



Holiday Catering Selections



Holiday Cocktail Reception

RECEPTION | \$99

3 hours – Minimum of 50 guests

WELCOME DRINK UPON ARRIVAL

Please select one

BLOSSOM

Prosecco, St. Germain Elderflower Liquor, Basil Flower

LA BALA

Tequila, Mint, Lime, Agave, Jalapeño

THREE HOUR BEER, WINE & PROSECCO BAR

Includes Heineken and Corona, Budweiser Regular and Light, House Red and White Wines, House Prosecco



2 HOUR SAVORY PASSED HORS D'OEUVRES

Please select a total of five items

MEAT

HERB CRUSTED BEEF CROSTINI, Cognac Aioli and Crisp Shallots
BEEF CARPACCIO Wrapped Asparagus with Blue Cheese Aioli
DUCK POTSTICKERS Citrus Ponzu
HERB CHICKEN SKEWKER Roasted Garlic Aioli

FISH

SMOKED SALMON Toasted Pumpnickel with Preserved Lemon & Dill Crema
SHRIMP POT STICKERS with Sweet Chili Garlic Sauce
AHI TUNA TARTARE on Plantain Crisp
CRAB CAKES Sracha Aioli

VEGETARIAN

GOAT CHEESE & ONION TARTLETS
ROASTED PORTOBELLO IN PHYLLO Fig Balsamic Syrup
EGGPLANT CAPONATA
CHEESE CROQUETTES Cilantro Sofrito

PASTA STATION

Chef Attendant Fee per 40 guests.....\$175

Penne with Marinara, Garlic Chicken, Onions, Asparagus, Roasted Tomatoes
Tortellini Alfredo with Peas, Curried Ham, Parmesan Reggiano

1 HOUR DESSERT DISPLAY

Chef's Selection of Mini Sweets, to include three of the following:

WHISKEY PECAN PIE
HOLIDAY COOKIES
APPLE PIE
PUMPKIN PIE

CRANBERRY APPLE CRISP
WHITE CHOCOLATE CHEESECAKE
MINI CHOCOLATE YULE LOG

All prices are per person and subject to 25% Service charge (taxable) and 9% F&B Tax

Classic Holiday Buffet

BUFFET 1 \$120

3 hours – Minimum of 50 guests

WELCOME DRINK UPON ARRIVAL

Please select one

BLOSSOM

Prosecco, St. Germain Elderflower Liquor, Basil Flower

LA BALA

Tequila, Mint, Lime, Agave, Jalapeño

THREE HOUR BEER, WINE & PROSECCO BAR

Includes Heineken and Corona, Budweiser Regular and Light, House Red and White Wines, House Prosecco

ONE HOUR PASSED HORS D'OEUVRES

Please select a total of five items



BUFFET SELECTION 2 HOURS BUFFET TIME

SALAD

MIXED ORGANIC BABY GREENS

with Cucumber, Grape Tomatoes, Shaved Carrots and Toasted Almonds

ROASTED BEET AND TOMATO SALAD

with Arugula, Fresh Mozzarella, Pistachio Oil, Fig Balsamic

CLASSIC CEASAR with Shaved Parmesan and Herb Croutons

BREADS AND SPREADS

ASSORTED PETIT DINNER ROLLS

CARVING STATION (SELECT 2) Chef Attendant Fee per 40 guests \$175

HAND CARVED SLOW ROASTED FREE RANGE TURKEY

Gravy & Pan reduced Giblet Gravy

PANKO HERB CRUSTED BEEF TENDERLOIN R

ed Wine Demi Glace & Horseradish Cream

SALMON Lemon Dill Crème Fraiche

SMOKED HONEY MUSTARD GLAZED HAM

SIDES (SELECT 3)

TRADITIONAL STUFFING

FRENCH GREEN BEAN ALMONDINE

YUKON GOLD WHIPPED POTATOES

ROASTED BRUSSELS SPROUTS

MASHED SWEET POTATOES TOPPED with Marshmallow Gratin

RICE PILAF

DESSERTS (SELECT 3)

PUMPKIN PIE

CRANBERRY APPLE CRISP

GINGER APPLE CAKE

APPLE PIE

HOLIDAY COOKIES

WHISKEY PECAN PIE

WHITE CHOCOLATE CHEESECAKE

COFFEE SERVICE

Lavazza Regular and Decaffeinated Coffee and Tazo Teas

All prices are per person and subject to 25% Service charge (taxable) and 9% F&B Tax

Taste of Essensia Plated

PLATED I \$120

3 hours – Minimum of 50 guests

WELCOME DRINK UPON ARRIVAL

Please select one

BLOSSOM

Prosecco, St. Germain Elderflower Liqueur, Basil Flower

LA BALA

Tequila, Mint, Lime, Agave, Jalapeño

THREE HOUR BEER, WINE & PROSECCO BAR

Includes Heineken and Corona, Budweiser Regular and Light, House Red and White Wines, House Prosecco

ONE HOUR PASSED HORS D'OEUVRES

Please select a total of five items



THREE COURSE MENU

SALAD (SELECT 1)

TRI-COLORED CITRUS SALAD

with Frisee, Dates, Marcona Almonds, Shaved Manchego, Sherry Vinaigrette

CAESAR SALAD

with Baby Green and Red Romaine, Rosemary Croutons, Shaved Parmesan

ROASTED BEET AND TOMATO SALAD

with Arugula, Fresh Mozzarella, Pistachio Oil, Fig Balsamic

BREADS AND SPREADS

ASSORTED PETIT DINNER ROLLS

Walnut Golden Raisin Bread, Sour Dough and Whole Wheat Bread with Variety of Spreads, Infused Organic Oils and Butter

MAINS (SELECT 1)

MACADAMIA CRUSTED LOCAL GROUPEL

with Coconut Saffron Sauce, Tropical Fruit Salsa

GRASS-FED BRAISED BEEF SHORT RIBS

with Celery Root Puree and Baby Roasted Carrots

HERB ROASTED FREE RANGE CHICKEN BREAST

Eggplant Risotto, Artichoke Tomato Relish, Grilled Asparagus, Red Pepper Puree

DESSERTS (SELECT 1)

WHISKEY PECAN PIE

CHEESE FLAN

GINGER APPLE CAKE

COFFEE SERVICE

Lavazza Regular and Decaffeinated Coffee and Tazo Teas

All prices are per person and subject to 25% Service charge (taxable) and 9% F&B Tax



Holiday Beverage Options

BAR UPGRADE OPTIONS

PREMIUM BRANDS

\$12 additional per person

- Absolut Vodka
- Tanqueray Gin
- Johnnie Walker Red Scotch
- Jack Daniel's Whiskey
- Bacardi Silver Rum
- Flor de Caña Dark Rum
- Camarena Tequila
- Heineken
- Corona
- Budweiser
- Budweiser Light

SUPER PREMIUM BRANDS

\$16 additional per person

- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnnie Walker Double Black Scotch
- Crown Royal Whiskey
- Bacardi Silver Rum
- Zacapa Dark Rum
- Patron Silver Tequila
- Heineken
- Corona
- Budweiser
- Budweiser Light

All prices are per person and subject to 25% Service charge (taxable) and 9% F&B Tax