BREAKFAST BUFFETS

SLEIGH BELLS RINGING

SCRAMBLED EGGS
Farm fresh eggs scrambled with or without cheese

DENVER SCRAMBLED
Farm fresh eggs scrambled with ham, green pepper and diced onion

DINER STYLE POTATOES
Sweet bell peppers & leeks

BACON & SAUSAGE LINKS
Applewood bacon & maple sausage links

SEASONAL FRESH FRUIT PLATTER
Sliced melons, tropicals & berries

EGG FRITTATA BUFFET

CHOOSE TWO FLAVORS:
- Chorizo, jalapeño, bell peppers, onions, cheddar cheese
- Fire roasted red peppers, sundried tomatoes, spinach, feta cheese
- Turkey sausage, Swiss cheese, green onion
- Ham, bell peppers, mushrooms, Gouda cheese
- Bacon, asparagus, mushroom, goat cheese

PACKAGE INCLUDES:
- Red velvet french toast
- Diner style potatoes

BREAKFAST SANDWICHES

Individually wrapped sandwiches for grab-n-go ease:

CHOICES INCLUDE:
- Sausage, egg and cheese on warm English muffin
- Bacon, egg and cheese on a warm buttery biscuit
- Egg and cheese on warm buttery biscuit
- Roasted red peppers, tomato, spinach, & mushroom on a gluten free pita (GF) (V+)

PACKAGE INCLUDES:
- Yogurt parfaits
- Assorted pastries
- Seasonal fresh fruit platter

TO TOP YOUR OWN OATMEAL STATION

A classic winter morning breakfast station

TOPPING SELECTIONS:
- Brown sugar
- Raisins
- Chocolate chips
- Cinnamon sugar
- Mixed berries

ADD-ONS

WARM CINNAMON ROLLS
Served with a cream cheese frosting

GOURMET BAKERY BASKET
Bagels bites & smears, mini muffins, coffee cakes and donut holes
Festive Lunch & Dinners
BUFFETS

THE POLAR EXPRESS

OVEN ROASTED TURKEY
Lightly basted and slow roasted to retain its natural juices, then sliced for easy serving

HONEY BAKED HAM
Glazed ham hand carved off the bone

CORNBREAD STUFFING
Herbed bread stuffing with sage

RED SKIN MASHED POTATOES & GRAVY
Creamy roasted garlic mashed potatoes

GREEN BEANS WITH RED PEPPERS
Sautéed green beans and red peppers

CRANBERRY GORGONZOLA SALAD
Mixed green with Gorgonzola cheese, candied pecans and dried cranberries served with balsamic vinaigrette dressing

GOURMET DINNER ROLLS AND BUTTER
Freshly baked gourmet dinner rolls, served with whipped sweet butter

SILVER BELLS

CLASSIC POT ROAST
With rich home-style gravy

CHICKEN VESUVIO
Peas, garlic, in a white wine sauce

GNOCCHI ALLA VODKA
Hand rolled homemade potato dumplings in a tomato vodka sauce

ROASTED BUTTERNUT SQUASH SALAD
Baby arugula, roasted butternut squash, pomegranate, shallots, walnuts, goat cheese, cider vinaigrette

GOURMET DINNER ROLLS AND BUTTER
Freshly baked gourmet dinner rolls, served with whipped sweet butter

THE GIFT THAT KEEPS ON GIVING

CHEF CARVED BEEF TENDERLOIN & OVEN ROASTED TURKEY
Accompanied by Cabernet reduction, creamy horseradish sauce, cranberry aioli & stone ground mustard, assorted rolls

CORNBREAD BREAD STUFFING
Herbed bread stuffing with sage

RED SKIN MASHED POTATOES & GRAVY
Creamy roasted garlic mashed potato

CLASSIC SWEET POTATO SMASH
Brown sugar, cinnamon

FIRE ROASTED VEGETABLES
Cauliflower, asparagus, sweet potato, root vegetables, carrots, peppers & other seasonal vegetables

TUSCAN HARVEST SALAD
Mixed greens, apple, dried cranberries, candied walnuts, Gorgonzola cheese, fat-free raspberry dressing

BUON NATALE

BUONA’S ITALIAN BEEF
Roasted Italian beef, tender and lean, spiced with special seasonings, served with sweet peppers, hot giardiniera, fresh rolls

LEMON CHICKEN
Lightly breaded, herbs, Italian seasoning

FRESH RIGATONI MARINARA
Rigatoni pasta in our homemade marinara sauce

HOUSE SALAD
Mixed greens, roma tomato, cucumber, pepperoncini, Italian vinaigrette dressing, croutons, whipped sweet butter

FA, LA, LA, LA, LA…

CLASSIC POT ROAST
With rich home-style gravy

HONEY BAKED HAM
Glazed ham hand carved off the bone

ROASTED RED POTATOES
With sweet bell peppers, leeks, EVOO, herbs

BUTTERNUT SQUASH RAVIOLI
Cream sauce

CASEAR SALAD
Romaine, garlic croutons, shaved parmesan, with Caesar dressing

BAKED BROCCOLI LIMON
With panko breadcrumbs & lemon wedges

LOOKING FOR SOMETHING CUSTOM?
All of our packages can be customized upon request. Ask your event coordinator for more information!
Spirited Small Bites
TOASTIE BAR
Grilled Cheese Sandwiches

SELECT 4:
BRIE, PEAR, ARUGULA
HAM & SWISS
CLASSIC CHEDDAR & BACON
TURKEY & PROVOLONE
TOMATO MOZZARELLA
CLASSIC AMERICAN

WARM IT UP
Sipping Soups

SELECT 2:
TOMATO BASIL
Accompanied by Parmesan cheese and tomato focaccia
CHICKEN VEGETABLE
Accompanied by ditalini pasta, oyster crackers
MIXED RYE
Accompanied by ditalini pasta
CHEDDAR BROCCOLI
Accompanied by herbed focaccia
CHILI
Accompanied by chopped onion, cheese, ditalini pasta, oyster crackers

PAIR MULTIPLE STATIONS FOR A COMPLETE EXPERIENCE!
Ask your coordinator which combinations of stations will make for the best culinary experience!

SLEDS & SLIDERS
Enjoy all 4 selections, accompanied by appropriate toppings and buns

CHEESEBURGERS
CHICKEN PARMESAN
PULLED PORK
GRILLED VEGETABLE

SKEWER STATION
An assortment of our most popular skewers:

ITALIAN SAUSAGE & PEPPER
PESTO CHICKEN & PEPPER
BACON WRAPPED SCALLOPS
CHEESE TOTETLLINI
ROASTED VEGETABLE
POT ROAST & POTATOES

BRUSCHETTA STATION
Lightly toasted crostini and shredded Parmesan with an assortment of toppings

TOPPING BAR INCLUDES:
TOMATO AND GARLIC
ROASTED BEET AND GOAT CHEESE
OLIVE TAPENADE
EGGPLANT CAPONATA
WHITE BEAN AND ROSEMARY
WILD MUSHROOMS

PASTA PASTA PASTA
With Italian bread & Parmesan cheese

CHOOSE 2 PASTAS:
Rigatoni, Tortellini, Cavatappi, Gnocchi

CHOOSE 3 SAUCES:
Tomato Vodka, Bolognese, Alfredo, Marinara, Primavera

HUMMUS & VEGETABLES
Our fresh vegetable crudité served with an assortment of hummus dips and grilled pita points

SUN-DRIED TOMATO
SPINACH AND ARTICHOKE
SPICY EGGPLANT
CLASSIC TAHINI

ANTIPASTI STATION
Served with slices of Italian bread, focaccia, olives with:

PROSCIUTTO
SALAMI
CAPICOLA
ROASTED RED PEPPERS
KALAMATA OLIVES
ROASTED ARTICHOKES
PEPPERONCINI
PROVOLONE
Mingle All The Way
**THE JINGLE**

**SELECT 6:**

**BEef TENDERLOIN CANAPE**
Chimichurri

**CHICKEN TOSTADA**
Shredded chicken, lime cabbage slaw, cotija, crème fresh, salsa Verde

**BAKED BRIE & FIG JAM TARTLET**
Melted Brie cheese with fig jam and a sliced fig garnish served in a savory tartlet shell

**TANDOORI CHICKEN BITE**
Cucumber yogurt

**CRAB CAKES**
Premium lump crab cakes, rémoulade

**CLASSIC DEVILED EGG**
Traditional sweet pepper relish, paprika

**MEAT & POTATO SKEWER**
Peppercorn crusted steak, fingerling potato bite

**BACON WRAPPED SCALLOPS**
Bourbon BBQ sauce

**Mushroom & Tomato Jam Stuffed Baby Red Potato**
Mushroom duxelle, baby red potato, house made tomato jam

**SESAME CHICKEN LOLLIPOP**
Panko & soy scallion sauce

**EAT, DRINK & BE MERRY**

**SELECT 6:**

**SHRIMP SHOOTER**
Jumbo shrimp, spicy gazpacho

**ROASTED DUCK & MANCHEGO FLATBREAD**
Roasted duck, manchego cheese, hoisin drizzle, arugula

**PORK TENDERLOIN CANAPE**
Fig marmaladex

**SESAME CHICKEN NIBBLE**
Snow Pea

**SEARED TUNA WASABI CRISP**
Sesame crusted Ahi grade tuna, scallion soy sauce, wasabi crème fraiche, wonton triangle

**SHORT RIB & PARMESAN STUFFED BABY RED POTATO**
Tender short rib, Parmesan, baby red potato

**DUCK OUESADILLAS**
Duck confit, cherry compote, goat cheese

**SHRIMP SCAMPI SKEWERS**
Sautéed shrimp, toasted panko breadcrumbs

**WILD MUSHROOM & FONTINA POLENTA BITE**
Mushroom ragu, Fontina, polenta square

**LOX TARTLET**
Smoked salmon & dill mousse

**MINIATURE BROICHE SANDWICH PLATTER**

**CHOOSE 4**

**CORNED BEEF & SWISS**
Horseradish Dijon, rustic light rye

**BEef TENDERLOIN**
Horseradish crème fraiche, blue cheese and roasted red peppers, pretzel roll

**GRILLED CHICKEN & PESTO**
Parmesan, roasted red peppers, ciabatta roll

**TURKEY & HAVARTI**
Cucumber, whole grain mustard, pretzel roll

**WALDORF CHICKEN SALAD**
Pulled chicken, apples, red grapes, celery and candied walnuts, cranberry roll

**CUBANO**
Ham, pulled pork, Swiss cheese, dill pickle and Dijon mayonnaise, ciabatta roll

**SEAFOOD & SLAW**
Creamy seafood salad of shrimp, crab and lobster, cabbage slaw, brioche roll

**PACKAGE INCLUDES:**
- House salad
- Kettle chips

**A LA CARTE PLATTERS**

**CLASSIC SHRIMP COCKTAIL DISPLAY**
Horseradish cocktail sauce, lemon

**BRIE EN CROUTE**
Brie wheel baked in puff pastry, fig preserves, grapes & assorted crackers

**SPICY CRAB DIP**
Hint of jalapeño served with grilled garlic pita triangles

**FRESH VEGETABLE CRUDITE**
Sticks of zucchini, jicama, red peppers, carrots, celery with a creamy chipotle ranch dip

**IMPORTED & DOMESTIC CHEESEBOARD**
An artisan assortment of manchego, cheddar, blue, herb goat, swiss, and fontina cheese, candied walnuts, fig jam mandarin orange jam, grapes, berries and array of distinctive crackers

**GRILLED & CHILLED VEGETABLES**
Asparagus, mushrooms, zucchini, eggplant, red peppers & more served at room temperature with a balsamic glaze

**HUMMUS & PITA DUO**
Roasted red pepper and spinach & artichoke with grilled pita triangles and house-made eggplant chips
Sugar & Spice & Everything Nice
DOSSERTS AND TREATS

OH HOLY CANNOLI EXPLOSION
Dip cannoli chips in a sweet Italian cream filled with chocolate chips

SWEET TREATS
Lemon berry jazz, oreo cookie, caramel apple granny bar, pecan chocolate chunk, served along with our Ghirardelli brownies

CHOCOLATE DIPPED TREATS
Strawberries, rice crispy squares, Oreo, marshmallows & pretzels, seasonal fresh fruit platter, sliced melons, tropicals & berries

TOP YOUR OWN DONUT BAR
Customize a freshly baked plain cake donut at the Toppings Bar

ELI’S CHEESECAKE STATION
Start with a slice of classic plain Eli’s cheesecake as the base and add your own toppings

Toppings include:
• Caramel sauce
• Chocolate syrup
• Mixed berries
• Maraschino cherries

HOLIDAY COOKIE ASSORTMENT
Classic holiday sugar cookies

SEASON’S GREETINGS PLATTER
A selection of freshly baked brownie and bars

Includes:
• S’mores Brownie
• Candy Cane Brownie
• Walnut Brownie
• M&M Brownie
• Lemon Bar
• Raspberry Bar
• Pound Cake

TOP YOUR OWN BROWNIE BAR

Toppings include:
• Sprinkles
• Chopped nuts
• Shredded coconut
• Crushed oreos
• Chocolate chips
• Crushed M&M’s
• Vanilla frosting
• Chocolate frosting
• Crushed peppermint
LIBATIONS

BABY IT’S COLD OUTSIDE

HOT CHOCOLATE & HOT APPLE CIDER BAR
Mini marshmallows, chocolate chips, peppermint shards, whipped cream & cinnamon sticks

COFFEE SERVICE
A selection of holiday syrups

CHOICES INCLUDE:
- Peppermint
- Vanilla
- Gingerbread
- Pumpkin Spice

ADD ON A CORDIAL BAR!
- Kahlua
- Baileys
- Amaretto
- Frangelico

ARE YOU ON THE NAUGHTY LIST?
Let’s talk about how to spike your hot drink!

MULLED WINE
A holiday time tradition, red wine & brandy warmed with winter spices and berries

FROSTY’S EGGNOG
With freshly grated nutmeg

POINSETTIA COCKTAIL
Vodka, cranberry with a touch of lime, and a rosemary sprig garnish

SPARKLING MERRY
Celebrate with bubbles!

WINTER SANGRIAS
White & Red Available