



## **Jingle Bells:**

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

*Bacon Wrapped Chicken with  
Mushroom and Red Wine Ragout*

*Green Beans Amandine*

*Herb Roasted Potatoes*

*Caesar Salad  
with Homemade Croutons & Parmesan Cheese*

*Freshly Baked Rolls with Butter*

*Assortment of Pastries and Shot Glass Desserts*

***Price - \$31.95 per guest, based on a (25) guest minimum***

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

**Phone:** (407)384-6060 **Email:** [info@vitalflair.com](mailto:info@vitalflair.com) **www.**[VitalFlair.com](http://www.VitalFlair.com)



## **Holly Buffet:**

### *Garden Salad*

*Mixed Greens, Romaine topped with Tomato, Cucumber, Red Onion and Olives, with Homemade Croutons, Balsamic or Ranch Dressing*

### *Roasted Chicken*

*Marinated Roasted Chicken in a Mascarpone Cream Sauce with Sun-dried Tomatoes, Bell Peppers, Onion, Proscuitto, Spinach and Basil Finished with Balsamic Glaze*

*Bowtie Pasta with Spinach and Marinated Grilled Vegetables in a Tomato Basil Cream Sauce*

### *Oven Roasted Vegetable Medley*

### *Mashed Potato*

### *Garlic Breadsticks*

### *Triple Berry Trifle*

***Price - \$17.95 per guest, based on a (25) guest minimum***

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

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## **Holiday 2022:**



### **Appetizer Selection (Select One)**

**Bruschetta & Hummus** - Served with Garlic Toast Rounds

**Vegetable Crudit ** – Parmesan Peppercorn Dip

**Cheese and Berries**–Served with Crackers

**French Onion Dip**–Served with Homemade Chips (sweet potato, beet and potato)

### **Salad Selection(Select One)**

#### **Caesar Salad**

Romaine tossed with homemade croutons, grated parmesan and Classic Caesar dressing

#### **Garden Salad**

Romaine, iceberg and mixed greens topped with tomato, cucumber, red onion and homemade croutons with our house vinaigrette and ranch dressing

#### **Christmas Salad**

Shaved Brussels Sprouts, Kale, Bacon, Parmesan Cheese with Pomegranate and a Citrus Dressing

### **Entree Selection**

#### **Chicken Italiano**

Lightly Breaded and Saut ed Chicken  
Topped with Sun-dried Tomatoes, Mushrooms and Goat Cheese with a Lemon Herb and Butter Sauce

#### **Monterey Chicken**

Seasoned Grilled Chicken Breast Glazed with Sweet Baby Ray’s BBQ Sauce  
Topped with Bacon, Monterey Jack Cheese Blend, Tomato and Green Onion

#### **Braised Beef**

Braised with Red Wine, Herbs, Carrots, Celery and Onion. Sliced and Served with Red Wine Sauce

#### **Chili-Crusted Salmon**

Chili-Crusted Salmon served with a Saffron Cream Sauce with Fennel, Tomato and Dill

#### **Tomato Basil Pasta with Grilled Vegetables**

Pasta with Grilled Vegetables Tossed in a Tomato Cream Sauce with Basil and Spinach

#### **Lasagna**

Sheets of Pasta Layered with Ricotta Cheese, Homemade Classic Italian Meat Sauce, Mozzarella, and Parmesan Cheese

#### **Mediterranean Stuffed Pork**

Juicy Mediterranean Stuffed Pork Tenderloin is Stuffed with Spinach, Feta and Sun-dried Tomatoes with a Balsamic Rosemary Glaze

## **Accompaniments (Select One)**

**Oven-Roasted Potatoes** - Seasoned with Fresh Herbs, Olive Oil and Garlic

**Dauphanoise Potatoes** – Casserole of Shredded Potato, Cream and Parmesan Cheese

**Mashed Potatoes** - Served with Gravy

**White or Brown Rice**

**Roasted Sweet Potato**

## **Vegetable Selections (Select One)**

**Green Beans Amandine**

**Marinated Grilled Vegetables**

**Roasted Vegetable Medley**

**Broccolini**

**Cauliflower Au Gratin**

**Roasted Brussels Sprouts with Bacon**

## **Assorted Mini Pastries**

**Chef's Selection of Miniature Desserts**

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## **Holiday Buffet Menu Pricing and Information**

*All buffets include, Rolls & Butter, Holiday Décor and Props, Plates, Disposable Napkin Roll Set, Chafing Dishes and all Serving Equipment.*

**One Entrée \$22.95 per guest minimum 25 guests**

**Two Entrées \$26.95 per guest minimum 25 guests**



## Create Your Own Hors D'oeuvre Buffet

### **“Select One”**

- Traditional Shrimp Cocktail with Cocktail Sauce & Lemons
- Domestic Cheese with Seasonal Berries & Gourmet Crackers
- Bruschetta and Hummus with Pita Chips and Garlic Toast Rounds
- Charcuterie Platter with Cured Meats, Cheeses, and Pickled Vegetables

### **“Select One”**

- Buffalo Chicken Dip with Tortilla Chips
- Spinach and Artichoke Dip with Pita Chips
- Sausage Dip with Corn Scoops

### **“Select Four”**

- Mini Beef Wellingtons
- Shredded Beef Sliders
- BBQ Meatballs
- Bacon Wrapped Chicken Skewers with BBQ Glaze
- Breaded Chicken Skewers with Katsu Sauce Dipping Sauce
- Sausage Stuffed Mushrooms
- Bacon Wrapped Dates
- Vegetable Egg Roll with Sweet Chili Dipping Sauce
- Macaroni & Cheese Bites with Honey Sriracha Dipping Sauce
- Spanakopita (Spinach & Feta in Phyllo)
- Coconut Shrimp with Peanut Sauce

### **“Select Three”**

- Macaroons ~ Red Velvet Cheesecake Cupcakes
  - Cheesecake Bites ~ Baklava
  - Nutella Shot Glass ~ Dulce De Leche Shot Glass ~ Berries & Cream Shot Glass
- \$22.95 per person, based on a (25) guest minimum**

*All buffets include, Holiday Décor and Props, Disposable Napkins, Plates, Cutlery, Chafing Dishes and all Serving Equipment.*