



2018 Holiday Menus

Holiday Brunch

Holiday Ham, Bacon, or Sausage
Christmas Confetti Eggs with
Green Chilies and Pepper Jack Cheese
Choice of one:
Country Style Biscuits or Pancakes or Waffles
Jelly & Butter
Choice of two:
Cranberry Juice & Apple Juice
Fresh Fruit
\$12 per person plus Tax & Gratuity

Breakfast Brunch

Omelet's or Eggs cook to order with;
Bell peppers, onions, olives, mushrooms,
chives, ham, bacon
French Toast with fruit toppings
Carved Roast Beef (Or) Carved Baked Ham (or)
Carved Pork Loin Green Salad with 2 Dressings
Choice of two: Beverages
Cucumber Mint Water & Assorted Juice
\$ 16.00 per person plus Tax & Gratuity
Minimum 50 people

Traditional One Holiday

Choice of One Entree
Holiday Ham or Roasted Breast of Turkey
Mashed or Garlic potatoes with Giblet Gravy
Cranberry Sauce
Traditional Bread Stuffing
Green Beans Almandine
Dinner Rolls and Butter
Fresh Baked Pies
Pink Lemonade and Fresh Brewed Ice Tea
\$14 per person plus Tax and Gratuity

Traditional Two Holiday

Two Entrée Dinner
Roasted Breast of Turkey and Baked Holiday
Ham
Mashed or Garlic potatoes with Giblet Gravy
Cranberry Sauce and Traditional Bread Stuffing
Green Beans Almandine & Dinner Rolls and
Butter
Holiday Cakes-Pies or Cookies
Pink Lemonade and Fresh Brewed Ice Tea
\$17 per person plus Tax & Gratuity

Italian Cuisine

Choice of two Entrees:
Chicken Marsala , Chicken Parmesan, Chicken
Picatta, Chicken Fermandini , Chicken
Carbonara ,Eggplant, Parmesan,
Beef/vegetarian lasagna, Sausage & peppers,
Spaghetti & meatballs, Tortellini W/ cream
Choice of one Vegetables:
Asparagus, Broccoli w/ cheese, Bell pepper
medley, Glazed carrots, Sugar snap peas,
Green beans almandine, Vegetable medley.
Choice of one Pasta:
Angel hair pasta w/ tomato and basil,
fettuccine, baked ziti, linguini diablo (spicy),
Linguini w/ vodka cream sauce, Spaghetti
marinara.
Choice of one Salads:
Garden Salad, Caesar, Mixed Green, Pasta,
Spinach.
Breads:
served with garlic bread and or rolls and butter
Choice of two beverages:
\$20 Per person plus Tax and Gratuity



2018 Holiday Menus Continued

Holiday Celebration Dinner

Savory sliced Roast Beef with Au Jus or
Seasoned Pork Loin
Twice Baked Potatoes
Green Beans Almandine
Mandarin Orange Spinach Salad
Spiced Raspberry Citrus Dressing
Dinner Rolls and Butter
Assorted Pastries
Iced Tea and Lemonade
\$18 per person plus tax and gratuity
\$21 per person w/ second Entrée plus tax &
gratuity

Mexican Fiesta

Choice of 2 entrees
Beef or Chicken Enchiladas (Red or Green)
Chicken Enchiladas Casserole
Carne Asada or Caritas (pork)
Green or Red Chili Burros (Chicken, Beef or
Pork)
Tacos or Taco Salad Chicken, Beef, or (Fish for
Additional Cost)
Tostados (Beans, Lettuce, Cheese)
Tamales (Chicken, Beef or Pork)
Includes: Lettuce, Tomatoes, Chips & Salsa
Spanish rice and Vegetarian Refried Beans
Choice of one Special Tray Included:
Mexican Cookies
Choice of Two Beverages:
Ice Tea- Lemonade – Punch – Bottled Water
Two Entrées \$17.00 per person
Three Entrees \$21.00

Elegant/Prime Rib Holiday Dinner

Two Entrée Dinner
Carved Prime Rib in Au jus
Chicken Marcella (or equivalent)
Seasoned Baby Carrots
Garlic Mashed Potato
Strawberry Walnut Orange Salad
Fruit Cobbler Choice Apple, Peach or Cherry
Dinner Rolls and Butter
Tropical Punch and Iced Tea
The Elegant Dinner Includes China Package
*China Dinner Plates, Salad Plates, Silverware,
Linen Napkins,
Drinking Glasses
\$1.25 more per person for Ala Mode
ADD \$4.00 for Third Entree
\$31 per Person Plus Tax and Gratuity



2018 Holiday Menus Continued

Hors D oeuvres Party

Choice of 3 Hot, 3 Cold and 2 Beverages OR Choice of 4 Cold and 4 Cold Beverages

Hot	Cold	Beverage
Assorted miniature quiche	Antipasto Bruchetta	Iced tea
Bacon wrapped stuffed green chili's	Assorted cheese & crackers	Coffee
Wings buffalo, honey bbq, spicy	Chips & French onion dip	Bottled water
Chicken tenders	Chips & salsa	Lemonade
Spring rolls	Deviled eggs	Fruit punch
Swedish meatballs	Cole slaw	
Italian Meatballs	Fresh fruit assortment	
Jalepeno Poppers	Fresh veggies with dip	
Refried beans, rice & cheese	BLT on a stick	
Mini bean burritos	Guacamole with Crispy Flour chips	
Italian pasta salad	Mini chicken cordon bleu	
Mini tamales (beef or chicken)	Potato salad	
Mini croissant sandwiches	Pistachio pesto on baguettes	
Pigs in a blanket	Spinach dip with breads	
Potato skins	Toasted baguettes	
Sweet & sour meatballs	Seven layer bean dip	
Stuffed celery	Vegetarian stuffed mushrooms	
Spanakopita	Tomato caprese on a stick	
Stuffed mushrooms		

*Includes cups & ice

\$14 per person for 3 hot and 3 cold Plus Tax and Gratuity

\$17 per person for 4 hot and 4 cold Plus Tax and Gratuity



2018 Holiday Menus Continued

Make your Own Stations Buffet

Station 1 Carving Station \$8.00

Choice of two Meats

Roast Baron of Beef – Roast Breast of Turkey

Honey Cured Ham – Seasoned Pork Loin

Station 2 Pasta station \$6.00

Choice of three Pastas:

Bow Tie-Fettuccini-Angel Hair- Fusilli

Spaghetti-Rotini-Linguini-Penne- Campanelle

Choice of three Sauces:

Marinara-Alfredo-Tomato & Basil- Bolognese

Pesto-Garlic Butter- Steamed Vegetable Sauce

Station 3 Salad Bar & Bread Station \$6.00

Choice of three Salads:

Mixed Green-Caesar-Romaine-Arugula

Garden-Strawberry Walnut-Mandarin Orange

Choice of three Dressings

Raspberry Vinaigrette-Ranch-Italian

Balsamic Vinaigrette-Thousand-Blue Cheese

Assorted rolls-Garlic Bread

Station 4 Soup Station \$5.00

Choice of three Soups

Cream of Broccoli-Vegetable Beef

Tomato Bisk-Potato-Tortilla-Lentil Vegetable

Station 5 Vegetable or Vegetarian Station \$3.25

Choice of three

Broccoli w/Cheese-Italian Blend-International Blend

Asparagus -Corn Medley

Glazed Carrots-Sugar Snap Peas

Station 6 Carbohydrate Station \$3.00

Choice of three

Baked Potato – Garlic Mashed – Mashed w/ Gravy – Au Gratin – Scalloped – Red Roasted – Rice Pilaf

– Garden rice



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Continued Make your Own Stations Buffet

Station 7 Dessert Station \$4.50

Choice of three

Assorted Bite Sized Pastries-Flavored Cakes-Fresh Baked Cookies

Assorted Brownies-Cannoli's-Fruit Pies-Desserts on a Stick

Station 8 Beverage Station \$3.00

Choice of three

Fresh Brewed Ice Tea – Coffee – Asst. Sodas – Lemonade – Non Alcoholic Champagne Punch –

Flavored Fruit Water – Fruit Juices

Station 9 Chips and Queso Station \$ 2.25 per person

Tri Color Corn Tortilla Chips, Flour Tortilla Chips, Guacamole

Pico De Gallo, Hot Sauce, Mild Salsa, Queso Dip With Red Peppers, Lime & Lemon Wedges, Cilantro,
And Sour Cream

Station 10 Vegan \$7.75 per person

Spice Vegan Burgers, Cauliflower Mash, Mashed Potatoes,

Grilled Asparagus Wraps, Quinoa Kale Burritos, Bean and Veggie Burritos, Potato Swiss chard
Casserole

Price is per station – minimum of three stations – Service Help included for 50 guests and above –
prices are per person and does not included tax and gratuity