



# 2019

# **Holiday Party**

#### PACKAGES INCLUDE

Complimentary Event Space

Complimentary Cocktail Reception space (based upon availability)

**Buffet or Plated Dinner** 

Three Additional Hours of Open Bar service after dinner

Complimentary dance floor, holiday décor and linens



# Reception

#### **COCKTAIL HOUR**

One-hour Hosted Call Bar

Imported and domestic beer Wine by the glass Assorted Soft drinks Bottled water

Imported and Domestic Cheese Display Garnished with Fresh Seasonal Fruits and Artisanal Crackers

#### **HORS D'OEUVRES**

Choice of Two Passed Items:

Caribbean ceviche shooter with a plantain crisp

Shrimp cocktail or crab claw shooter, with house made tomato gazpacho

Caprese skewers- grape tomato, fresh mozzarella, basil balsamic glaze

White truffle and fontina flat bread

Mini crab cakes, old bay aioli

Asian Short Rib Pot pie

Spanakopita

Vegetable spring rolls, plum sauce

Cranberry walnut brie cheese in filo honey drizzle

Spinach, wild mushroom and goat cheese pizzeta



## Plated Dinners

#### SALAD

Choice of One

Chopped Iceberg Lettuce, Roma Tomato, Manzallia Olives, Romano Cheese, Aged Swiss Cheese, Julienned Virginia Ham, Lemon Oregano Vinaigrette

Hearts of Romaine, Herb Brioche Croutons, Shaved Parmesan, Roman Caesar Dressing.

Mixed Field Greens, Dried Cranberries, Bleu Cheese, Spiced Walnuts, Cranberry Orange Vinaigrette

#### **PLATED ENTREES**

Joyce Farms Airline Herb Roasted Chicken Breast Farro Risotto, Marcona Almonds, Chicken Jus \$96

Joyce Farms Skin on Airline Chicken Breast With Boursin Mushroom Cream Vegetable and Wild Rice Pilaf

Citrus Glazed Florida Grouper Coconut Rice, Florida Orange Juice and Honey Gastrique \$101

Fennel Dusted Salmon Sweet Potato Mash, Lemon and Parsley Gremolata \$99

Grilled Petite Filet Parmesan Gratin, Mushroom Ragout \$117

### PLATED ENTREES CONTINUED

Herbed Goat Cheese Stuffed Chicken White Cheddar Mash, Creamy Tomato Caper Sauce \$96

Chargrilled Sirloin Roasted New Potatoes, Mushroom Demi-Glace \$106

Roasted Pork Loin Sautéed Swiss Chard, Nueske's Bacon, Marble Potatoes \$104

Wild Sea Bass Butternut Squash Risotto, Orange Braised Fennel Torched Tomato Butter \$117

Slow Braised King Beef Short Rib Creamy Polenta, Burgundy Wine Reduction \$110



## **Buffet Dinners**

50 Guests Minimum 90 Minutes Continuous Service

#### SALAD

Choice of Two

Torn Hearts of Romaine, Herb Brioche Croutons, Shaved Parmesan, Roman Caesar Dressing

Mixed Field Greens, Dried Cranberries, Bleu Cheese, Spiced Walnuts, Cranberry Orange Vinaigrette

Chopped Iceberg Lettuce, Roma Tomato, Manzallia Olives, Romano Cheese, Aged Swiss Cheese, Julienned Virginia Ham, Lemon Oregano Vinaigrette

Fresh Red Oak and Green Leaf Lettuces, Tomatoes, Cucumbers, Red Onions, Carrot Capellini, Herbed Vinaigrette

#### **ENTREE**

Choice of Two \$107 Choice of Three \$112

Wild Mushroom Stuffed Ravioli, Ruby Port Wine Sauce and Parmesan Cheese

Grilled Stuffed Portobello Mushroom Seared Chicken Breast Boursin Mushroom Cream

Grilled Chicken Breast Fig and Olive Chutney

Seared Chicken Breast, Lemon Thyme Reduction

Fresh Florida Grouper, Florida Orange Juice and Honey Gastrique

Fennel Dusted Salmon, Lemon and Parsley Gremolata

Apple Cider Glazed Ham

Sweet Tea Brined Pork loin, Tart Cherry Mustard

Slow Braised King Beef Short Rib, Burgundy Wine Reduction

Oven Roasted Sliced Beef, Caramelized Onions, Red Wine Demi-Glace

#### **SIDES**

Choice of Two

Wild Rice Pilaf

Aged White Cheddar Whipped Potatoes

Roasted Garlic and Herb Red Skinned Potatoes

Vegetable and Wild Rice Pilaf

Brown Buttered Heirloom Baby Carrots

Grilled Broccoli Rabe

Seared Sugar Snap Peas

Entrees are served with Iced Tea, Freshly Brewed Starbucks® Coffees and Tazo® Teas and Chef's Holiday Dessert



# Finishing Touch

#### **CHOCOLAT AFFAIR®**

100 guests minimum

Warm, Flowing, Premium Belgian Chocolate with Its Captivating Aroma Up to Two Hours of Service with an Attendant Strawberries, Bananas, Pineapple, Marshmallows, Biscotti, Rice Crispy® Treats and Donut Holes \$12 Person

#### **VIENNESE DESSERT TABLE**

Mini Pastries, Flavored Starbucks® Coffees with White and Milk Chocolate Shavings, Ground Cinnamon, Orange Zest and Whipped Cream \$13 per person

#### **CAFÉ ALA CARTE®**

100 guests minimum

Gourmet Espresso, Latte & Cappuccino Bar
Up to Two Hours of Service with a Professional Barista to Serve
Made to Order Specialty
Coffees and Gourmet Teas.
\$12 person

#### **THE GELATO CARTE®**

100 guests minimum

Italy's Finest, Made with Passion and Served with Style Up to Two Hours of Service with an Attendant to Serve Guests Their Choice of Gelato or Sorbet. \$12 person

#### **BEVERAGE UPGRADE**

4-hour premium bar – additional \$8 person

4-hour top shelf bar – additional \$10 person

Signature drinks are available

### SHERATON WINE SERVICE WITH DINNER

\$29 Bottle

#### **ICE CARVING**

\$450 and Up