



HOLIDAY MENU

HORS D'OEUVRES

\$4/GUEST

COLD HORS D'OEUVRES

- Prosciutto . Ricotta . Olives
Toasted Brioche
- Beef Tenderloin . Horseradish Cream
Zinfandel Reduction
- Prosciutto Wrapped Asparagus
Lemon Curd
- Candy Striped Beets . Goat Cheese Mint
Cucumber Cup
- House-Smoked Maple Sugar Salmon
Lemon Dill Crema . Toasted Brioche
- Fresh Mozzarella . Heirloom Tomato
Balsamic . Crispy Basil
- Coriander Crusted Ahi Tuna
Avocado Mousse Spicy Sriracha
- Red Snapper Ceviche
English Cucumber
Cilantro Lime Crema
- Hummus Deviled Egg . Feta
Kalamata Olive
- Blue Crab Salad . Purple Endive Avocado .
Red Pepper Rouille

HOT HORS D'OEUVRES

- Grilled Cheese . Brie
Port Wine Poached Pears
- Spicy Chipotle Honey Shrimp
Crispy Plantain Tomato Relish
- Fried Heirloom Tomatoes
Lemon Fennel Cream
- Dungeness Crab Cake
Yellow Tomato Remoulade . Crispy Caper
- Turkey Sliders . Swiss . Cranberry Aioli
Mini Brioche
- Butternut Squash Bisque . Figs
Salted Crema
- Baked Brie en Croute . Raspberry Jam
- Pomegranate and Cranberry Bruschetta
- Pulled Duck Egg Rolls . Lingonberry Jam
- Beef Tenderloin . Cinnamon Stick
Maple Sugar Glaze
- Pastrami Pretzel Bites . Honey Mustard
Cherry Marmalade

SOUP SHOOTER HORS D'OEUVRES

- Butternut Squash Soup with Candied Figs
- Kabocha Pumpkin Soup with Honey Crisp Apples
- Parsnip Potato Puree with Truffle Peelings and Crispy Bacon

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HOLIDAY MENU

BUFFET

POINSETTIA

Kabocha Pumpkin Soup
Honey Crisp Apples

Winter Salad

Artisan Mixed Greens . Figs, Apples
Pomegranate . Candied Walnuts
Lemon Poppy Seed Vinaigrette

Pan Roasted Alaskan Halibut
Crawfish and Rock Shrimp Butter Sauce
Garlic Chives

Iron Grilled Beef Tenderloin
Whole Grain Mustard Demi . Crispy Sage

Sweet Mashed Potato Martini
Honey Butter Marshmallows . Chives
Bacon . Cheddar . Sour Cream

Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter

Whiskey Pecan Pie
Chantilly Cream

Egg Nog Cheesecake
Crushed Candy Cane

Chocolate Bourbon Pie
White Chocolate Mousse

\$60.00/GUEST

NUTCRACKER

Butternut Squash Bisque
Black Mission Figs

Caesar Salad

Prosciutto . Almonds . Parmesan Cheese
Belgium Endive Rosemary Croutons

Oven Roasted Whole Rib-Eye
Natural Jus and Creamy Horseradish

Garlic and Herb Roasted Turkey Breast
Pulled Dark Turkey Meat . Giblet Gravy
Jalapeno-Orange Cranberry Sauce

Butter Roasted Fingerling Potatoes
Caramelized Onions and Roasted Poblanos

Honey Butter Broccolini
Glazed Baby Carrots

Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter

Pumpkin Cheesecake
White Chocolate Curls . Raspberries
Cinnamon & Sugar Sweet Potato Crisp

Peppermint Crumble Bars

\$70.00/GUEST

HOLIDAY MENU



SOUP

\$10/PER GUEST

Kabocha Pumpkin Soup
Honey Crisp Apples . Brandy Agrodolce

Dolce Butternut Squash Bisque
Salted Crema . Candied Figs

Potato Leek Soup
Brie . Applewood Smoked Bacon . Chives

Corn Chowder
Roasted Poblanos . Yukon Potatoes
Red Pepper Rouille

INTERMEZZO

\$6/PER GUEST

Raspberry Champagne Sorbet

Strawberry Champagne Sorbet

Meyer Lemon Vodka Sorbet

Passion Fruit Sorbet

SALADS

\$10/PER GUEST

Winter Salad
Honey Crisp Apples . Figs . Pomegranate
Candied Walnuts . Cranberry Vinaigrette

Butter Bibb Lettuce Salad
Glazed Macadamia Nuts . Goat Cheese
Charred Avocado
Port Wine Poached Pears Citrus-Maple Vinaigrette

Organic Baby Spinach Salad
Sun-Dried Cranberries . Jazz Apples
Texas Goat Cheese . Candied Pecans
Basil Vinaigrette

DESSERTS

\$8/PER GUEST

Egg Nog Tres Leches Cake
Whipped Cream . Cinnamon Sugar Churro

Cacao Noel Chocolate Cake
Vanilla Bean Ice Cream . Raspberries

Bread Pudding
Dried Cherries . Pecans . Egg Nog Gelato

Pumpkin Cheesecake
Caramel . Cinnamon . Sugar Sweet Potato Crisp

Peppermint Crumble Bars
Mixed Berry Compote
Honey Crisp Apple Pie
Cinnamon Brown Sugar Streusal

Apricot and Pear Tart
Toasted Almonds . Blackberries

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HOLIDAY MENU

ENTREES

Grilled Beef Tenderloin and Garlic Shrimp
Parsnip Puree . Grilled Asparagus
Port Wine Reduction
Market Price

Grilled Beef Tenderloin and
Macadamia Crusted Sea Bass
Roasted Garlic and Parmesan Potatoes
Honey Glazed Carrots and Brussels Sprouts
Cranberry Butter
Market Price

Pan Seared Beef Tenderloin
Parsnip Potato Puree . Grilled Asparagus
Garlic Mushrooms . Zinfandel Reduction
Market Price

Macadamia Crusted Sea Bass
Bosc Pear Barley Risotto
Glazed Baby Carrots Broccolini
Cranberry and Walnut Butter Sauce
Market Price

Grilled New York Strip Steak
Roasted Fingerling Potatoes . Arugula Salad
Feta . Garlic Mushrooms . Cabernet Demi
\$32.00

24-Hour Braised Beef Short Rib and
Sage-Rosemary Chicken Breast
Whipped Sweet Potatoes . Buttered Broccolini
Whole Grain Mustard Demi
\$32.00

24-Hour Braised Boneless Beef Short Ribs
Whipped Horseradish Potatoes
Grilled Asparagus . Campari Tomato
Tomato Butter Sauce
\$28.00

Pan-Seared Scottish Salmon Filet
Butternut Squash Risotto . Haricot Verts
Crispy Arugula . Champagne Butter
\$28.00

Mustard Crusted Pork Tenderloin
Creamy Couscous . Buttered Broccolini
Sweet Potato Hay . Whole Grain Mustard Demi
\$28.00

Chicken Florentine Roulade
Spinach and Granny Smith Apples Filing
Scallop Potatoes . Baby Spinach
Apricot and Walnut Butter Sauce
\$26.00

Olive Oil-Scented Ratatouille
Crispy Kumato Tomato and Mozzarella
Tomato Basil Butter
\$22.00



HOLIDAY BAR

SIGNATURE COCKTAILS

\$8/GUEST

Poinsettia

Cranberry Juice . Orange Liqueur . Champagne
Cranberry and Rosemary Garnish

Jalapeño Jingle Paloma

Tequila Blanco . Grapefruit . Lime
Cranberry . Jalapeño

Cranberry Margarita

Tequila . Cranberry Juice . Lime Juice
Orange Liqueur . Sugared Cranberries

Sparkling Winter Sangria

Sparkling Wine . Apples . Pears . Cranberries
Cinnamon . Cloves

Winter Mojito

White Rum . Mint Leaves . Cranberry Juice
Lime . Simple Syrup . Cranberry Mint Sprig

Apple Cinnamon Sparkler

Sparkling Wine . Cinnamon
Apple Cider . Cinnamon Sugar Rim

Winter Berry Fizz

Gin . Elderflower Liqueur
Cranberry Juice . Lime
Sparkling Wine . Cranberry Garnish

Spiced Pear Bellini

Pear Liqueur . Prosecco . Ginger Liqueur
Pear Slice

Snowflake

Vodka . Butterscotch . Half and Half
White Chocolate Godiva Liqueur
Cinnamon Stick

UPGRADED SIGNATURE COCKTAIL

\$12/GUEST

MAY BE ADDED TO ANY PACKAGE FOR \$4/GUEST

Fireside Old Fashioned

Bourbon . Maple . Aromatic Bitters
Orange Zest . Orange Peel . Cinnamon Stick

Cranberry Mule

Vodka . Cranberry Juice . Ginger Beer
Lime . Cranberry Garnish

Peppermint Martini

Vanilla Vodka . Peppermint Schnapps
White Chocolate Liqueur
Half and Half . Candy Cane Garnish

Cranberry Rosemary Martini

Vodka . Cranberry Juice
Triple sec . Lime . Rosemary Sprig

SPECIALTY BARS

2 HRS \$20/GUEST | 3 HRS \$25/GUEST | 4 HRS \$30/GUEST
MAY BE ADDED TO ANY PACKAGE FOR \$10/GUEST

Hot Toddy Station

Classic Hot Toddy . Spiked Apple Cider
Irish Coffee

Merry Martini Bar

Cranberry Rosemary . Espresso
Peppermint

Holiday South of the Border

Cranberry Margarita
Jalapeño Jingle Paloma
Sparkling Winter Sangria

Bubbly and Bright

Apple Cinnamon Sparkler . Spiced Pear Bellini
Cranberry . Pomegranate . Apple Cider
Rosemary . Thyme . Mint

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