

2025 Christmas Party Menu Options

Appetizers

Deviled Eggs - creamy classic deviled egg filling nestled into a crispy panko breaded & deep-fried egg white halve. Dusted with smoked paprika **\$2/piece**

Stuffed Italian Meatballs - beef & pork Italian meatballs filled with melted mozzarella cheese & served in rich tomato sauce. Garnished with chopped Italian parsley & parmesan cheese **\$3/each**

Meatloaf Sliders - classic moist & flavorful beef meatloaf on a warm butter roll with ketchup **\$3 each**

Shrimp Cocktail - classic cold, cocktail shrimp served with cocktail sauce **\$2/piece**

Fried Oysters - panko breaded & deep-fried small Pacific oysters served with our lemon tartar sauce **\$3.50/piece**

Steamed Clams - in white wine & garlic. Served with crusty Italian bread **\$180/10 lbs.** (serves 30)

Alehouse Cheese Soup - German beer & cheese soup served with garlic crostini **\$128** (serves 30)

Shrimp Spring Rolls - Vietnamese style shrimp & vegetable filling wrapped in a thin wheat wrapper & deep fried. Served with sweet Thai chili sauce **\$3/piece**

Coconut Shrimp- beer-battered & rolled in coconut, we butterfly these shrimp to get extra crunch in each bite. Served with sweet Thai chili sauce. **\$3.50/piece**

Mini Crab Cakes- our crab & shrimp cakes served with a lemon butter sauce & avocado & micro greens in a sweet citrus dressing **\$4/piece**

Deviled Eggs - creamy classic deviled egg filling nestled into a crispy panko breaded & deep-fried egg white halve. Dusted with smoked paprika **\$2/piece**

Spiced Nuts & Assorted olives - house mixture of assorted nuts in a sweet & salty spiced candy coating. Assorted Italian olives **\$6/person**

Fried Burrata - small 4oz. balls of burrata cheese, panko-breaded & deep-fried. Served on a warm bed of bright tomato sauce. Garnished with fresh basil **\$3 each**

Char Sui Pork - classic Chinese BBQ pork served with hot mustard/soy dipping sauce & sesame seeds **\$50/platter** (feeds 10)

Shrimp toasts - diced shrimp & seasonings on a thin, small square of white bread. Served with creamy bang bang dipping sauce **\$3/piece**

Beef Arayes - seasoned ground beef inside pita pocket bread. Pan-fried & served with tzatziki dipping sauce **\$3/piece**

Pork & Shrimp Egg Rolls - pork, shrimp & vegetables in a wheat wrapper. Deep-fried & served with a hot mustard/soy sauce dip.
\$2.50 each

Mini Sandwiches - chicken curry on Japanese milk bread & smoked salmon cucumber on seeded whole wheat bread. 2 dozen of each (48 pieces) **\$150**

Vegetable Sides

Fried Cauliflower - served with Indian butter sauce for dipping **\$100/serves 30**

Fried Mushrooms - served with French onion dip for dipping **\$100/serves 30**

Broccoli Waldorf Salad - chopped broccoli, chopped apples, grapes, toasted walnuts, cheddar cheese & bacon pieces in a creamy maple dressing **\$100/serves 20**

Roasted Root Vegetables - carrots, beets, golden beets & parsnips tossed in extra-virgin olive oil & herbs & roasted **\$100/serves 30 (full pan) 1/2 pan available**

Butter & Thyme Roasted Carrots - long tri-colored carrots roasted with butter, honey & thyme. Served topped with chopped parsley
\$85/serves 30 (full pan) 1/2 pan available

Fall Apple Salad- shaved fresh apples + candied pecans + crumbled blue cheese + arugula + maple vinaigrette **\$86/serves 30**

House Green Salad- mixed greens, julienned carrots, cucumbers & watermelon radish with toasted pumpkin seeds & your choice of dressing **\$60/serves 30**

Fried Brussels Sprouts Salad - cut, fried brussels sprouts, fried shallots, fried garlic, fresh herbs, honey & red wine vinegar dressing. **\$200/serves 30**

Cabbage & French Onion Gratin - braised cabbage & onions in a cream & cheese sauce. **\$200/serves 30**

Egg Foo Young - bean sprouts, bamboo shoots, julienned carrots, onions, celery, green onions in an egg cake. Served with oyster sauce gravy **\$100/serves 30**

Starch Sides

Rustic Mashed Potatoes - Yukon Gold skin-on mashed potatoes with sour cream, butter & chives **\$120/serves 30 (full pan) 1/2 pan available**

Cheesy Potato Bake - Thinly sliced potatoes baked with cream, garlic & chives. Topped with sharp cheddar cheese **\$150/serves 30 (full pan) 1/2 pan available**

Lemon Pepper Orzo - orzo, butter, cream, lemon & parmesan cheese **\$120/serves 30 (full pan) 1/2 pan available**

Individual Butte Rolls - house rolls stuffed with a garlic cream cheese & topped with more garlic butter, parmesan cheese & bread crumbs **\$13/dozen**

Butter Rolls- house rolls baked with a big pat of butter on the inside **\$10/dozen**

Wild Rice Pilaf - wild rice, long grain rice, herbs & flavorings
\$100/serves 30 (full pan) 1/2 pan available

Beans a la Vodka - butter beans in a creamy tomato garlic sauce with parmesan cheese, butter & cream. Served with house bruschetta
\$100/serves 30 (full pan) 1/2 pan available

Crispy Red Potatoes - fried, diced red potatoes in garlic butter & herbs
\$120/serves 30 (full pan) 1/2 pan available

Patatas Bravas - ("fierce" potatoes) diced red potatoes in a spicy & smoky tomato sauce **\$120/serves 30 (full pan) 1/2 pan available**

Twice Baked Potatoes - russet potatoes filled with sour cream, cheddar, chive and bacon mashed potatoes & baked again in their jackets **\$5 each**

Spam Fried Rice - crispy cubes of Spam, Japanese style fried rice topped with green onions & cilantro **\$100/serves 30 (full pan) 1/2 pan available**

StirFried Noodles - thin wheat noodles stir-fried with char siu pork, carrots, bean sprouts, celery, onions & green onions **\$100/serves 30 (full pan) 1/2 pan available**

Entrées

Smoked Ribeye - house smoked ribeye with au jus & horseradish cream, served on the side **\$30 per serving** (minimum 30 servings)

Baked Salmon - sides of Atlantic salmon baked & served with a lemon caper sauce. 6 oz. serving **\$25/serving** (minimum 30 servings)

Chicken-Fried Steak - half pound fried beef steak topped with cream gravy
\$25/serving

Chicken-Fried Chicken - 6 oz. brined, floured & fried chicken breast topped with cream gravy **\$15/serving**

Stuffed Pork Loin - roasted pork loin stuffed with our apple bacon stuffing & served with an apple cider gravy **\$320/serves 20** \$16/person

Steak & Guinness Pie - braised beef shoulder in a hearty vegetable & guinness brown gravy topped with sour cream & chive mashed potatoes topped with cheese topped with puff pastry **\$360/serves 30 (1/2 pans available)**

Lasagna - house lasagna noodles layered with Italian sausage, pepperoni, tomato sauce, ricotta cheese, mozzarella & parmesan cheese **\$400/serves 30** \$13.33/person

Chicken Pot Pie - cream cheese crust, hearty chicken gravy, chunks of roasted chicken breast, carrots, peas & onions **\$400/serves 30** \$13.33/person

Chicken Divan Casserole - smoked chicken, broccoli & cheddar cheese in a dreamy, creamy sauce **\$400/pan** (serves 30) **half pans available**

Chicken Scallopini - thinly-sliced, breaded & pan fried chicken served in a white wine, lemon caper sauce **\$18/person**

Sweet & Sour Chicken - battered & deep-fried pieces of chicken thighs in our sweet & sour sauce **\$240/pan** (serves 30) **half pans available**

Beef Broccoli - strips of beef with broccoli florets & onions in a light gravy
\$300/pan (serves 30) **half pans available**

Vegetarian Entrées

Smoked Mushroom Lasagna - house smoked mushroom medley, house lasagna noodles, layered with béchamel sauce, ricotta cheese, braised kale, toasted hazelnuts, mozzarella & parmesan **\$450/serves 30 (full pan) 1/2 pan available**

Baked Rigatoni- noodles, ricotta cheese, mozzarella cheese, parmesan cheese, zucchini, onions, spinach, tomatoes + walnuts layered throughout, served with a bright tomato sauce **\$210/serves 30 (full pan) 1/2 pan available**

Vegetable Egg Rolls- cabbage, onions, carrots, bean sprouts, bamboo shoots, seasoned tofu, aromatic vegetables. Wrapped in wheat wrappers & dip-fried. Served with a peanut plum sauce
\$8/person (3 rolls)

Red Onion Tart Tatin butter, herbs, red onions, all butter pastry crust, finished with fresh chèvre & arugula
\$48/tart (serves 6)

Chickpea Meatballs served with roasted red pepper tomato sauce
\$8/person

Kids Entrées \$12/kid

House Chicken Strips - sliced, brined & floured chicken breasts. Served with ketchup, ranch dip or BBQ sauce, honey-glazed carrots & macaroni & cheese.

Sweet & Sour Meatballs - served with rice, & stir-fried broccoli

Honey Roasted Ham - with cheesy cheddar potato bake & sweet corn

Desserts

Midnight Chocolate Cake Slices - dark chocolate cake + chocolate sauce + mil feuille (thin crispy crepe pieces) + covered in chocolate + served with sweet cream gelato
\$6/slice

Sticky Toffee Pudding - mini date cakes with warm toffee **\$6/each**

Cranberry White Chocolate Cheese Cake - vanilla bean cheese cake + cranberry jam + white chocolate mousse **\$112 serves 16**

Pumpkin Crunch -crunchy cake layer + pumpkin layer + cream cheese whipped cream
\$80 serves 12

Chocolate Gingerbread Trifle - chocolate gingerbread cake + ginger cookies + chocolate pudding + rum whipped cream **\$120 serves 20**

Banoffee Pie - cookie crust + thick toffee + bananas + whipped cream
\$48/serves 8

Chocolate Pecan Pie - all butter crust + chocolate bourbon pecan pie filling
\$56/serves 8

Tiramisu Layer Cake - espresso-soaked lady fingers + mascarpone cream + layered twice **\$72/small (serves 12) \$120/large (serves 20)**

Blackout Cake - chocolate cake + chocolate pudding + chocolate frosting
\$112/serves 16

Chocolate Ganache Tart - hazelnut cookie crust + chocolate ganache + whipped cream **\$56/serves 8**

Whoopie Pies - soft chocolate cake + vanilla cream cheese filling **\$72/dozen**

Chess Pie - oatmeal cookie crust + rich buttery caramel-like filling **\$56/serves 8**

Peppermint Patty Cupcakes - chocolate cake + peppermint mallow creme filling + chocolate buttercream + candy cane shards **\$30/per half dozen**

