



Holiday Menu

Poinsettia Buffet:

*Kale Caesar Salad
with Homemade Croutons & Parmesan Cheese*

*Chef Carved Rosemary and Pepper Crusted Prime Rib of Beef
Rosemary Au Jus and Horseradish Cream Sauce*

*Bacon Wrapped Chicken
Red Wine Mushroom Sauce*

Cauliflower Au Gratin

Herb Roasted Potatoes

Freshly Baked Rolls with Butter

Assorted Mini Pastries

Price - \$21.95 per guest, based on a (25) guest minimum

Service ware: Includes self-service Themed Buffet, Quality Disposable Caterware, Plastic Plates, Plastic Flatware and Luncheon Napkins, and Appropriate Serving Utensils.

Phone: (407)384-6060 **Email:** info@vitalflair.com **www:** www.VitalFlair.com



Holly Buffet:

Toss Salad

Mixed Green, Romaine and Iceberg topped with Tomato, Cucumber, Red Onion and Olives, with Homemade Croutons, House or Ranch Dressing

Roasted Chicken

Marinated Roasted Chicken topped with Sun-dried Tomatoes, Mushrooms, and Goat Cheese in a Lemon Herb Butter Sauce

Bowtie Pasta with Spinach in a Tomato Basil Cream Sauce

Marinated Grilled Vegetables

Freshly Baked Rolls with Butter

Assortment of Christmas Cookies and Dessert Bars

Price - \$16.95 per guest, based on a (25) guest minimum

Service ware: Includes self-service Themed Buffet, Quality Disposable Caterware, Plastic Plates, Plastic Flatware and Luncheon Napkins, and Appropriate Serving Utensils.

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Mistletoe Buffet:

*Mixed Green Salad
Topped with Tomato, Cucumber, Red Onion
and Homemade Croutons
Signature Tomato Dressing*

*Beef Short Ribs
Boneless beef short ribs braised in red wine and fresh herbs*

*Mascarpone Chicken Pasta
Herb Roasted Chicken served in a Mascarpone and Proscuitto
Cream sauce with Penne Pasta, Sun-dried tomatoes, Onion, Peppers and
Spinach
Finished with Balsamic Glaze*

Wild Mushroom Shepherd's Pie

Roasted Brussels Sprouts

Dauphinoise Potatoes

Freshly Baked Rolls with Butter

Red Velvet Cheesecake

Price - \$26.95 per guest, based on a (25) guest minimum

Service ware: Includes self-service Themed Buffet, Quality Disposable Caterware, Plastic Plates, Plastic Flatware and Luncheon Napkins, and Appropriate Serving Utensils.

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Create Your Own Hors D'oeuvre Buffet

“Select One”

Traditional Shrimp Cocktail with Cocktail Sauce & Lemons

Domestic & Imported Cheese with Seasonal Berries & Gourmet Crackers

Italian Meat, Cheese & Olives with Crostini

“Select One”

Roasted Poblano & Sausage Dip with Tortilla Chips

Spinach and Artichoke Dip with Pita Chips

Mushroom & Brie Fondue with Pretzel Bites

“Select Four”

Mini Beef Wellingtons

Greek Turkey Meatballs with Feta & Spinach
Tzatziki Dipping Sauce

Bacon Wrapped Chicken Skewers with BBQ Glaze

Vegetable Eggrolls with Sweet Chili Dipping Sauce

Bacon Wrapped Dates

Macaroni & Cheese Bites with Honey Sriracha Dipping Sauce

Spanakopita (Spinach & Feta in Phyllo)

Stuffed Mushroom Caps with Sausage

BBQ Meatballs

Crabcakes with Spicy Remoulade (+\$1.50)

“Select Three”

Key Lime Tarts ~ Macaroons ~ Red Velvet Cheesecake Cupcakes

~ Cheesecake Bites ~ Cream Puffs ~

~ Nutella Shot glasses ~ Dulce De Leche Shot glasses

Berries & Cream Shot Glass

\$20.95 per person

Festive Displays

(for setup an drop-off only)

Grazing Table

A Brown Paper Lined Table Filled with Cheese, Meats, Olives, Pickled Vegetables,
Dried Fruits, Nuts,
Dips, Raw Vegetables, Breads and Crackers

\$500 (Serves Approx. 50 people)



Cold Seafood Display

Clam Shell Ice Sculpture with Cascading
Chilled Shrimp, Mussels & Crab Claws;
Served with Cocktail, Marie Rose, Tartar and
Thai Sweet Chili Lime Sauces

\$450 (Serves Approx. 40 people)

Honey Glazed Spiral Ham Platter

Spiral Ham served with
Mustard and Rolls

\$125 (Serves Approx. 40 people)

Beef Tenderloin

Herb Crusted Beef tenderloin with
Horseradish Sauce and Rolls

\$250 (Serves Approx. 25 people)