

# Peppermint Plated

\$30 per person

## *Hors d'Oeuvres*

Butler passed. Select three. Six per person

Spinach & Feta Cheese Spanakopitas

Bruschetta with fresh Tomatoes and Basil

Teriyaki Chicken Skewers

Vegetarian Spring Rolls with Thai Dipping Sauce

Handmade BBQ Meatballs

## *Salads*

Spring Mix with sliced Apples and Candied Walnuts tossed with Raspberry Vinaigrette

## *Entrees*

Select two. One per person

Chicken Breast drizzled with a house-made Chardonnay Cream Sauce

Chicken Scallopini with Mushrooms

Pan-Seared Tilapia drizzled with a Lemon Beurre Blanc

Garden Penne Alfredo with Penne Pasta, Broccoli, Red Peppers & Mushrooms

Roasted Vegetable Wellington with Roasted Vegetables wrapped with Mozzarella inside a homemade Pastry Shell topped with Roasted Red Pepper Sauce

## *Accompaniments*

Homemade Whipped Mashed Potatoes

Chef's Selection of Fresh Vegetables

Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

## *Dessert*

Decadent Selection of Homemade Specialties



# Peppermint Buffet

\$35 per person

## *Hors d'Oeuvres*

Butler passed. Select three. Six per person

Spinach & Feta Cheese Spanakopitas

Bruschetta with fresh Tomatoes and Basil

Teriyaki Chicken Skewers

Vegetarian Spring Rolls with Thai Dipping Sauce

Handmade BBQ Meatballs

## *Salads*

Spring Mix with sliced Apples and Candied Walnuts tossed with Raspberry Vinaigrette

## *Entrees*

Select two

Chicken Breast drizzled with a house-made Chardonnay Cream Sauce

Chicken Scallopini with Mushrooms

Pan-Seared Tilapia drizzled with a Lemon Beurre Blanc

Garden Penne Alfredo with Penne Pasta, Broccoli, Red Peppers & Mushrooms

## *Accompaniments*

Homemade Whipped Mashed Potatoes

Chef's Selection of Fresh Vegetables

Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

## *Dessert*

Decadent Selection of Homemade Specialties



# *Ginger* Plated

\$40 per person

## *Hors d'Oeuvres*

Butler passed. Select three. Six per person

Spinach & Feta Cheese Spanakopitas

Smoked Chicken Quesadilla

Teriyaki Chicken or Beef Skewers

Crab Stuffed Mushrooms with Red & Green Bell Peppers

Handmade BBQ Meatballs

## *Salads*

Spring Mix with sliced Apples and Candied Walnuts tossed with Raspberry Vinaigrette

## *Entrees*

Select two. One per person

Herb Roasted Pork Loin with our special blend of Herbs & Seasonings

Chicken Breast drizzled with a house-made Chardonnay Cream Sauce

Chicken Scallopini with Mushrooms

Garden Penne Alfredo with Penne Pasta, Broccoli, Red Peppers & Mushrooms

Pan-Seared Tilapia drizzled with a Lemon Beurre Blanc

Roasted Vegetable Wellington with Roasted Vegetables wrapped with Mozzarella inside a homemade Pastry Shell topped with Roasted Red Pepper Sauce

## *Accompaniments*

Homemade Whipped Mashed Potatoes

Chef's Selection of Fresh Vegetables

Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

## *Dessert*

Decadent Selection of Homemade Specialties



# *Ginger* Buffet

\$45 per person

## *Hors d'Oeuvres*

Butler passed. Select three. Six per person

Spinach & Feta Cheese Spanakopitas

Smoked Chicken Quesadilla

Teriyaki Chicken or Beef Skewers

Crab Stuffed Mushrooms with Red & Green Bell Peppers

Handmade BBQ Meatballs

## *Salads*

Spring Mix with sliced Apples and Candied Walnuts tossed with Raspberry Vinaigrette

## *Entrees*

Select two

Herb Roasted Pork Loin with our special blend of Herbs & Seasonings

Chicken Breast drizzled with a house-made Chardonnay Cream Sauce

Chicken Scallopini with Mushrooms

Garden Penne Alfredo with Penne Pasta, Broccoli, Red Peppers & Mushrooms

Pan-Seared Tilapia drizzled with a Lemon Beurre Blanc

## *Accompaniments*

Homemade Whipped Mashed Potatoes

Chef's Selection of Fresh Vegetables

Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

## *Dessert*

Decadent Selection of Homemade Specialties



# *Cinnamon* Plated

\$50 per person

## *Hors d'Oeuvres*

Butler passed. Select three. Eight per person

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|--|--|
| Spinach & Feta Cheese Spanakopitas                               | Teriyaki Chicken or Beef Skewers                     |
| Handmade Crab Stuffed Mushrooms<br>with Red & Green Bell Peppers | Vegetarian Spring Rolls<br>with a Thai Dipping Sauce |
| Bruschetta with fresh Tomatoes and Basil                         | Smoked Chicken Quesadilla                            |

## *Salads*

One per person

- Caesar with Romaine, Parmesan and our signature Caesar Dressing
- Spring Mix with sliced Apples and Candied Walnuts tossed with Raspberry Vinaigrette
- Greek Salad prepared with Cucumber, Onion & Tomato and Balsamic Vinaigrette

## *Entrees*

Select two. One per person

- Chicken Breast drizzled with a house-made Chardonnay Cream Sauce
- Fresh Atlantic Salmon with a Lemon Beurre Blanc topped with Capers
- Roasted Vegetable Wellington with Roasted Vegetables wrapped with Mozzarella inside a homemade Pastry Shell topped with Roasted Red Pepper Sauce
- Roasted Prime Rib of Beef served with Au Jus

## *Accompaniments*

- Homemade Whipped Mashed Potatoes
- Chef's Selection of Fresh Vegetables
- Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

## *Dessert*

Decadent Selection of Homemade Specialties



# *Cinnamon* Buffet

\$55 per person

## *Hors d'Oeuvres*

Butler passed. Select three. Eight per person

- |  |  |
|--|--|
| Spinach & Feta Cheese Spanakopitas                               | Teriyaki Chicken or Beef Skewers                     |
| Handmade Crab Stuffed Mushrooms<br>with Red & Green Bell Peppers | Vegetarian Spring Rolls<br>with a Thai Dipping Sauce |
| Bruschetta with fresh Tomatoes and Basil                         | Smoked Chicken Quesadilla                            |

## *Salads*

Select two

- Caesar with Romaine, Parmesan and our signature Caesar Dressing
- Spring Mix with sliced Apples and Candied Walnuts tossed with Raspberry Vinaigrette
- Greek Salad prepared with Cucumber, Onion & Tomato and Balsamic Vinaigrette

## *Entrees*

Select two

- Chicken Breast drizzled with a house-made Chardonnay Cream Sauce
- Fresh Atlantic Salmon with a Lemon Beurre Blanc topped with Capers
- Portobello Mushroom Raviolis with a scratch made Marinara Sauce
- Carving Station with Casino Roast or Roasted Turkey Breast

## *Accompaniments*

- Homemade Whipped Mashed Potatoes
- Chef's Selection of Fresh Vegetables
- Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

## *Dessert*

- Decadent Selection of Homemade Specialties



# Nutmeg Plated

\$60 per person

Champagne upon Guest Arrival. Soft Drinks, Tea & Coffee Included.

## *Hors d'Oeuvres*

Butler passed. Select three. Eight per person

Homemade Coconut Shrimp  
with Sweet & Spicy Sauce

Bacon Wrapped Scallops  
with Sweet Chili Sauce

Cream of Mushroom Cappuccino Soup

Artisan Cheese Display  
with Fresh Fruit & Crackers

Mini Beef Wellingtons

Teriyaki Chicken or Beef Skewers

## *Salads*

One per person

Caesar with Romaine, Parmesan and our  
signature Caesar Dressing

Spring Mix with  
homemade Vinaigrette

Greek Salad prepared with Cucumber,  
Onion & Tomato and Balsamic Vinaigrette

Italian Pasta Salad with  
Pepperoncinis, Kalamata Olives,  
Cherry Tomatoes & Mozzarella Cheese

## *Entrees*

Select three. One per person

Chicken Breast drizzled with a house-made  
Chardonnay Cream Sauce

Roasted Vegetable Wellington with Roasted  
Vegetables wrapped with Mozzarella  
inside a homemade Pastry Shell topped  
with Roasted Red Pepper Sauce

Fresh Atlantic Salmon with a Lemon Beurre  
Blanc topped with Capers

Roasted Pork Loin with  
Apple & Cranberry Stuffing

Roasted Prime Rib of Beef  
served with Au Jus

Prime Top Sirloin marinated in our  
signature mix of Herbs & Seasonings

## *Accompaniments*

Homemade Whipped Mashed Potatoes

Chef's Selection of Fresh Vegetables

Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

## *Dessert*

Decadent Selection of Homemade Specialties



# Nutmeg Buffet

\$65 per person

Champagne upon Guest Arrival. Soft Drinks, Tea & Coffee Included.

## *Hors d'Oeuvres*

Butler passed. Select three. Eight per person

Homemade Coconut Shrimp  
with Sweet & Spicy Sauce

Artisan Cheese Display  
with Fresh Fruit & Crackers

Bacon Wrapped Scallops  
with Sweet Chili Sauce

Mini Beef Wellingtons

Teriyaki Chicken or Beef Skewers

Cream of Mushroom Cappuccino Soup

## *Salads*

Select three

Caesar with Romaine, Parmesan and our  
signature Caesar Dressing

Greek Salad prepared with Cucumber,  
Onion & Tomato and Balsamic Vinaigrette

Spring Mix with  
homemade Vinaigrette

Italian Pasta Salad with  
Pepperoncinis, Kalamata Olives,  
Cherry Tomatoes & Mozzarella Cheese

## *Entrees*

Select three

Chicken Breast drizzled with a house-made Chardonnay Cream Sauce

Fresh Atlantic Salmon with a Lemon Beurre Blanc topped with Capers

Portobello Mushroom Raviolis with a scratch made Marinara Sauce

Roasted Pork Loin with Apple & Cranberry Stuffing

Carving Station with Roasted Prime Rib or Turkey Breast

## *Accompaniments*

Homemade Whipped Mashed Potatoes

Chef's Selection of Fresh Vegetables

Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

## *Dessert*

Decadent Selection of Homemade Specialties



# Clove

## Plated

\$70 per person

Champagne upon Guest Arrival. Soft Drinks, Tea & Coffee Included.

### *Hors d'Oeuvres*

Butler passed. Select four. Eight per person

Spinach & Feta Puffed Pastry

Bacon Wrapped Scallops  
with Sweet Chili Sauce

Homemade Coconut Shrimp  
with Sweet & Spicy Sauce

Pancetta Wrapped Shrimp

Mini Beef Wellingtons

Artisan Cheese Display  
with Fresh Fruit & Crackers

Teriyaki Chicken or Beef Skewers

### *Salads*

One per person

Caesar with Romaine, Parmesan and our  
signature Caesar Dressing

Iceberg Wedge Salad with homemade  
Bleu Cheese Dressing

Greek Salad prepared with Cucumber,  
Onion & Tomato and Balsamic Vinaigrette

Italian Pasta Salad with Pepperoncinis,  
Kalamata Olives, Cherry Tomatoes  
& Mozzarella Cheese

### *Entrees*

Select three. One per person

Braised Short Ribs with a Red Wine Sauce

Grilled Pacific Swordfish drizzled with a  
Lemon Wine Sauce

Filet Mignon & Shrimp Scampi

Mozzarella Chicken with fresh Spinach  
and homemade Peppercorn Sauce

Roasted Vegetable Wellington with Roasted  
Vegetables wrapped with Mozzarella  
inside a homemade Pastry Shell topped  
with Roasted Red Pepper Sauce

### *Accompaniments*

Homemade Whipped Mashed Potatoes

Chef's Selection of Fresh Vegetables

Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

### *Dessert*

Decadent Selection of Homemade Specialties



# Clove

## Buffet

\$75 per person

Champagne upon Guest Arrival. Soft Drinks, Tea & Coffee Included.

### *Hors d'Oeuvres*

Butler passed. Select four. Eight per person

Spinach & Feta Puffed Pastry

Bacon Wrapped Scallops  
with Sweet Chili Sauce

Homemade Coconut Shrimp  
with Sweet & Spicy Sauce

Pancetta Wrapped Shrimp

Mini Beef Wellingtons

Artisan Cheese Display  
with Fresh Fruit & Crackers

Teriyaki Chicken or Beef Skewers

### *Salads*

Select three

Caesar with Romaine, Parmesan and  
our signature Caesar Dressing

Spring Mix with sliced Apples and Candied  
Walnuts tossed with Raspberry Vinaigrette

Greek Salad prepared with Cucumber,  
Onion & Tomato and Balsamic Vinaigrette

Italian Pasta Salad with Pepperoncinis,  
Kalamata Olives, Cherry Tomatoes  
& Mozzarella Cheese

Waldorf Chicken Salad with Gorgonzola,  
Pecans, Apples and Chicken Breast

### *Entrees*

Select three

Braised Short Ribs with a Red Wine Sauce

Roasted Pork Loin with  
Apple & Cranberry Stuffing

Mozzarella Chicken with fresh Spinach  
and homemade Peppercorn Sauce

Portobello Mushroom Raviolis with a  
scratch made Marinara Sauce

Grilled Pacific Swordfish  
drizzled with a Lemon Wine Sauce

Carving Station with Roasted Prime Rib, Spiral Ham,  
Leg of Lamb or Boneless Pork Roast

### *Accompaniments*

Homemade Whipped Mashed Potatoes

Chef's Selection of Fresh Vegetables

Fresh Baked Breads served with Pesto-Parmesan Spread & Butter

### *Dessert*

Decadent Selection of Homemade Specialties



# Additional Services

## *Cuisine*

Performance Food Stations

Asian, Italian, Fiesta, Sushi

## *Dessert*

Candy Station

Holiday Cookie Corner

Banana Foster's Action Station

Caramel Apple Station with a variety of Dipping Sauces

## *Beverage*

Holiday Drink Bar

International Coffee Station

Martini Bar

Wine Pairings

Signature Cocktail

After Dinner Drinks

Brandy, Cognac

## *Entertainment*

Live Music

Magician

Elves

Carolers

Photo Booth

Mr. & Mrs. Clause

Cigar Roller

## *Décor*

Floral

Gingerbread Houses

Ice Sculptures

