CROSTINI TRIO-

ORANGE ZEST, STRAWBERRIES, MINT & SWEET AGED BALSAMIC
GORGONZOLA, BACON, HONEY & RED PEPPER FLAKE
WHIPPED LEMON RICOTTA WITH SALT FLAKES & THYME



Popular A La Carte Hors d'Oeuvres

TRADITIONAL SHRIMP COCKTAIL

SMOKED SALMON CUCUMBER CUPS

ANTIPASTO SKEWERS

NEW ENGLAND CRAB CAKES

SAVORY CANNOLI

PEPPERONCINI BEEF SLIDERS

BOURBON APRICOT BBQ MEATBALLS

SMOKED GOUDA ARANCINI W/ ARRABBIATA SAUCE

SMASHED POTATO BITES

PB&J THAI CHICKEN SKEWERS

STEAK BITES WITH POMEGRANATE CHIMICHURRI

HERBED CHEESE & FRUIT PRESERVES TARTS

-CROSTINI TRIO-

ORANGE ZEST, STRAWBERRIES, MINT & SWEET AGED BALSAMIC

GORGONZOLA, BACON, HONEY & RED PEPPER FLAKE

WHIPPED LEMON RICOTTA WITH SALT FLAKES & THYME



Appetizer Stations

The Toasty Bar

PRESSED PANINI TRIO:

BRIE CREAM, CRANBERRY, & TURKEY

SPINACH, WHIPPED FETA, & SUN-DRIED TOMATO

BELLA VITA ITALIAN

Fancy Mac n Cheese

CAVATAPI PASTA WITH 3 CHEESE SAUCE

TOPPINGS: GRILLED CHICKEN, JALAPENO
SAUSAGE, MINI CROUTONS, CRISP BACON
PIECES, CORN PICO DE GALLO, CRISP
SHOESTRING ONIONS

The Party Carvery

CHOICE OF TWO TYPES OF MEATS

FLANK STEAK, ROAST BEEF TENDERLOIN

PORK TENDERLOIN, HERBED TURKEY ROAST

CHOICE OF TWO TYPES OF SAUCES

CREAMY HORSERADISH, GARLIC AIOLI,

POMEGRANATE MINT CHIMICHURRI



Desserts

Oh Holy Cannoli Bar

TOPPINGS- CHOCOLATE CHIPS,
CRUSHED PEPPERMINT, WHIPPED CREAM,
COCONUT SHAVINGS, WHITE & DARK
CHOCOLATE SYRUP

Holiday Cookie Extravaganza

A BEAUTIFUL DISPLAY OF HOLIDAY
COOKIES FROM AROUND THE WORLD

S'mores Bar

A FUN ASSORTMENT OF YOUR FAVORITE
MINI CANDY BARS, GRAHAM &
CHOCOLATE GRAHAM CRACKERS,
FLUFFY MARSHMALLOWS & STICKS FOR
ROASTING

Dessert Duo

TIRAMISU & BERRY CREME BRULEE

Fluted Gelato Trio

GUAVA MANGO, HAZLENUT &
CHOCOLATE, LIMONCELLO



Mocktails

Candy Cane Lane

CREAMY AND PERFECTLY
PEPPERMINTY

The Grinch Punch

KIDS ADORE ITS EYE-CATCHING
HUE AND SWEET, FRUITY FLAVOR

Cranberry Mistletoe

LIGHTLY SWEET AND BUBBLY

