

# *Bring in the Holidays*

*with*



**Hang the Holly and Mistletoe and Let Us Do The Rest!**

## **Menu #1:**

### *"Holiday Inn"*

#### *Dinner Selections*

**Choice of (2) Entrees:**

**Pecan Crusted Chicken**

With brandied apricot glaze

**Fresh Lobster Ravioli**

With sherry brown butter

**Pork Chasseur**

With sautéed cranberries and mushrooms

**Filet of Beef**

With blue cheese or parmesan crust

**Choice of (1) Starch:**

Potato Soufflé, Horseradish Smashed Potatoes, Wild Rice Pilaf

**Choice of (1) Vegetable:**

Grilled Vegetable Antipasto, Creamed Spinach, Green Beans Almandine

Organic Baby Greens Salad with the Chef's Own Raspberry Vinaigrette

Assorted Bakery Fresh Artisan Breads with Herb Whipped Butter

**\$19.95/person**

Minimum 20 People

## **Menu #2:**

### *"Holiday Housewarming"*

#### *Passed Hors D'oeuvres Package*

A sensational selection of passed appetizers to include:

(3) Hot Selections: Coastal Crab Cakes, Chicken Wellingtons, Almond Stuffed Dates

(3) Cold Selections: Beef Tenderloin Crostini, Jumbo Fresh Shrimp, Caprese Kabob

**\$12.95/person**

1 piece of each selection per person

Minimum 25 People

**Menu #3:**

*"Deck the Halls"*

*Heavy Hors D'oeuvres Package*

An elaborate display of hot and cold appetizers to include:

(6) Appetizer Selections:

Artichoke Beignet, Chevre Crostini, Lobster Bisque Shooters  
Bacon Wrapped Quail, Chicken Wellington, Walnut Pesto Mushrooms

"Surf and Turf":

Hickory Smoked Tenderloin of Beef Display with Miniature Brioche Rolls  
Shrimp Dijon with Garlic Sherry Butter

French Connection Imported Cheese Display  
with split ripe figs, port poached pears, and grape clusters  
garnished with candied walnuts and fresh herbs

\$27.95/person  
Minimum 25 People

**Menu #4:**

*"Visions of Sugar Plums"*

*Holiday Sweet Table*

Chocolate Dipped Strawberry Tree  
Caramel and Spun Sugar Cream Puff  
Christmas Butter Cookies  
Holiday Pastry Assortment  
Caramel Pecan Pretzel Rods  
Miniature White Chocolate Cappuccino Cups

\$7.95/person  
Minimum 50 guests  
A la carte pricing available for lower guest count

**Menu #5:**

*"Jack Frost Nipping at Your Nose"*

*Add on a Festive Holiday Drink to Any Menu - Sure to Be a Big Hit!*

Santa's Little Helper - homemade hot cocoa nipped with cool peppermint schnapps and vanilla bean  
whipped cream  
\$4.00/person

Chocolate Lover's Martini - Godiva chocolate liqueur, Kahlua, Absolut Vanilla, and  
Bailey's Irish Cream in a chocolate sauced glass; garnished with a mini candy cane  
\$5.00/ea.

*Additional Service and Delivery Rates May Apply*

*Some Items May Require Staffing and Rental Charges*

*Holiday Menus Not Limited to the Above; Additional Menu Items Available*