



HOLIDAY COCKTAIL RECEPTION



3 Hour Event

PASSED HORS D'OUERVES

Passed for 1 Hour

Choice of 6 3 Hot - 3 Cold

Pigs in a Blanket (h)

Shrimp Cocktail (c)

Veggie Potstickers (h)

Crab Cakes (h)

served with Zesty Remoulade

Filet Crostini's (c)

topped with Stilton Mousse

Mini Grilled Cheese (h)

with Tomato Soup Shooters

Tuna Tartar (c)

served in Wonton Cone

Caprese Skewers (c)

Pizza Bites (h)

Smoked Salmon Crostini (c)

served with Goat Cheese & Capers

COCKTAIL HOUR STATIONARY DISPLAY

Mezze Display

A Mediterranean-inspired spread featuring eggplant tapenade, spinach & artichoke dip, hummus, kalamata olives, cucumbers, cherry tomatoes and feta salad, fresh vegetable crudité, green goddess dressing, tzatziki & warm pita.

CHOICE OF SALAD

CAESAR SALAD

or

MIXED GREEN SALAD

*House made Caesar dressing,
Parmesan cheese & homemade croutons*

*Mixed blend of iceberg, romaine, arugula,
spinach, kale, tomatoes, red onion, cucumber,
radishes, carrots, black olives, & Balsamic Dressing*

DINNER ACTION STATIONS

Choice of 2

SLIDER BAR

*Curated selection of 3 favorites:
Nashville Hot Chicken, Hamburger,
Cheeseburger, Meatball, Chipotle
Chicken, Pulled Pork*

FAJITA STATION

*Tender marinated chicken or steak
with fire-roasted peppers and onions.
Served alongside warm flour tortillas,
black bean & roasted corn salad,
house-made salsa fresca and
cilantro sour cream.*

PASTA STATION

Choice of 2 Pastas
Penne, Rigatoni, Farfalle Pasta

Choice of 2 Sauces
Marinara, Vodka, Alfredo,
Bolognese +\$2

SUSHI STATION

**Available Upon Request*

*Additional Charge
Inquire within*

CARVING STATION

Choice of 1

**Beef Tenderloin with
Horseradish Cream**

*Slow-roasted beef tenderloin, thinly sliced
and served with a zesty horseradish
cream sauce.*

Roasted Turkey Breast

*Oven-roasted turkey breast, carved to
order and served with rich pan gravy.*

Maple-Glazed Ham

*Slow-roasted ham finished with
a sweet maple glaze.*

**Roasted Pork Loin with
Cranberry Apple Chutney**

*Herb-roasted pork loin, carved to
order and paired with a sweet-tart
cranberry apple chutney.*

PAN-ASIAN TAKE-OUT BAR

*Traditional take-out containers
with veggie lo Mein, jasmine rice,
and your pick of beef & broccoli
or orange chicken.*

DESSERT

Holiday Cookies

*A nostalgic mix of holiday favorites
hand-crafted and baked fresh for the season.*



HOLIDAY BUFFET

3 Hour Event

ASSORTED FOCACCIA

Freshly baked focaccia featuring basil pesto with roasted grape tomatoes and Margherita with garden tomatoes & fresh mozzarella



SALAD

CAESAR SALAD

House made Caesar dressing,
Parmesan cheese & homemade croutons

or

MIXED GREEN SALAD

Mixed blend of iceberg, romaine, arugula,
spinach, kale, tomatoes, red onion,
cucumber, radishes, carrots, black olives,
& Balsamic Dressing



DESSERT

Holiday Cookies

*A nostalgic mix of holiday favorites
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fresh for the season.*

ENTRÉES

Choice of 3 options –
one beef, one chicken, and one pasta.

Beef:

Chimichurri Steak

Tender, marinated steak grilled to perfection. Finished with a vibrant chimichurri of fresh herbs, garlic & EVOO.

Pepper Steak

Sliced beef, gently seared and simmered with sweet bell peppers and onions, served in a rich savory sauce.

Chicken:

Country-Style Chicken

Braised with sausage, peppers, potatoes, garlic, and onions in a sweet marinara sauce.

Chicken Parmesan

Lightly breaded cutlet topped with marinara and melted mozzarella.

Chicken Marsala

Sautéed chicken breast finished with mushrooms in a rich Marsala wine sauce.

Chicken Francaise

Lightly battered chicken breast sautéed in a lemon white wine butter sauce.

Pasta:

Baked Ziti

Penne pasta baked with marinara, ricotta, and mozzarella, and a golden crust of melted cheese.

Penne Vodka

Penne pasta tossed in creamy tomato vodka sauce with a touch of Parmesan.