

# *Holiday Menu 2018*



*Family, Friends and the Holidays  
The Best Way to Share the Season*



## Classic Traditions

### ~Choice of One Entrée~

*\*Herb Grilled Tenderloin of Beef with choice of Horseradish crème, Bearnaise sauce, or our Raspberry Pinot Noir sauce with rosemary and wild mushrooms*

*\$45.00/person*

*\*Herbed Grilled Marinated Guinness Individual Tenderloin of Beef with Chimichurri Sauce*

*\$45.00/person*

*\*Cider Brined Roasted Pork Loin with Herbs de Provence, Onions, Granny Smith Apples and Golden Raisins roasted with Apple Cider, Honey and Cinnamon with Apple Cider pan sauce*

*\$40.00/person*

*\*Grilled Salmon with our Cherry Wine Sauce and Fresh Thyme*

*\$40.00/person*

*\*Irish Whiskey Marinated Pan Seared Salmon with Fresh Thyme*

*\$40.00/person*

*\*Beef Short Rib Ragù with Carrots, Onions, Herbs and Red Wine Over Campanelle Pasta*

*\$40.00/person*

### ~Choice of 4 Sides~

*\*Smashed Yukon Gold Potatoes with White Cheddar and Toasted Sage GF*

*\*Roasted Yukon Gold and Sweet Potatoes with Rosemary GF*

*\*Smashed Sweet Potatoes with White Cheddar and Sage GF*

*\*Brussels Sprout Roasted with Onions and Dried Cranberries GF*

*\*Honey Roasted Ginger Carrots GF*

*\*Petite Green Beans with Sautéed Red Pepper Strips GF*

*\*Organic Greens with Granny Smith Apples, Dried Cranberries, Bleu Cheese Crumbles, and our Raspberry Vinaigrette GF*

*\*Organic Greens with Pear, Smoked Bleu Cheese, Roasted Walnuts with our Champagne Pomegranate Vinaigrette GF*

*\*Artisan Breads and Mini Rosemary GF Corn Bread Muffins*



# *Dashing Through the Snow with just a few Hors D'Oeuvres*



**~Minimum Order – 2 Dozen of each Hors D'Oeuvres**

*\*Sugar and Spice Shrimp on Mini Forks \$72/2 dozen*

*\*Shrimp Spring Roll with Chili Paste served with our Asian Orange Dipping Sauce \$60/2 dozen*

*\*Candied Bacon Strips, Bacon Wrapped Dates, or Bacon Wrapped Spiced Calypso Shrimp  
\$60/2 dozen*

*\*Mini Crab Cake & Bacon Slider on Small Brioche Roll with Diggity Sauce, Tomato and Greens  
\$84/2 dozen*

*\*Fillo Tarts with Brie, Caramelized Apples and Toasted Almonds \$48/2 dozen*





*\*Herb Grilled Beef Tenderloin thinly sliced on Mini Brioche Roll with Horseradish Crème*

*\$96/2 dozen*

*\*Honey Grilled Lobster and Pineapple Skewers with Fresh Mint*

*\$120/2 dozen*

*\*Mini Yukon Gold Potatoes Stuffed and Drizzled with Truffle Oil and Chives*

*\$60/2 dozen*

*\*Our Warm Pumpkin Apricot Topped Brie with Cinnamon and Candied Pecans served with Ginger Snaps*

*\$55.00 Feeds 15-20*

*\*Pomegranate Honey Ricotta Toast*

*\$48.00/ 2 dozen*

*\*Cheesy Sausage Stuffed Mushrooms*

*\$60.00/ 2 dozen*

*\*Bacon Wrapped Scallops with our Honey Cinnamon Sauce*

*\$65.00 / 2 dozen*

## *Dasher & Prancer are Vegetarians*

*\*Traditional Christmas Spinach Lasagna layered with marinara, fresh spinach, ricotta, parmesan and mozzarella*

*\$60.00 ½ pan feeds 6-9*

*\$100.00 whole pan feeds 12-15*

*\*Shirley's House Favorite Southwestern Stuffed Peppers laced with a bit of Siracha, with black beans, onions, peppers, zucchini and yellow squash, salsa with a bit of mango, cilantro and topped with Southwestern cheeses*

*\$14.00/for 2 Minimum Order 4*

*\*Roasted Butternut Squash Soup with Crème Fraiche and Fresh Thyme by the Quart \$12.00 feeds 4*

*\*Multi Color Cauliflower Soup with Green Onion \$12.00/Quart feeds 4*





## *Libations “Naughty and Nice”*

*\*Hot Rum Wassail with Local Apple Cider, Cranberry Juice,  
Orange Juice, Oranges, Cinnamon Stick  
\$6.00/person*

*\*Holiday Champagne Cocktail with Pomegranate  
Liquor and Pomegranate Juice  
\$6.00/person*

*\*Faith’s Old Fashion Eggnog with Rum, Eggs and  
Heavy Whipped Cream  
\$7.00/person*

*\*Hot Wassail with Local Apple Cider, Orange Juice, Cinnamon, & Cloves \$4.00/person*

*\*Chilled Apple Cider*

*\$3.00/person*

*\*Assorted Sodas, Bottled Water & Ice*

*\$5.00/person*





## *Sugar, Spice and everything Nice*

*\*Shortbread Iced Holiday Cookies \$4.50/person*

*\*Flourless Chocolate Cake \$4.50/person*

*\* Pies (Apple Crumb, Pecan, Chocolate Bourbon Pecan, Sour Cherry)  
\$6.00/person*

*\*Assortment of Mini Fancy Pastries \$6.00/person*

*\*Individual Dessert Cups \$4.50/person*

*\*Chocolate Truffles \$4.50/person*



*Vegan Thin Mint Chickpea Cookie Dough*





## *Important Ornaments*

*Pricing is Based on a Minimum Guest Count of 20*

### ***FULL SERVICE CATERING***

*Our professional, courteous bartenders, servers, chefs and managers as required for your festive occasion are available to help you celebrate with ease. Call our event coordinators today to discuss your holiday staffing needs*

### ***DROP OFF CATERING***

*Room temperature food will be displayed on white disposable catering trays and hot food is delivered in heavy aluminum foil pans. If the food requires reheating or catering staff, your event coordinator will let you know.*

*Holiday Season Orders should be placed at least two weeks in advance. A 50% deposit is required to book your date and catering staff. Final head count and guarantee payment balances are due 7 days prior to your event. You may increase your guest count up to 48 hours prior to your event date. However, you may not decrease your total guest count after your final guest guarantee date.*

*Delivery, Set Up Fees, Cancellation Policies and Payment Options will be outlined in your personal proposal and contract.*

*Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illnesses.*

***We Thank and Wish You and Your Family a Warm and Cozy Holiday Season!***  
***Shirley, Bev, Robin, Lisa, Aida, Sharon, Yolanda, Paulina, Dawn, Sarah, Vince, Jason, Carlos, Rive, and all our Team!***

