

2018

# Holiday Menu Packages





# Winter Wonderland Holiday Buffet

## CHOICE OF 3 OF THE FOLLOWING

Sliced Fresh Fruit Display  
Apple Walnut Salad  
Deluxe Spinach and Romaine Salad  
Creamy DoubleTree Specialty Dressing  
Tri-Colored Seafood Pasta Salad

## CHOICE OF 1 OF THE FOLLOWING ENTREE SELECTIONS

Autumn Harvest Chicken  
Chicken Cordon Bleu  
Fresh Market Fish  
Carved Glazed Ham  
Carved Roasted Turkey

## ACCOMPAINMENTS

Ole Fashioned Rustic Mashed Potatoes or Rice  
Chef's Choice of Two Fresh Vegetables  
Warm Fresh Dinner Rolls with Sweet Butter  
A Festive Selection of Holiday Cakes and Pies  
Coffee and Herbal Tea Service

\$45++



Please add 24% Service Charge and 6.5% Sales Tax to all prices.

# *Tis The Season Buffet*

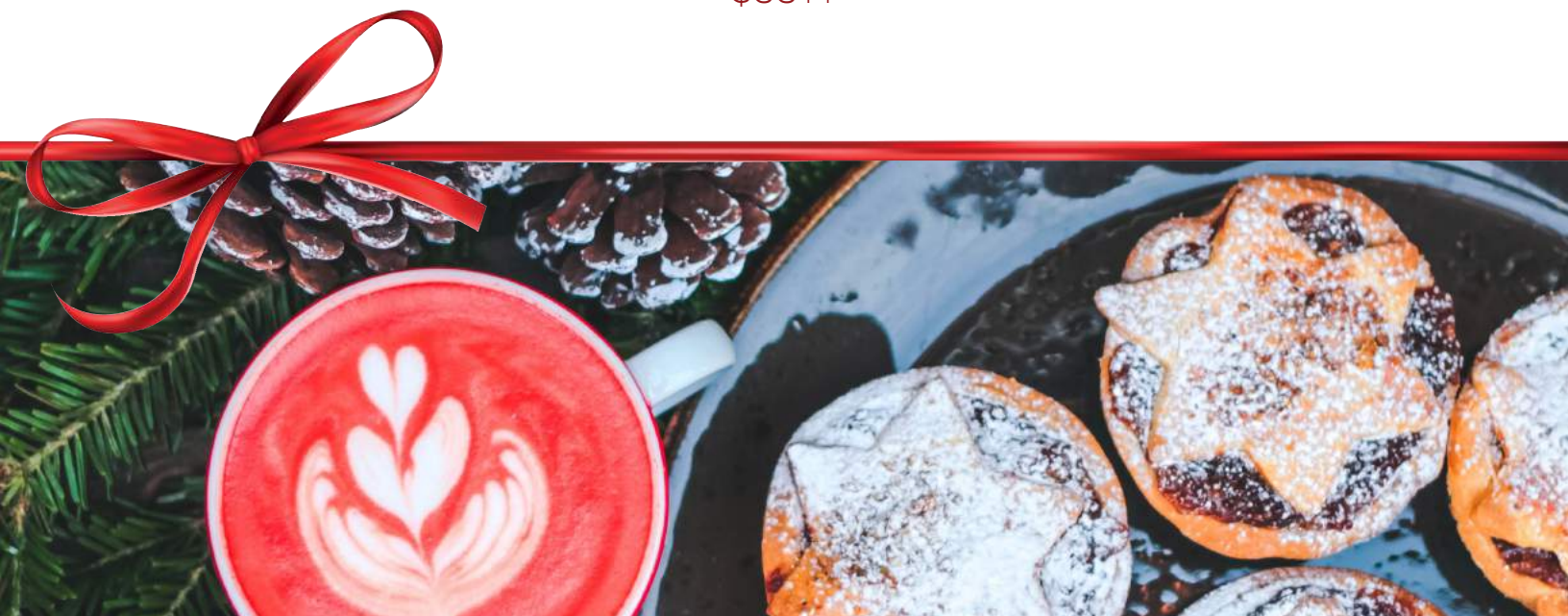
## CHOICE OF 2 HOR D' OEUVRES

Fried Ravioli with Marinara Sauce  
Baked Brie with Raspberry Drizzle  
Spanakopita  
Vegetable Spring Rolls  
Freshly Made Bruschetta

## DINNER

Winter Salad with bleu cheese and Candied Pecans  
Fresh Fruit Salad  
Pasta Salad  
Seared Chicken Supreme  
Roasted Pork Loin  
Roasted Potatoes  
Green Bean Almondine  
Warm Fresh Dinner Rolls with Sweet Butter  
A Festive Selection of Holiday Cakes and Pies  
Coffee and Herbal Tea Service

\$55++



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# Joy to the World (Plated Dinners)

## CHOICE OF ONE (1)

Fresh Garden Salad

Caesar Salad

Chef's Winter Salad with Bleu Cheese and Candied Pecans

## ENTREES

### GRILLED BONELESS BREAST OF CHICKEN

Served with your choice of Pesto, Alfredo, Marsala or Piccata Sauce

Herb Linguine, Grilled Seasonal Vegetables

\$42.00 per person

### MAHI - MAHI

Grilled or Blackened Served with Wild Rice and Asparagus

\$46.00 per person

### ROASTED PRIME RIB OF BEEF, AU JUS

Twice Baked Potatoes and Grilled Vegetables

\$51.00 per person

Chef's Choice of Holiday Dessert

Warm Fresh Dinner Rolls with Sweet Butter

Coffee Service



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# Candy Cane Reception

CUSTOMIZE YOUR COCKTAIL RECEPTION AND LET THE FUN BEGIN!

CARVED TO ORDER

**\* PEPPERCORN CRUSTED TENDERLOIN OF BEEF**

(Serves approximately 25 people)

Served with Béarnaise Sauce and Dijon Grain Mustard with  
Assorted Mini French Rolls

\$500.00

**\* STEAMSHIP ROUND OF BEEF**

(Serves approximately 150 people)

Served with Horseradish, Dijon Grain Mustard, Rich Demi  
Glaze, Mini French Rolls

\$950.00

**MARINATED ROAST TURKEY**

(Serves approximately 50 people)

Served with Cranberry Sauce and Assorted Mini French  
Rolls

\$425.00

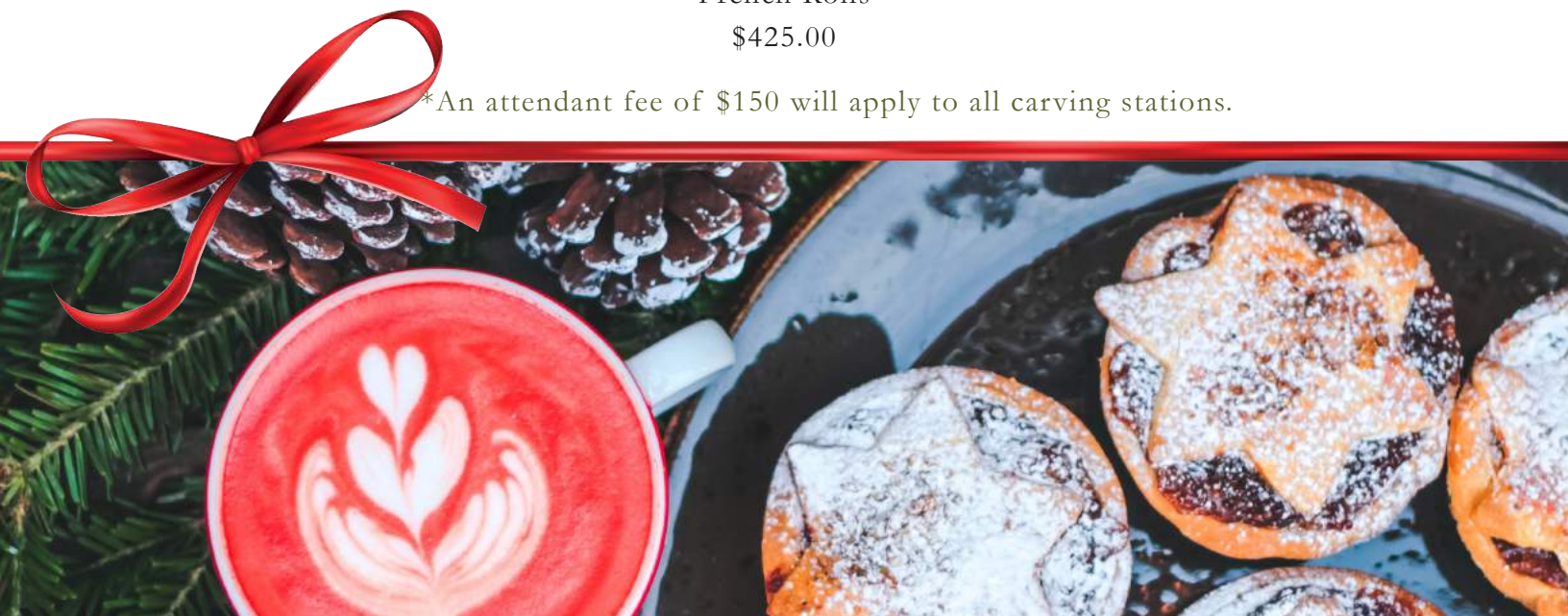
**DIJON HONEY BAKED HAM**

(Serves approximately 50 people)

Served with Dijon Grain Mustard and Assorted Mini  
French Rolls

\$425.00

\*An attendant fee of \$150 will apply to all carving stations.



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# Candy Cane Reception

## HOT SELECTIONS ARE PRICED PER PIECE

- Quiche a la Mini | \$4
- Chinese Spring Rolls | \$4
- Baked Brie in Puff Pastry with Raspberry Coulis | \$4
- Goat Cheese, Caramelized Onions and Mushroom Tarts | \$4
- Spanakopita | \$4
- Fried Ravioli, Marinara | \$4
- Crab Cakes | \$6
- Bacon Wrapped Bay Scallops | \$6
- Coconut Shrimp | \$6
- Crab Rangoon | \$5
- Sausage in Puff Pastry | \$4
- Mini Beef Wellington | \$6
- Horseradish Crusted Beef Satay | \$6

## COLD SELECTIONS ARE PRICED PER PIECE (UPDATE)

- Twin Melon and Prosciutto | \$4
- Roasted Pears on Pecan Crisps \$4
- California Rolls with Pickled Ginger,  
Soy Sauce and Wasabi | \$6
- Bruschetta with Olive Tapenade | \$4
- \*Peppered Tuna | \$6
- \*Sesame Seared Tuna Sashimi | \$6
- \*Smoked Salmon Mousse Rosette on Dark Rye Crouton | \$5
- \*Beef Carpaccio on Parmesan Crostini | \$5
- Chicken with Coconut Curry Cream | \$5
- Salami Coronets with Herb Boursin Cheese | \$4

A minimum of 50 pieces is required per item.



# Hosted Holiday Cocktails

## PLATINUM BRANDS

Grey Goose Vodka, Bacardi Silver or Myer's Rum,  
Crown Royal Whiskey, Johnny Walker Red, Bombay  
Sapphire Gin, Patron Tequila, Maker's Mark  
\$19.00 First Hour, per person  
\$12.00 Second Hour, per person

## PREMIUM BRANDS

Absolut Vodka, Beefeater Gin, Bacardi Rum,  
Camarena Tequila, Seagram's 7 Whiskey, Jack  
Daniels Bourbon, Dewar's Scotch  
\$17.00 First Hour, per person  
\$10.00 Second Hour, per person

## HOSTED OPEN WINE AND BEER BAR

Selection of Red, White and Blush Wines;  
Imported and Domestic Beer  
Soft Drinks and Bottled Waters  
\$15.00 per person, First Hour  
\$10.00 per person for Each Additional Hour

## SPECIALTY DRINKS

Holiday Cider: A mix of Cinnamon Tequila,  
Whipped Vodka and Triple sec that will be sure to  
warm your heart for the holidays!

8.00++ each

Frosty's Punch: A mix of Grape Vodka, Blue  
Curacao, Grenadine and Club Soda served chilled!

\$8.00++ each

