



## **Holiday Buffet Package**

**Four Hours Deluxe Reception Including Four Hours of Open Bar**

**Cocktail Reception**

**Selection of Six Hors D'oeuvres**

**Champagne Toast**

**Buffet Dinner**

**Freshly Brewed Starbucks Blend Coffee**

**60 Colors for Floor Length Linen & Napkins**

**Assorted Colors for Chair Covers with Bows**

**Wine Service during dinner is available at an additional cost**

**\$85.00 per person plus tax & service charge**

**All prices are subject to a 21% surcharge and 9% tax  
All Prices Are Subject to Change**

## ***Hors D' Oeuvres Butler Style***

**(Please Select Six Options)**

Lobster Bread Cake  
Shrimp Empanadas  
Chipotle Steak Churrasco  
Spring-Rolls, Sweet & Sour Sauce  
Sautéed Wild Mushrooms in Phyllo Dough  
Croquette Potato & Truffle Oil  
Coconut Shrimp, Pineapple Sauce  
Raspberry Brie en Croute

Flatbread Spinach Goat Cheese  
Crab Cake  
Beef Wellington with Maytag  
Peking Duck Roll  
Chicken Lemongrass Pot stickers  
Asparagus Asiago Roll Crispy  
Margarita Flatbread  
Beef Satay Szechuan

## ***Salads***

**(Please Select Two Salads)**

Artichoke and Shrimp Salad  
Pasta Salad  
Citrus Crab Salad  
Floridian Cole Slaw  
Egg Potato Salad  
Holiday Tossed Salad  
Caesar Salad Bar  
Five Bean Salad  
Marinated Roasted Vegetables Salad

## ***Entrees***

**(Select three of the following entrees)**

*Accompanied by Rolls & Butter*

Roasted Turkey with Stuffing and Gravy  
Roast Pork with Natural Juices  
Glazed Ham  
Stuffed Pork Loin  
Sliced Roast Beef  
Sautéed Beef tips with Mushrooms  
Grilled Mahi Mahi in Fruit Salsa  
Beef Manicotti  
Broiled Red Snapper  
Seafood Paella  
Vegetable Lasagna  
Tri Colored Tortellini Primavera  
Chicken Basil

***Starches***

**(Please Select One)**

Garlic Mashed Potatoes  
Potatoes Au Grain  
Saffron Rice  
Wild Rice Blend  
Holiday Fried Rice

***Vegetables***

**(Please Select One)**

Holiday Medley  
French Style Green Beans  
Sautéed Green Peas with Pearl Onions

***Dessert***

**(Please Select Two)**

**Key Lime Pie**

Piled High with Sweet Cream and Tropical Fruit  
Served with a Prickly Pear Syrup

**New York Cheesecake**

Rich and Moist served with Strawberries,  
Pineapple, Mango Sauce and Chantilly Cream

**Mixed Fruit Tart**

Sweet Dough Tartlet Filled with Vanilla Bean  
Custard  
Topped with Fresh Fruits and Berries

**Chocolate Mousse Tart**

Rich Layers of Chocolate Cake  
Filled with a Creamy Chocolate Mousse  
With Dark Chocolate, Fresh Strawberries and Sweet  
Cream

**Chocolate Covered Strawberries**

Hand Dipped Strawberries in Milk and  
Dark Bavarian Chocolate with Sweet Cream

**Tiramisu**

Espresso soaked Lady Fingers  
Layered with a rich Mascarpone Cream  
Sprinkled with Cocoa

**Flan**

Homemade Egg Custard with Crème Caramel Sauce

## Bar Information

### ***Open Bar includes the following Cocktails:***

Mojitos  
Piña Colada  
Blue Hawaiian  
Margarita  
White Russian  
Bloody Mary  
Martinis

### ***House Wine:***

Crane Lake Merlot & Crane Lake Chardonnay

### ***Domestic and Imported Beer:***

Heineken  
Corona  
Corona lite  
Miller Lite  
Budweiser  
Bud Lite  
Coors Lite  
Soft Drinks and Juices

#### **House**

Jim Beam  
Smirnoff  
Beefeater  
Dewar's  
Jose Cuervo  
Bacardi  
Seagram's  
7 Canadian Club  
Martini & Rossi

#### **\*Premium**

Jack Daniel's  
Kettle One  
Tanqueray  
Johnny Walker Black  
Cuervo 1800  
Bacardi Reserve  
7 Seagram's 7  
Crown Royal  
Martini & Rossi

**\*Upgrade to Premium Brands for an additional \$10.00 per person**

Additional Hours of Open Bar:

House Brands \$ 7.95++ Per Person, Per Hour  
Premium Brands \$ 9.00++ Per Person, Per Hour