



# COCKTAILS AND CANDY CANES

## HOLIDAY PLATED DINNER

Your evening will include two bottles of champagne, wine, or sparkling cider on each table for your guests to enjoy!

## FESTIVE HORS D'OEUVRES HOUR

International Cheese Display

Winter Crudités Platter with Herbed Dip

**And your choice of two additional items:**

Prosciutto wrapped Pears with Pepper Jelly

Roast Beef wrapped Asparagus with Horseradish Sauce

Smoked Salmon on Fired Plantain with Cream Cheese

Mushrooms stuffed with Spinach and Feta Cheese

## PLATED DINNER SALAD CHOICES

**Please select one salad:**

Frisse Salad with Feta Cheese, Candied Pecans with  
Champagne vinaigrette.

Winter Greens adorned with red tomatoes, cucumbers, carrots, and  
seasoned croutons with house dressing.

Baby Spinach Salad with Goat Cheese, slices strawberries and  
cranberry dressing.

## ACCOMPANIMENTS

All entrées will come with either Roasted Asparagus or Winter baby  
vegetables and a choice of one of the following seasonal sides with each  
selected entrée:

Roasted Fingerling Potatoes

Cardamon Whipped potatoes with a hint of Honey

Basmati Florentine Rice

*Prices are subject to change without notice.*

*All pricing is subject to a 24% service charge and applicable sales tax*





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## CHEF'S HOLIDAY ENTRÉES

Pumpkin Seed Crusted Halibut \$88.00++

Served with a citrus butter sauce.

Airline Pan-seared Chicken \$77.00++

Airline Chicken Breast (bone in) with cippolini and white mushroom  
pan gravy.

Chicken Francesca \$77.00++

Chicken breast sauteed with artichokes and mushrooms in a lemon white  
wine sauce.

Rack of Lamb \$83.00++

Three Lamb Chops encrusted with Dijon mustard and herbs with Black Currant  
Mint sauce.

Steak Diane \$88.00++

Sauteed tenderloin with mushroom and cognac sauce.

Vegetable Wellington \$77.00++

Assorted roasted vegetables wrapped in puff pastry served with Mushroom  
ragout sauce.

## DUETS

**Grilled Petit Filet (6 oz) with Porcini au jus paired with  
one of the following:**

Lobster Tail (6 oz) with Crab and Butter Sauce \$115.00++

Tequila Lime Grilled Chicken Breast (6 oz) \$88.00++

Baked Salmon (5 oz) with Tarragon Cream Sauce \$93.00++

Seafood Stuffed Shrimp (three) with Roasted Garlic Butter sauce \$93.00++

## DESSERT

**Trio of Holiday Sweets to include:**

Almond Tulip with White Chocolate Mousse and Berries

Chocolate-dipped Strawberries

Mini Praline Toffee Tart

\*All meals include coffee, decaf, hot tea, iced tea and rolls & butter.

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THE WHITEHALL

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