

HOLIDAY BUFFET DINNER

Assortment of Domestic Cheeses
Sliced Fresh Fruits
Mixed Greens Salad, Cheese Tortellini Salad, and Fruit Salad
Chef's Soup of the Day

ENTRÉE SELECTION

Sliced Sirloin of Beef with Merlot Reduction
Beef Tips with Mushrooms and Pearl Onions
Minnesota Crusted White Fish with Salsa da Vino Pomador
Lemon Herb Roasted Chicken

STARCH SELECTION

(Select one)

Roasted Red Potatoes
Saffron Rice
Risotto Rice
Roasted Onion Mashed Potatoes

Chef's Selection of Fresh Seasonal Vegetables
Warm Dinner Rolls with Butter

DESSERT

(Select one)

Orange Cream Short Cake
Tuxedo Chocolate Truffle Cake
Raspberry White Chocolate Cake

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HOLIDAY PLATED DINNER

SALAD COURSE

(Select one)

Garden Salad
Strawberry & Mandarin Salad
Caesar Salad
King Louis Seafood Salad

ENTRÉE COURSE

Roasted Lemon Herb Chicken
Marinated Top Sirloin with Mushroom Whiskey Sauce
Chicken Scaloppini
Baked Salmon with Raspberry Salsa & Wilted Spinach
Stuffed Pork Loin with Apple Cherry Glaze

STARCH

(Select one)

Roasted Red Potatoes
Saffron Rice
Risotto Rice
Roasted Onion Mashed Potatoes
Chef's Selection of Fresh Seasonal Vegetables
Warm Dinner Rolls with Butter

DESSERT

(Select one)

Orange Cream Short Cake
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Hors d'oeuvres

Cold Selections

Chicken and Sun-Dried Cherry on Belgian Endive
Smoked Salmon on Toast with Dill Crème Fraiche
Cold Jumbo Shrimp with Cocktail and Remoulade Sauce
Marinated Asparagus with Prosciutto
Fresh Mozzarella with Herbed Tomato Jam On Focaccia Toast

Hot Selections

Fried Chicken Tenders with Hot Honey Mustard Sauce
Chicken and Cilantro Quesadilla with Cheddar and Jack Cheese
Spicy Chicken Wings with Bleu Cheese Dressing
Meatballs with Caramelized Onions and Hungarian Sauce
Mini Brochettes of Beef or Chicken and Vegetables with Shoyu Glaze
Coconut Shrimp with Pineapple and Honey-Mustard Sauce
Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter
Miniature Crab Cakes with Remoulade Sauce
Fried Jalapenos Stuffed with Cheese
Vegetable Spring Roll with Plum Dipping Sauce
Spinach and Feta Phyllo Triangles
Warm Goat Cheese and Caramelized Onion Bruschetta

Snacks

Deluxe Mixed Nuts & Bar Mix

Chips and Such

Potato, Corn and Tortilla Chips Accompanied by French Onion Dip & Salsa Picante

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RECEPTION DISPLAYS

Imported and Domestic Cheeses

An Array of Imported and Domestic Cheeses

Served with Assorted Breads and Crackers

Fresh Vegetable Crudités

Fresh Seasonal Vegetables with an Assortment

of Dips to Include Bleu Cheese and Ranch

Fresh Seasonal Fruits & Berries

Melons, Berries and Sliced Fruits with Assorted Yogurt Dips

Antipasto

*Salami, Pepperoni, Prosciutto, Provolone Cheese, Assorted Olives,
Roasted Red Peppers, Asparagus & Buffalo Mozzarella*

CARVING STATIONS

Carving Stations Require a \$100 Chef Fee and are Based on One Hour

Maple Glazed Country Ham

With Pineapple Relish, Whole Grain Mustard

Sauce and Buttermilk Biscuits

Herb Crusted Sirloin of Beef

With Wild Mushroom Ragout, Rosemary Jus

and a Variety of Rolls

Whole Roasted Turkey

With Cranberry Mayonnaise, Natural Pan Juices

flavored with Fresh Sage and Corn Biscuits

Balsamic Glazed Tenderloin of Beef

With Horseradish Cream, Tarragon-Armagnac

Mustard and a Variety of Rolls

Pecan Crusted Pork Loin

With Roasted Shallots in Natural Pan Juices,

Barbeque Sauce and Apple Biscuits

Steamship Round of Beef

With Horseradish Cream, Roasted Garlic Aioli,

Whole Grain Mustard and a Variety of Rolls

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RECEPTION THEME STATIONS

The Raw Bar

*Jumbo Shrimp on Ice with Cocktail & Remoulade Sauces
Cracked Crab Claws on Ice with Cocktail & Herb Sauce
Seasonal Oysters on the Half Shell with Mignonette Sauce
Littleneck Clams on the Half Shell
with Cocktail and Garlic-Herb Sauce
(minimum order of 20 people)*

China Town

*Stir-Fry Chicken with Ginger-Soy Glaze
Stir-Fry Beef with Orange-Soy Glaze
Shrimp Fried Rice
Vegetarian Spring Rolls with Spicy Dipping Sauce
Steamed Jasmine Rice*

Caesar Bar

*Crisp Romaine Lettuce and Caesar Dressing
Fresh Grated Parmigiano-Reggiano
Garlic Herb Croutons and Assorted Olives*

Fiesta

*Chicken and Beef Fajitas with Grilled Onions,
Peppers & Warm Flour Tortillas
Shredded Lettuce, Cheddar and Jack Cheeses,
Diced Tomatoes, Pico de Gallo, Sour Cream and Guacamole
Blue and Yellow Corn Tortilla Chips with Salsa
Cheese Stuffed Fried Jalapeno Peppers
Spanish Rice*

Pasta Amore

*Freshly Grilled Chicken
Your selection of Two Pastas and Two Sauces:
Pastas: Fettuccine, Penne, Linguine or Tortellini
Sauces: Tomato & Sweet Basil, Alfredo, Roasted Garlic,
Mushroom & Herbs or Basil Pesto*

Mashed Potato Bar

*Garlic Mashed Potatoes
Cheesy Potatoes
Sour Cream, Chives, Bacon Bits, Tomatoes, Jalapenos, Cheese*

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Beverage/Bar Arrangements

HOST BAR

CASH BAR

Call Labels	\$5.75	\$6.00
Prestige Labels	\$6.75	\$7.00
House Wine	\$6.00	\$6.00
Domestic Beer	\$3.75	\$4.00
Imported Beer	\$4.75	\$5.00
Cordials & Liquors	\$6.75	\$7.00
Mineral Waters	\$2.25	\$2.50
Soft Drinks	\$2.25	\$2.50

COCKTAIL PACKAGE

Unlimited beverage service charged per person (based on guaranteed attendance).

All packages include Call Brand Liquor, Domestic Beer, House Wines, Soda and Mineral Water.

First Hour - \$10.50

Second Hour - \$7.00

Additional Hour (s) - \$3.50

Wine Selection

Sparkling Wine

Freixenet Cordon Negro Brut - Spain (House).....\$36.00 per bottle

White Wines

Trinity Oaks Chardonnay – California (House).....\$26.00 per bottle

Rodney Strong Vineyards Chardonnay – Sonoma.....\$36.00 per bottle

Ecco Domani Pinot Grigio – Della Venezie.....\$36.00 per bottle

Blush Wines

Sutter Home White Zinfandel – California (House)..... \$26.00 per bottle

Red Wines

Trinity Oaks Cabernet Sauvignon – California (House).....\$26.00 per bottle

Rodney Strong Vineyards Cabernet Sauvignon – Sonoma.....\$36.00 per bottle

Trinity Oaks Merlot – California (House).....\$26.00 per bottle

Rodney Strong Vineyards Merlot – Sonoma.....\$36.00 per bottle

Trinity Oaks Pinot Noir – California (House).....\$26.00 per bottle

Napa Ridge Pinot Noir – California.....\$36.00 per bottle

Miscellaneous

Drink Tickets - \$6.00 per ticket (any drink)

Domestic Keg Beer – ½ barrel (16 gallon) - \$295.00

Imported Keg Beer – ½ barrel (16 gallon) – Market Price

Champagne or Wine Punch - \$45.00 per gallon

Fruit Punch - \$23.00 per gallon

Bartender Charges

A \$250 Bar Minimum is required to waive the \$50 Bartender Fee

Corking Fee

If you elect to provide your own wine or champagne, there will be a \$13.00 corking fee applied to each bottle

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