

Holiday Banquet Menus

Plated Options

Menu #1

Warm Bread & Butter Service per Table

Baked Mushroom Soup in Pastry

**Roasted Chicken Breast with Sage Bread Stuffing
Sautéed Zucchini & Tomato Concasse**

Warm Apple Strudel with Cinnamon Ice Cream

\$22 p.p.

Menu #2

Warm Bread & Butter Service per Table

Lentil Soup with Andouille Sausage & Sour Cream

Tossed Caesar Salad

Braised Beef Tip Stew Served in a Pastry Cup

Horseradish Mashed Potatoes & Bacon Wrapped Green Beans

Pumpkin Cheesecake with Caramelized Pecans

\$29 p.p.



MENU #3

Warm Bread & Butter Service per Table

Pumpkin Soup with Herbed Goat Cheese

Wedged Iceberg, Tomato & Blue Cheese Salad

Cranberry Sorbet

Tenderloin of Beef Wellington

Lyonaise Potatoes, Sautéed Mushrooms & Béarnaise Sauce

Almond Baked Apple with Vanilla Sauce

\$39 p.p.



Holiday Canapes:

COLD CANAPE SELECTION

Goat Cheese Crostini with Truffle Scented Honey
Baby Tomato & Feta Skewers
Serrano Ham Wrapped Figs with Boursin Cheese
Smoked Duck Breast with Orange Marmalade
Open Face Roast Beef with Red Onion & Horseradish
Smoked Salmon Roses with Honey Mustard & Dill
Mini Salmon Strudel with Lemon Sour Cream
Tuna Tartar Spoons
Crab & Avocado Salad in a Mini Filo Cup

HOT CANAPE SELECTION

Chorizo in a Blanket with Honey Mustard
Veal & Cheese Roulade with Chasseur Sauce
Prosciutto & Provolone Melts
Bite Size Duck Eggrolls
Tamarind BBQ Lamb Chops
Mini Quiche Lorraine
Crab Stuffed Mushrooms
Jumbo Shrimp Tempura with Hoisin Glaze
Baked Brie in Filo with Almonds

Cold Canape Selection: \$36 per dozen

Hot Canape Selection: \$48 per dozen

*Minimum Order 4 Dozen Each Canape



COCKTAIL FOOD STATIONS

**Traditional Roasted Turkey \$9
with Sage Stuffing & Gravy**

**Honey Glazed Ham \$8
With Soft Rolls, Mustard & Mayonnaise**

Rack of Lamb with Mint Jelly \$15

**Slow Roasted Top Round of Beef \$10
with Soft Rolls, Mustard & Horseradish**

**Imported Cheese Station \$10
Served with Assorted Breads & Crackers**

**Charcuterie Station \$9
Selection of Sliced Meats with Mustard, Pickles & Assorted Breads**

**Paella Valenciana Station \$12
Saffron Rice Dish Flavored with Chorizo, Pork, Chicken & Shellfish**

**Deluxe Raw Bar \$18
Shrimp, Clams, Oysters, Octopus Salad & Condiments**

**Caviar Station (market price)
Your Choice of Caviar Served with Classic Garnishes**

**Sushi Station \$18
A Daily Selection From Our Sushi Chef – Served with Traditional Condiments**

**Baked Salmon Coulbiac (in pastry) \$12
With Lemon Butter**

**International Pastry Station \$12
Assorted Cakes, Cookies, Petit Fours & Fondue**

- **Minimum 3 Stations / Pricing Per Person**



Holiday Buffet Menu

BUFFET #1

Assorted Homemade Breads with Butter

Tossed Baby Greens with Selection of Dressings

Cucumber, Tomato & Dill Salad

Antipasto Salad (tomato, onion, julienne cheeses & salami)

German Potato Salad

Sauteed Green Beans with Bacon & Onions

Oven Roasted Turkey with Sage Bread Stuffing

Sweet Potatoes & Country Gravy

Honey Glazed Ham

With Spicy Baked Potato Wedges

Rosemary & Honey Baked Chicken Breast

Served with Rice Pilaf

Beef Burgundy with Mushrooms & Pearl Onions

Served with Buttered Egg Noodles

Selection of Assorted Cakes, Cheesecakes & Cookies

Sliced Fresh Seasonal Fruits

Your Choice of 2 Entrees

Price per Person: \$22



BUFFET #2

Assorted Homemade Breads with Butter

Tossed Caesar Salad with Croutons, Parmesan & Anchovies

Asparagus & Red Potato Salad with Pesto

Ripe Tomato & Mozzarella Salad with Balsamic

Waldorf Salad (apple, celery, mayonnaise & walnuts)

Sauteed Green Beans with Bacon & Onions

Oven Roasted Turkey with Sage Bread Stuffing

Sweet Potatoes & Country Gravy

Honey Glazed Ham

With Spicy Baked Potato Wedges

Roasted Prime Rib of Beef

With Twice Baked Potatoes & Au Jus

Seafood Newburg Vol-Au-Vent

Shrimp, Lobster & Crab in a Rich Creamy Sherry Sauce

Assorted Petit Fours

Apple Strudel with Vanilla Sauce

Fresh Fruit Tart with Apricot Glaze

Pecan Pie

Your Choice of 2 Entrees

Price per Person: \$32

