

2021 Holiday Menus



All packages include:

- Exclusive venue rental
- Dedicated Event Planner
- Tables, Chairs and linens,
- China, Flatware, glassware
- Dance floor
- Sounds system, podium and microphone
- Complimentary parking
- Festive décor package including thematic centerpieces, creative wall images
- Colorful uplighting
- Welcome beverages
- 4 Butler passed hors d'oeuvres
- 1 Stationed hors d'oeuvres

Welcome Beverage

Please select one, served upon arrival

Cranberry Lime Bellini
Pineapple Coconut Champagne Cocktail

Butler Passed Hors D'oeuvres

Please Select Four

Cold Hors D'oeuvres

Smoked Salmon Crostini
Herb Goat Cheese and Sundried Tomato in Phyllo Cup
Charred Ahi Tuna, On Wonton Chip,
With Wasabi Aioli
Pea Pesto Crostini
Crab Salad in Cucumber Cup
Caprese Skewer
Deviled Eggs with Crab
Beef Tenderloin, Blue Cheese, Garlic Crostini
Shrimp Cocktail with Key Lime Cocktail Sauce
Chicken Salad with Basil in Phyllo Cup

Hot Hors D'oeuvres

Spinach Artichoke Rangoon
Thai Vegetable Pot stickers
Bacon Cheddar New Potatoes
Beef Tenderloin, Pepper & Mushroom Kabob
Tandoori Chicken Skewer
Southwestern Chicken Eggroll, Avocado Dip
Grilled Cheese Bite with Sundried Tomato, Fontina
Cheese and Arugula
Pizzette with Gruyere, Tomato and Basil
Blackened Shrimp Skewer
Beef Sate, Thai Peanut Sauce
Bacon Wrapped Shrimp, Chipotle BBQ
Buffalo Chicken Empanada
Moroccan Lamb Chops (\$3 additional)

Reception Displays

Please Select One Display or Station

Flatbread Pizza Station

Served Fresh Off The Griddle
Grilled Chicken, Pesto and Roasted Red Pepper,
Garlic, Basil, Tomato and Fresh Mozzarella,
Pepperoni and Sliced Meatball

Salsa Bar

Corn Tortilla Chips, Pico De Gallo, Salsa Verde,
Chipotle Salsa, Avocado Dip & Warm Queso Dip

Chilled Seafood Display (\$5 additional)
Shrimp Cocktail, Snow Crab Claws
and Oysters with vodka Tomato Relish

Sushi Display

Assorted Rolls Including Tuna, Salmon,
Shrimp and Vegetable, Pickled Ginger, Wasabi,
Soy Sauce, Chop Sticks

Street Tacos Station

Select Fajita Steak or Chicken, Flour Tortillas, Onions
and Cilantro, Lettuce, Guacamole, Fire Roasted Salsa,
Sour Cream and Lime Wedges

Texas Smoked Beef Brisket

Smokey BBQ Sauce and Brioche Buns

HOLIDAY LUNCH & DINNER BUFFETS

Freshly Baked Honey Grain Bread Loafs, Preset

Select Two Buffet Starters

Greek Salad with Fresh Romaine, Red Grape
Tomatoes, Bermuda Onions, Greek Olives,
Pepperoncini, English Cucumbers Feta Cheese,
Oregano Vinaigrette

Caprese Salad, Vine Ripened Red and Yellow
Tomatoes, Buffalo Mozzarella, Spring Mix Greens,
Parmesan Crostini, Balsamic Reduction

Spinach Salad, Candied Walnuts, Cranberries, Goat
Cheese, Red Onion, Pomegranate Vinaigrette

Caesar Salad, Focaccia Croutons,
Roma Tomatoes & Shaved Asiago Cheese

Shrimp and Vegetable Salad

Select Two Entrees

\$5.00 per guest for each additional entree

Beef Striploin with Red Wine Reduction and
Sautéed Button Mushrooms

Herb Roasted French Cut Chicken,
Roasted Chicken Jus

Shrimp Alfredo, Broccoli,
Red Bell Pepper, Mushrooms

Teriyaki Glazed Seabass

Chicken Francaise, Egg Batter, Lemon Juice, White
Wine

Roasted Salmon Filet, Tomato Basil Compote

Flame Broiled Pork Tenderloin Port Wine Reduction,
Caramelized Cipollini Onions

Roasted Turkey Breast Cornbread and Dried
Cranberry Dressing

Dijon Crusted Roasted Prime Rib (\$4 additional)
Au Jus and Horseradish Cream

Select Two Side Dishes

Broccoli Provençal
Baked New Potatoes with Parmesan
Jasmine Rice with Lemon Zest
Gruyere Scalloped Potatoes

Rainbow Carrots with Butter, Parsley
Three Way Tortellini a la Vodka
Seasonal Roasted Vegetables
Steamed Green Beans, Mushrooms and Onions

Desserts

Select one, served family style

Assorted Mini Pastries
Tarts, Eclairs, Napoleons, Cream Puff,
Decadence Squares

Mini Bundt Cakes
Double Chocolate and Almond Cream

Mini Cupcakes
Vanilla, Double Chocolate, Lemon, Raspberry,
Espresso, Dulce De Leche, Red Velvet

Dessert Bars
Lemon Square, White Chocolate Raspberry
Cheesecake, S'mores Brownie, Brown Butter Blondie
with White Chocolate

Fresh Brewed Coffee and Decaf and Selection of Hot Teas

Holiday Lunch Buffet \$52 per person

Holiday Dinner Buffet
(includes 4 hour open bar) \$92 per person

Holiday Dinner Buffet
(includes 4 hour cash bar) \$70 per person

FOUR HOUR OPEN BAR

Brand Liquors
Imported and Domestic Beer, Selection of House Wines
Assorted Sodas and Bottled Water

Bartenders Fee: \$150 Each
(Recommend 1 per 65 Guests)

All Food & Beverage subject to a 22% service charge and 7% sales tax

HOLIDAY PLATED LUNCH & DINNER

Freshly Baked Honey Grain Bread Loafs, Preset

Select One Starter

Greek Salad with Fresh Romaine, Red Grape Tomatoes, Bermuda Onions, Greek Olives, Pepperoncini, English Cucumbers and Feta Cheese

Spinach Salad, Candied Walnuts, Cranberries, Goat Cheese, Red Onion, Pomegranate Vinaigrette

Caesar Salad, Focaccia Croutons, Roma Tomatoes & Shaved Asiago Cheese

Caprese Salad, Vine Ripened Red and Yellow Tomatoes, Buffalo Mozzarella, Spring Mix Greens
Parmesan Crostini, Balsamic Reduction

Boston Lettuce Wedge, Grape Tomatoes, Maple Bacon, Red Onion, Blue Cheese, Dijon Cider Vinaigrette

Select Two Entrees

(\$5.00 per guest for each additional entree)

Beef Striploin with Red Wine Reduction and Sautéed Button Mushrooms, Baked New Potatoes with Parmesan, Steamed French Green Beans

Herb Roasted French Cut Chicken, Roasted Chicken Jus, Whipped Yukon Potatoes, Broccolini

Shrimp Alfredo, Broccoli, Red Bell Pepper, Mushrooms

Teriyaki Glazed Seabass
Jasmine Rice, Wilted Spinach

Chicken Francaise, Egg Batter, Lemon Juice, White Wine, Whipped Yukon Potatoes, Broccolini

Roasted Salmon Filet, Tomato Basil Compote
Jasmine Rice, Baby Rainbow Carrots

Flame Broiled Pork Tenderloin Port Wine Reduction
Scalloped Potatoes, Caramelized Cipollini Onions

Flame Broiled Top Sirloin, Cabernet Demi Glace
Whipped Yukon Potatoes, Broccolini
(Upgrade to Filet Mignon \$10 additional)

Desserts

Select one, served family style

Includes Fresh Brewed Coffee, Decaf and Selection of Hot Teas

Assorted Mini Pastries
Tarts, Eclairs, Napoleons, Cream Puff,
Decadence Squares

Mini Cupcakes
Vanilla, Double Chocolate, Lemon, Raspberry,
Espresso, Dulce De Leche, Red Velvet

Mini Bundt Cakes
Double Chocolate and Almond Cream

Dessert Bars
Lemon Square, White Chocolate Raspberry
Cheesecake, S'mores Brownie, Brown Butter Blondie
with White Chocolate

Holiday Plated Lunch \$50 pp

Holiday Plated Dinner
Including 4 hour bar \$ 90 pp

Holiday Plated Dinner
Including 4 hour cash bar \$ 68 pp

All prices subject to 22% service fee and
7% sales tax

FOUR HOUR OPEN BAR

Brand Liquors

Imported and Domestic Beer, Selection
of House Wines
Assorted Sodas and Bottled Water

Bartenders Fee: \$150 Each
(Recommend 1 per 65 Guests)

All Prices subject to a 22% service charge and 7% sales tax.

HOLIDAY AFTER FIVE PACKAGE **TWO HOUR SERVICE**

package includes:

- Exclusive venue rental
- Dedicated Event Planner
- Tables, Chairs and linens,
- China, Flatware, glassware
- Dance floor
- Sounds system, podium and microphone
- Complimentary parking
- Festive décor package including thematic centerpieces, creative wall images
- Colorful uplighting
- Welcome beverages
- 4 Butler passed hors d'oeuvres
- 1 Stationed hors d'oeuvres

Welcome Beverage

Please select one, served upon arrival

Cranberry Lime Bellini
Pineapple Coconut Champagne Cocktail

Butler Passed Hors D'oeuvres

Please Select Four

Cold Hors D'oeuvres

Smoked Salmon Crostini
Herb Goat Cheese and Sundried Tomato in Phyllo
Cup
Charred Ahi Tuna, On Wonton Chip,
With Wasabi Aioli
Pea Pesto Crostini
Crab Salad in Cucumber Cup
Caprese Skewer
Deviled Eggs with Crab
Beef Tenderloin, Blue Cheese, Garlic Crostini
Shrimp Cocktail with Key Lime Cocktail Sauce
Chicken Salad with Basil in Phyllo Cup

Hot Hors D'oeuvres

Spinach Artichoke Rangoon
Thai Vegetable Pot stickers
Bacon Cheddar New Potatoes
Beef Tenderloin, Pepper & Mushroom Kabob
Tandoori Chicken Skewer
Southwestern Chicken Eggroll, Avocado Dip
Grilled Cheese Bite with Sundried Tomato, Fontina
Cheese and Arugula
Pizzette with Gruyere, Tomato and Basil
Blackened Shrimp Skewer
Beef Sate, Thai Peanut Sauce
Bacon Wrapped Shrimp, Chipotle BBQ
Buffalo Chicken Empanada
Moroccan Lamb Chops (\$3 additional)

Reception Displays

Please Select One Display or Station

Flatbread Pizza Station

Served Fresh Off The Griddle
Grilled Chicken, Pesto and Roasted Red Pepper,
Garlic, Basil, Tomato and Fresh Mozzarella,
Pepperoni and Sliced Meatball

Salsa Bar

Corn Tortilla Chips, Pico De Gallo, Salsa Verde,
Chipotle Salsa, Avocado Dip & Warm Queso Dip

Chilled Seafood Display (\$5 additional)

Shrimp Cocktail, Snow Crab Claws
and Oysters with vodka Tomato Relish

Sushi Display

Assorted Rolls Including Tuna, Salmon,
Shrimp and Vegetable, Pickled Ginger, Wasabi,
Soy Sauce, Chop Sticks

Street Tacos Station

Select Fajita Steak or Chicken, Flour Tortillas, Onions
and Cilantro, Lettuce, Guacamole, Fire Roasted Salsa,
Sour Cream and Lime Wedges

Texas Smoked Beef Brisket

Smokey BBQ Sauce and Brioche Buns

Food Stations

Please select two stations for 2 hours of service
Some stations may require an Attendant at \$100 Each

Boca Chopped Salad

Marinated Grilled Chicken, Chopped Iceberg
& Romaine, Avocado, Tomatoes, Red Onions,
Carrot Ribbons, Red Bell Pepper, Cucumbers,
Kalamata Olives, Basil Ranch Dressing &
Raspberry Vinaigrette Dressings

Chopped and Tossed Caesar Salad

Marinated Grilled & Southern Fried Chicken
Kalamata Olives, Sundried Tomatoes, Shredded
Parmesan & Grilled Focaccia Bread

Potato Mash

Mashed Potatoes in Martini Glasses
Yukon Gold & Roasted Garlic Red
Sour Cream, Chives, Broccoli, Cheese Sauce,
Sweet Butter, Bacon Bits, Lemon Garlic Aioli

Pasta Toss

Tortellini Alfredo with Grilled Chicken
Mushrooms, Roasted Red Peppers and Asparagus

Fish Taco Bar

Fried or Flame Broiled Grouper
Pico de Gallo, Shredded Lettuce,
Black Bean Roasted Corn Salsa, Avocado,
Shredded Cheese Blend & Citrus Remoulade

Farfalle Pasta with Marinara

Italian Sausage, Fresh Basil, Grilled Zucchini

Crab Cakes

Chef's Jumbo Lump Crab Cakes
Spring Mix, Mango Vinaigrette,
Citrus Remoulade, Grilled to Order

Shrimp Scampi

Tender White Gulf Shrimp, Garlic, Brandy,
Herbs & Cream, Angel Hair Pasta

Whole Boneless Roasted Turkey Breast

Cranberry Aioli, Grain Mustard, Silver Dollar Rolls

Peppercorn Crusted Sirloin of Beef

Hearty Mustard, Horseradish Cream, Au Jus

Pork Loin, Island Honey & BBQ Glaze

Sweet Hawaiian Rolls

Quesadilla Bar

Grilled Chicken & Marinated Steak
Cheddar, Monterrey Jack Cheese, Spring Onion,
Green Chiles, Tomato, Grilled to Order

Cheeseburger Slider

Cheddar, Havarti Cheeses, Caramelized Onion,
Pickles, Ketchup & Mustard
(Steak Fries in Cups \$3 additional)

Mac and Cheese Station

American and Parmesan Cheese Sauces,
Chopped Tomato, Fresh Basil, Mini Beef Meatballs or
Italian Sausage, Shrimp and Crab Blend

Seasonal & Asian Style Vegetables Stir Fry,
Jasmine Sticky Rice,

Please select two: Beef, Chicken or Shrimp

Taco Bar

Seasoned Beef & Marinated Grilled Chicken
Fresh Guacamole, Pico de Gallo, Sour Cream,
Lettuce, Shredded Cheese Blend,
Warm Soft Flour Tortillas & Crisp Corn Tortillas

Baked Salmon Wellington

Whole Atlantic Salmon Side, Baked in
Puff Pastry, Lemon and Dill Cream

Wok Station

Seafood Martinis (\$7 Additional)

Scallops, Shrimp, White Fish Ceviche
Large Shrimp Cocktail, Key Lime Cocktail sauce

Beef Tenderloin (\$5 Additional)

Beef Tenderloin Sliced to Order, Brioche Buns,
Spanish Onion Marmalade
Warm Bleu Cheese Sauce, Red Wine Reduction

Served On Request

Fresh Brewed Coffee and Decaf and Selection of Hot Teas

Holiday After Five Station Menu

(includes 2 hour open bar) \$58 pp

TWO HOUR OPEN BAR

Brand Liquors

Imported and Domestic Beer, Selection of House Wines
Assorted Sodas and Bottled Water

Bartenders Fee \$150 Each
(Recommend 1 per 65 Guests)

All prices subject to a 22% service charge and 7% sales tax

Optional Upgrade: Dessert Display

\$8 Per Guest

Assorted Mini Pastries

Tarts, Eclairs, Napoleons, Cream Puff, Decadence
Squares

Mini Cupcakes

Vanilla, Double Chocolate, Lemon, Raspberry,
Espresso, Dulce De Leche, Red Velvet

Mini Bundt Cakes

Double Chocolate and Almond Cream

Dessert Bars

Lemon Square, White Chocolate Raspberry
Cheesecake, S'mores Brownie, Brown Butter Blondie
with White Chocolate

Also Available

Individually Wrapped Custom Logo Sugar Cookies