

# Holiday Portfolio

This holiday season, we present our premier collection of seasonal favorites.

## Artistic Displays

*Pre-designed Tray Landscapes*

### Chilled Displays

Jumbo Fresh Shrimp Tray

with Zesty Cocktail Sauce  
and Fresh Lemon

Small (serves 25): \$120.00

Medium (serves 50): \$210.00

Large (serves 100): \$410.00

Fresh Vegetable Crudite

with Ranch and Roasted Red Pepper Dips

Small (serves 25): \$75

Medium (serves 50): \$120

Large (serves 100): \$230

The French Connection

five full-bodied cheeses, water crackers, country  
raisin bread, ripe figs, dried fruits, candied  
walnuts, fresh herbs, ripe berries, grape clusters

Small (serves 25): \$140

Medium (serves 50): \$275

Large (serves 100): \$450

Hickory Smoked Tenderloin of Beef

with Roasted Garlic, Sautéed Peppers, and  
Sundried Tomato Mayo

with Sliced Baguette

Small (serves 25): \$160

Medium (serves 50): \$295

Large (serves 100): \$550

House Smoked Salmon Display

Elegantly decorated and accompanied by  
classical condiments and crème fraiche

Small (serves 25): \$125

Medium (serves 50): \$225

Large (serves 100): \$425

Beef Tenderloin Ciabatta Sandwiches

sliced beef tenderloin on petite rosemary  
ciabatta roll with béarnaise aioli,  
mixed greens and caramelized onion

\$42.00/dozen – minimum 4 doz.

## Warm

Famous Parmesan Artichoke Dip

with Bakery Fresh Bread and Pita Chips

Serves 50: \$95

Baked Wheel of Brie

3 lb. wheel of brie with apricot glaze,  
apples, and pecans

Serves 30-40: \$85.00

## Build Your Own Holiday Buffet

Minimum 20 guests

## Entrée Selections

### Meat Options

Steak Diane

with mushroom, dijon, and sherry

Crusted Petite Filet Mignon

with parmesan, blue cheese, or horseradish  
sided with red wine bordelaise

Pan Seared Pork Tenderloin Medallions

with cranberry demi glace

### Seafood Options

Fresh Lobster Ravioli

folded with cream, sherry, and roasted garlic in a  
fresh saffron pasta with brown butter sauce

Classic Shrimp Dijon

Broiled garlic shrimp dusted with bread crumbs,  
herbs, and parmesan

### Poultry Options

Pecan Crusted Chicken Breasts

with brandied apricot sauce

Chicken Medallions

with chevre cheese, basil, and roasted red peppers

Chicken Picatta

with lemon beurre blanc and capers



### Chef Carved Selections

*Requires Chef to carve at hourly rate*

Fresh Herb Crusted Tenderloin of Beef  
with bearnaise aioli and horseradish cream

Seasoned Prime Rib of Beef  
with bordelaise and horseradish cream

Oven Roasted Whole Turkey Breast  
with pan gravy and cranberry sauce

Bone In Country Ham  
served with mustard cream sauce

### Sides and Such (Choose Two)

Green Beans Almondine  
Roasted Asparagus Spears  
Sugared Vichy Carrots  
Crispy Pork Belly Brussel Sprouts

Potato Souffle  
Horseradish Smashed Potatoes  
Cranberry Wild Rice  
Sea Salt Roasted Fingerling Potatoes

### Salads

CBR House Salad  
mesclun greens, bartlett pear, gorgonzola,  
dried cranberry, candied walnuts,  
champagne citrus vinaigrette

Classic Caesar Salad  
parmesan, croutons, homemade garlic dressing

Buffet with One Entrée: \$22.95/person  
Buffet with Two Entrées: \$28.95/person  
Buffet with Three Entrées: \$32.95/person

Completed menu includes artisan  
bakery rolls and butter truffles

## Visions of Sugar Plums

### Sweet Delights by the Dozen

Double Dipped Tuxedo Strawberries  
\$24.00/dozen

Assorted Holiday Cake Pops  
Cheesecake, Oreo, Brownie, Red Velvet  
\$32.00/dozen

### Trays and Individual Delights

VIP Holiday Pastry Tray (48 pc)  
\$110.00

Holiday Butter Cookies  
Approximately  
25 cookies per lb.  
\$23/lb.

Individual Crème Brulee or  
House Made Custom Cheesecake  
Flavor Options: Vanilla Bean, Egg Nog,  
Gingerbread, Peppermint  
\$5.25/each

Chocolate Dipped Strawberry Tree  
50 pc. Dark and White Chocolate Centerpiece  
\$130.00

Santas Little Helper  
Godiva chocolate liquer, Kahlua, Absolut vanilla,  
Bailey's, chocolate rimmed glass,  
candy cane swizzle stick  
\$7.00/per

Give us a call!  
630.493.4300

  
**Chef**  
By Request