



HOLIDAY MENU

2025-2026



lunch buffet

90 minutes of service



SOUP | SELECT ONE

Butternut Bisque GF
Roasted Squash, Curried Apples, Chives, Crème Fraîche

Carrot Ginger GF
Cream of Carrot, Ginger, Fine Herbs

Crab & Corn Chowder GF
Crab, Corn, Potato, Dry Sherry

Seasonal Squash Bisque GF | DF
Roasted Kabocha, Spiced Pepitas, Cinnamon Foam

SALAD | SELECT TWO

Shaved Vegetables GF
Mixed Greens and Seasonal Vegetables, Raspberry Vinaigrette and Ranch

Chopped Salad
Greens, Cherry Tomatoes, Market Vegetables, Spiced Crouton, Balsamic Dressing

Sweet Pea GF, DF
Roasted Sweet Potato and Peppers, Green Peas, Maple Vinaigrette

Mediterranean Mix
Toasted Orzo, Roasted Garden Vegetables, Fine Herbs, Feta

Roasted Beet GF (contains nuts)
Baby Beets, Mesclun, Goat Cheese, Spiced Pecans, White Balsamic Vinaigrette

DESSERT | SELECT TWO

Chocolate Cake Jars
Double Chocolate Mousse, Berries, Chocolate Pearls

Oatmeal Cherry Cookie
Chocolate Ganache, Toasted Coconut

Peach Cobbler Jars
Peach Liqueur, Spiced Pecans, Crème Anglaise

ENTREES | SELECT TWO 70PP SELECT THREE 85PP

Lemon Chicken GF, DF
Grilled Chicken Breast, Thyme

Churrasco Steak GF, DF
Flame Broiled, Pan Jus

Seared Salmon GF, DF
Pan Seared, Lemon Cream, Fine Herbs

Grilled Red Fish Filet GF, DF
Red Fish, Citrus Relish, Broccolini

Crispy Pork Belly GF, DF
Garlic Mash, Bourbon BBQ Glaze, Pickled Baby Vegetables

SIDES | SELECT TWO

Herb Roasted Baby Potatoes GF | DF

Garlic Mashed Potatoes GF

Butternut Mousseline GF | DF

Coconut Vegetable Polenta GF | DF

Charred Vegetables GF | V

Beans Almondine GF

Garlic Broccolini GF | V

Pickled Baby Vegetables GF | V

Carrot Cake Petit Fours
Carrot Frosting, Carrot Dust

Flourless Chocolate Cake GF
Fresh Berries

(gf) gluten free | (df) dairy free | (v) vegan | (vg) vegetarian

All Pricing is exclusive of mandatory 24% service charge and 7% sales tax

passed canapés

minimum of three selections
minimum of twenty five pieces per selection

Cranberry Brie Bites *spice walnuts, fig jam*
Franks En Croute *sriracha ketchup*
Mushroom Arancini *truffle, roasted garlic aioli*
Artichoke & Goat Cheese Bites *smoked pesto*
Turkey Potato Frité *cranberry relish*

8

Chicken Skewers *jerk spice, pineapple glaze GF | DF*
Bacon Wrapped Scallops *passionfruit gastrique GF | DF*
Short Rib & Fontina Mini Sandwich
Crab, Spinach & Ricotta Bites *dill remoulade*

9

Caviar Deviled Egg *bacon, cornichon, caviar*
Candied Bacon & Butternut Squash Stuffed Mushrooms *GF | DF*

10



display arrangements

90 minutes of service

priced per person

INTERNATIONAL & FARMERS CHEESE 25

*Assorted Breads, Artisan Crackers, Home Made Spreads
Assorted Fresh and Preserved Fruits, Roasted Nuts*

CHARCUTERIE 28

*Capicola, Prosciutto, Salami, Mortadella, Sopressata,
Marinated Olives, Pickled Vegetables, Cornichons,
Bocconcini, Heirloom Tomatoes, Pesto, Green Olive
Tapenade, Grilled Assorted Breads*

BREADS & SPREADS 30

*Crab Spinach Dip, Red Pepper Hummus, Caramelized
French Onion Dip, Papaya Pico De Gallo*

*Plantain Chips
Yellow & White Corn Tortillas
Grilled Flat Bread
House Made Kettle Chips*

SLIDER DISPLAY | SELECT THREE 38

Sirloin Beef Slider *bacon tomato jam, cheddar, cornichon*
Cajun Crab Slider *cilantro cabbage slaw, tomato*
Buffalo Chicken Slider *chipotle mayo, banana pepper*
BBQ Pulled Pork Slider *caramelized onion, swiss, pickle*
Smoked Beef Brisket Slider *whiskey bbq, sweet drop pepper*
Black Bean Slider *sundried tomato pesto V*

Served with House Made Kettle Chips BBQ Spice, Fine Herbs



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plated dinner

STARTER | SELECT ONE SOUP OR ONE SALAD

add fourth course soup for
additional 14 pp

SOUPS

- Butternut Bisque GF
Roasted Squash, Curried Apples, Chives, Crème Fraîche
- Carrot Ginger GF
Cream of Carrot, Ginger, Fine Herbs
- Crab & Corn Chowder GF
Crab, Corn, Potato, Dry Sherry
- Seasonal Squash Bisque GF, DF
Roasted Kabocha, Spiced Pepitas, Cinnamon Foam
- Lobster Bisque GF | 16
Lobster Dumpling, Aged Brandy, Chive

SALADS

- Harvest Salad GF (contains nuts)
Greens, Endive, Pomegranate, Beet Spread, Pecans, Feta, Raspberry Vinaigrette
- Baby Kale GF, DF, V (contains nuts)
Baby Kale, Endive, Grilled Peaches, Spiced Almonds, Pickled Red Onion, Maple Balsamic Vinaigrette
- Apple & Pear GF (contains nuts)
Crisp Apple, Poached Pear, Radicchio, Cranberries, Arugula, Frise, Spiced Walnuts, Feta, Honey Strawberry Vinaigrette
- Winter Salad GF (contains nuts)
Gathered Greens, Apple Waldorf, Blue Cheese, Raisins, Walnuts, Honey Yogurt Dressing
- Gathered Greens GF, DF, V
Citrus Segments, Crunchy Seeds, Crisp Vegetable Straws, Champagne Vinaigrette

ENTREES | SELECT ONE

may select up to three options, with
selection counts due 10 days prior
to event

- Stuffed Chicken Breast GF 70
Leeks, Mushroom, Cotija, Balsamic Pearl Onions, Blistered Tomatoes, Thyme Jus
- Roasted Turkey Roulade GF, DF 72
Bacon Wrapped Green Beans, Sage Turkey Demi
- Crispy Salmon Skin Filet GF, DF, V 75
Preserved Lemon, Tomato Confit, Charred Broccolini, Crispy Shallots
- Seared Halibut GF 75
Saffron Parsnip Puree, Charred Broccolini, Citrus Beurre Blanc
- Herb Roasted Pork Chop GF, DF 75
Berkshire French Pork Chop, Grilled Peach Compote, Blueberry Braised Cabbage, Green Apple Demi
- Rack of Lamb GF, DF 79
Bacon Crust, Roasted Baby Carrots, Merlot Mint Sauce
- Grilled Angus Tenderloin GF 89
Garlic Infused, Green Peppercorn and Wild Mushroom Ragout, Asparagus



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plated dinner

DUET PLATES | SELECT ONE

Roasted Chicken Breast & Lemon Grass Infused Prawns GF, DF 90

Butternut Squash Risotto, Smoked Heirloom Carrots, Blistered Tomatoes, Beurre Blanc

Crispy Black Cod & Jumbo Scallops GF 130

Black Rice Risotto, Green Pea Puree, Charred Broccolini, Blistered Tomato, Saffron Ponzu Sauce

Crab Crusted Florida Snapper Filet GF 140

Charred Broccolini, Sweet Potato Hash, Spicy Tomato Jam

Braised Beef Short Rib & Crispy Pancetta GF 110

Yukon Potato Mousseline, Baby Vegetable Mélange, Onion Jam, Petit Beet

Ribeye Steak & Jumbo Prawns GF 150

Truffle Mashed Potato, Grilled Asparagus, Port Wine Demi Glaze, Balsamic Cippolini, Béarnaise Sauce

Petit Filet Mignon & Lobster Tail GF 155

Parsnip Puree, Asparagus Tips, Baby Carrots, Merlot Demi, Champagne Butter Cream, Crispy Shallot

SIDES | SELECT ONE

may select a second starch option for additional 20 per person

Butternut Squash Risotto GF

Parmesan, Fine Herbs, White Truffle Oil

Yukon Potato Mousseline GF

Boursin Cheese

Coconut Polenta GF

Mascarpone Vegetables Mirepoix

Sweet Potato Gratin GF

Leeks, Manchego, Fine Herbs

Toasted Barley Risotto

Green Peas, Parmesan, Crispy Sage

Three-Cheese Mac & Cheese

Truffle Essence, Fine Herbs

Candied Sweet Potato GF

Toasted Marshmallow

Sausage Cornbread Stuffing

DESSERT | SELECT ONE

Orange Crème Brulee

Mandarin Segments, Berries, Sugar Snow

Chocolate Cheesecake

Fresh Berries Jubilee, Whipped Cream, Chocolate Cigar

Pecan Caramel Tart

Smoked Salt, Bourbon Glaze, Whipped Cream

Double Chocolate Cake

Crème Anglaise, Whipped Topping, Chocolate Pearls

Chocolate Apple Bread Pudding

Raisins, Bailey's Crème Anglaise, Fresh Berries Sauce

Pumpkin Pie

Chantilly Cream

Flourless Chocolate Cake GF

Fresh Berries



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dinner buffet

90 minutes of service

SOUPS | SELECT ONE

Butternut Bisque GF
Roasted Squash, Curried Apples, Chives, Crème Fraîche

Carrot Ginger GF
Cream of Carrot, Ginger, Fine Herbs

Crab & Corn Chowder GF
Crab, Corn, Potato, Dry Sherry

Seasonal Squash Bisque GF, DF
Roasted Kabocha, Spiced Pepitas, Cinnamon Foam

ENTREES | SELECT TWO 100PP SELECT THREE 120PP

Citrus Brined Chicken Breast GF
Sun Dry Tomato, Beurre Blanc, Green Peas

Grilled Mahi GF
Citrus Tomato Relish, Shaved Fennel, Vanilla Bean Sauce

Brick Roasted Chicken GF
Tea Brined Chicken, Honey Roasted Carrots, Orange Glaze

Roasted Pork Tenderloin GF
Onion Peach Compote, Mild Jerk Sauce

Grilled Churrasco Steak GF
Caramelized Onions, Chimichurri, Queso Fresco, Crunchy Corn

Pan Seared Diver Scallops GF
Parsnip Puree, Citrus Gel, Green Peas Puree, Blistered Tomatoes

Zaatar Spiced Salmon GF
Creamed Spinach, Fennel Citrus Compote

SALADS | SELECT TWO

Shaved Vegetables GF, DF, V
Gathered Greens, Carrot, Radish, Cucumber, Red Onion, Baby Heirloom Tomatoes, White Balsamic Vinaigrette

Baby Mixed Greens GF
Kumato Tomato, Cucumber, Watermelon Radish, Endive, Blue Cheese, Honey Balsamic

Baby Spinach GF (contains nuts)
Strawberry, Blueberry, Toasted Pecans, Goat Cheese, Roasted Onion Vinaigrette

Greens & Grains GF
Quinoa, Kale, Arugula, Sweet Drops Peppers, Goat Cheese, Pickled Onions, Lemon Vinaigrette

Tri Color Cous Cous
Mission Figs, Currants, Apricots, Feta, Herb Vinaigrette

Apple and Cabbage Slaw GF
Pineapple, Cranberry, Fine Herbs

Heirloom Tomato Caprese GF
Bocconcini, Arugula Pesto, Shaved Red Onions, Aged Balsamic Drizzle

Roasted Vegetables DF, V
Toasted Orzo, Grape Tomatoes, Fine Herbs, Crunchy Hemp Seeds

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dinner buffet

SIDES | SELECT TWO

Roasted Fingerling Potatoes GF, DF, V

Garlic Mashed Potatoes GF

Sweet Potato Puree GF

Rice Pilaf GF

Honey Glazed Carrots GF, DF, V

Roasted Mixed Vegetables GF, DF, V

Roasted Asparagus GF, DF, V

Sauteed Green Beans GF, DF, V

Sausage Stuffing

DESSERT | SELECT TWO

Pecan Apple Tart

Bourbon Caramel Sauce

Chocolate Apple Bread Pudding

Bailey's Crème Anglaise

Apple Trio Pie

Whipped Cream, Oat Crunch, Cream Caramel Sauce

Cheesecake

Berries Jubilee, Whipped Cream, Reese's Crumbles

Pumpkin Pie

Chantilly Cream

Peach Berry Cobbler

Oat Crunch

Flourless Chocolate Cake GF

Fresh Berries

DESSERT | ACTION STATION

27

(2) Attendants Required, 150+ per Attendant

Banana Flambe, Caramel, Chocolate Sauce, Brandy,

Whipped Topping, Chopped Pistachio, Candied Pecan,

Vanilla Bean Ice Cream

THE CARVERY | ACTION STATION

priced per person

Herb Crusted Tomahawk Ribeye GF

45

Merlot Jus, Horseradish Sauce, Herb Butter, Parker Rolls

Slow Roasted Turkey GF

34

Gravy, Red Wine Cranberry Compote

Glazed Spiral Ham GF

32

Pineapple and Brown Sugar Glaze

Slow Roasted Pork Loin GF

35

Crispy Pork Belly, Roasted Apple Chutney, Rosemary Jus

Crab Stuffed Whole Red Snapper GF

40

Ruby Grapefruit Gastrique, Gremolata

Smoked Cedar Plank Salmon GF

38

Dill Citrus Gremolata, Citrus Gel, Heirloom Tomato

Concasse

Roast Beef Tenderloin GF

42

Pepper Crusted, Horseradish Cream, Cipollini Onions

Roasted Prime Rib

45

Grain Mustard, Horseradish Aioli, Steak House Butter, Red

Wine Demi, Parker House Rolls

Roasted Lemon Pepper Grouper GF

42

Candied Orange Compote, Tomato Confit

*required chef attendant \$150

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bar service

150 bartender fee
one bartender per 75 guests required

OPEN BAR | PACKAGES

Luxe Tier

Two hours	50 pp
Four hours	74 pp
Each Additional Hour	14 pp

*Tito's Vodka, Bravo Silver Tequila, Bacardi Superior Silver Rum, Jim Beam Bourbon,
Dewar's Scotch, New Amsterdam Gin*

Selection of Domestic and Imported Beers / Selection of IPA or Craft beer (based on availability)

Champagne, House Selection of Lux Tier White and Red Wines, Assorted Soft Drinks, Bottled Waters

Premium Tier

Two hours	62 pp
Four hours	90 pp
Each Additional Hour	16 pp

Grey Goose Vodka, Casamigos Blanco Tequila, Bacardi Reserva 8yr

Knob Creek Bourbon, Johnny Walker Blk Label Scotch, Bombay Sapphire Gin

Selection of Domestic and Imported Beers / Selection of IPA or Craft beer (based on availability)

Champagne, House Selection of Premium White and Red Wines, Assorted Soft Drinks, Bottled Waters

Super Premium Tier

Two hours	80 pp
Four hours	110 pp
Each Additional Hour	22 pp

Stoli Elit Vodka, Monkey 47 Gin, Don Julio Tequila Reposado, Ron Zacappa Negra Rum,

Macallan 12 Scotch, Angel's Envy Bourbon, Jack Daniels Single Barrel Whiskey

Selection of Domestic and Imported Beers / Selection of IPA or Craft beer (based on availability)

Assorted Soft Drinks, Bottled Waters

Champagne, Canard Duchene

Pinot Noir, Cherry Pie

Cabernet Sauvignon, Pine Ridge

White Sancerre, Domaine Grosses Pierres

Chardonnay, Sequoia Grove

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bar service

Beer & Wine Only

(luxé tier wines/ pricing)

Two hours	40 pp
Four hours	60 pp
Each Additional Hour	10 pp

Selection of Domestic and Imported Beers / Selection of IPA or Craft beer (based on availability)

House Selection of Lux Tier White and Red Wines

Assorted Soft Drinks, Bottled Waters

on consumption bar service

Luxe Tier

cocktail	14
wine	12
beer	8
soft drinks	6

Premium Tier

cocktail	16
wine	14
beer	8
soft drinks	6

Super Premium Tier

cocktail	22
wine	20
beer	8
soft drinks	6

cash bar service

Luxe Tier

cocktail	16
wine	14
beer	8
soft drinks	6

Premium Tier

cocktail	18
wine	16
beer	8
soft drinks	6

Super Premium Tier

cocktail	24
wine	18
beer	8
soft drinks	6