



## The Holiday Brunch Menu 2017

**\$13.95 Per Person**

Per person price includes disposable plates, flatware, napkins, and cups.

20 Person Minimum

Staff, linens, china, and chafing dishes can be provided at additional charges -

Please call for pricing and options.



**Dill, Smoked Gouda, Tomato and Spinach Egg Casserole**

**Fresh Baked Cinnamon Rolls with Cream Cheese Icing**

**Country Ham on Garlic Cheddar Biscuits**

**Fresh Fruit Ambrosia**

### Additional Upgrades

**Blueberry Muffins with Lemon Cream Cheese Glaze - \$2.00 each**

**Maple and Pepper Bacon - \$2.50 per person (2 pp)**

**Savory Sausage Patties - \$2.00 per person**

**Holiday Fruit Salad - \$3.75 Per Person**

**Bottled Juices - \$1.99 Per Bottle**

**Bottled Waters - \$1.99 Per Bottle**

**Coffee - \$20.00 Per Box (Serves 10-12)**



# Create Your Own Holiday Buffet Menu 2017

## Lunch: \$18.95 Per Person

Per person price includes disposable plates, flatware, napkins, and cups.

12 Person Minimum

Staff, linens, china, and chafing dishes can be provided at additional charges -

Please call for pricing and options.



### Choice of Salad: (Pick One)

Seasonal Greens with Cran-Raisins, Walnuts, Goat Cheese,  
Slice Pears with Champagne Vinaigrette

Baby Greens with Pistachios, Cran-Raisin, Bleu Cheese, Slice  
Apples with Strawberry Vinaigrette

### Choice of Sides: (Pick Two)

Corn Bread Stuffing      Mashed Potatoes

Green Beans Almondine    Fresh Vegetable Medley

Mashed Sweet Potatoes    Green Bean Casserole

Rosemary Roasted Red Potatoes

\*Assorted Rolls with Butter Are Included\*

### Choice of Dessert: (Pick One)

Warm Fruit Cobbler with Fresh Whipped Cream

Assorted Bakery Holiday Cookies

Gourmet Holiday Cupcakes

Peppermint Cheesecake Squares

### Choice of Entree: (Pick One)

Pork Tenderloin with Fig & Port Wine Sauce

Virginia Baked Ham with Apricot Mustard Sauce

Slow Roasted Turkey with Homemade Sage Gravy

Oven Roasted Rosemary Roast Beef with  
Chianti Mushroom Sauce

Chicken Breast Stuffed with Bacon and Gouda,  
Topped with Pesto Cream

Chicken Breast Stuffed with Spinach, Goat Cheese,  
Roasted Red Peppers with Natural Jus

### Additional Upgrades

Additional Side - \$2.50 Per Person

Additional Entree - \$4.00 Per Person

Additional Dessert - \$3.00 Per Person

Bottled Waters - \$1.99 Per Bottle



# The Holiday Hors d' Oeuvres Menu 2017

**\$28.95 Per Person**

Per person price includes disposable plates, flatware, napkins, and cups.

30 Person Minimum

Staff, linens, china, and chafing dishes can be provided at additional charges -

Please call for pricing and options.



**Carved Turkey on Hawaiian Sweet Rolls with Cranberry Mayo**

**Imported & Domestic Cheeses with Fruit Garnish and Assorted Crackers**

**Hot Spinach & Artichoke Dip with Crispy Crostini and Pita Triangles**

**Parmesan Chicken Bites with Apricot Mustard Sauce**

**Chilled Marinated Grilled Vegetables**

**Petite Crab Cakes with Lemon Aioli**

**Miniature Beef Wellingtons**

## Dessert Station

**Assorted Holiday Cookies, Peppermint Crunch Cheesecake Squares, Red Velvet Cake Shooters**

**& Mini Dessert Assortment**

## Additional Upgrades

**Tortellini with Spinach, Portobello and Alfredo Cream Sauce - \$4.00 Per Person**

**Cocktail Shrimp with Zesty Cocktail Sauce - \$4.00 Per Person**

*(2 shrimp per person)*

**Tender Beef Carving Station with Soft Rolls - \$10.00 Per Person**

*(Requires Carver - Please Call for Pricing)*



## Drop-Off Holiday Cocktails Menu 2017

**\$21.95 Per Person**

Per person price includes disposable plates, flatware, napkins, and cups.

30 Person Minimum

Staff, linens, china, and chafing dishes can be provided at additional charges -

Please call for pricing and options.

Requires 72 Hour Notice Prior to Event Date



Artisan Cheeses & Garden Crudité

Seasonal Fruit with a yogurt dip

Bruschetta with Italian Crostini

Hummus and Pita Triangles

Caprese Skewers

Salmon Mousse on Cucumber Rounds

Pesto Chicken Bites with Parmesan Dip

Prosciutto Asparagus with Goat Cheese

Mini Kale Shooters

Additional Upgrades

Bottled Waters - \$1.99 Per Bottle

Assorted Sodas & Iced Teas - \$1.99 Per Can



## Full-Service Holiday Cocktail Menu 2017

**\$29.95 Per Person**

Per person price includes china platters and table display linens, with disposable china, napkins, and utensils.

30 Person Minimum

Bartenders, Event Chefs, additional linens and glassware can be provided at additional charges -



**Artisan Cheeses, Garden Crudité, and Seasonal Fruit**

**Bruschetta with Italian Crostini**

**Hummus and Pita Triangles**

**Caprese Skewers**

**Salmon Mousse on Cucumber Rounds**

**Shrimp and Seafood Salad Shooters, Mini Kale Shooters**

**Flatbread Station of; Classic Margherita, Artichoke & Sun-Dried Tomato, BBQ Chicken &**

**Bleu Cheese with Caramelized Onions**

**Finished with fancy individual desserts**

### Additional Upgrades

**Bottled Waters - \$1.99 Per Bottle**

**Assorted Sodas & Iced Teas - \$1.99 Per Can**

**\*Ask About Non-Alcoholic Bar Package Options\***