

HOLIDAY MENUS



ARTISAN

HORS D'OEUVRES

The following serve approximately 60 to 75 guests unless otherwise listed

Optional Butler Service for one Server per Four Hours: \$175.00

Tray of 100 Pieces

*prices based on one-hundred pieces unless otherwise noted

HOT ITEMS

GRILLED STEAK SKEWER

Served with Red Wine Sauce ● \$475

GRILLED CHICKEN SKEWER

Served with a Tomatillo Avocado Sauce ● \$475

PAN FRIED STUFFED DATES

Stuffed with Almonds and Wrapped in Bacon. Served with a Bleu Cheese and Merlot Sauce ● \$275

ASSORTED EMPANADA

Beef, Pork, Chicken and Vegetable. Served with Aioli, Tomato and Chimichurri Sauces ● \$400

MEDALLION OF BEEF A LA ROSSINI

Wrapped in Smoked Bacon and Served on a Crostini ● \$475

SAUTÉED GARLIC SHRIMP ● \$475

SPANAKOPITA

Spiced Spinach and Feta Cheese Baked in a Greek Phyllo ● \$300



COLD ITEMS

BRUSCHETTA

Diced Tomatoes, Roasted Garlic and Feta Cheese Served on a Crostini ● \$400

PROSCIUTTO WRAPPED MELON

Fresh Ripe Melon wrapped in Prosciutto ● \$350

FRUIT AND CHEESE DISPLAY

Natural Swiss, Sharp Cheddar and Monterrey Jack Cheeses, Fresh Fruit and Seasonal Berries. Served with Crackers, Flatbreads and a Honey Yogurt Dipping Sauce ● \$425 to serve 75

CAPRESE SKEWERS

Fresh Mozzarella, Basil and Cherry Tomatoes Drizzled with a Balsamic Reduction ● \$425

DRIED FRUIT, NUT AND IMPORTED CHEESE DISPLAY

Manchego, Bleu Cheese and Smoked Gouda Cheeses with Freshly Sliced Apples, Dried Fruits, Guava Paste and Toasted Breads ● \$550 to serve 75

**Some menu items may contain food allergies

All prices are subject to a 23% service charge and prevailing sales tax.

Prices are subject to change without notice.

BUFFET DINNER

All Buffet Dinner Selections are served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Water and Iced Tea (Minimum 20 Guests)

HOLIDAY DELIGHTS

Pricing per person unless otherwise noted

HORS D' OEUVRES

Fruit & Cheese Display to Include: Sharp Cheddar, Natural Swiss and Pepper Jack Cheeses, Cantaloupe, Honeydew and Watermelon. Served with Crackers and Flatbreads

SALAD

Mixed Green Salad with Baby Mixed Greens, Dried Cranberries, Julian Apples, Candied Walnuts and Bleu Cheese Crumbles tossed in a Balsamic Vinaigrette

CARVING STATION**

Tri-Tip Carving Station served with Mini Rolls, Au Jus and Green Peppercorn Sauce

ENTREE

Grilled Salmon served with a Creamy Dill Caper Sauce

Pasta al Pomodoro: Linguini Pasta and Julienne Vegetables tossed in Fresh Tomatoes, Basil and Olive Oil

ACCOMPANIMENTS

Garlic Mashed Potatoes

Chef's Choice Vegetable

DESSERT

Chocolate Chip Bread Pudding

● \$40

**Dedicated Action Chef Required

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WINTER WONDERS

Pricing per person unless otherwise noted

HORS D' OEUVRES

Fruit & Cheese Display to Include: Sharp Cheddar, Natural Swiss and Pepper Jack Cheeses, Cantaloupe, Honeydew and Watermelon. Served with Crackers and Flatbreads

SALAD

Mixed Green Salad with Baby Mixed Greens, Dried Cranberries, Julian Apples, Candied Walnuts and Bleu Cheese Crumbles tossed in a Balsamic Vinaigrette

CARVING STATION**

Prime Rib Carving Station served with Mini Rolls, Au Jus and Creamy Horseradish

Herb Crusted Pork Loin served with Chef's Choice Chutney

ENTREE

Grilled Salmon served with a Creamy Dill Caper Sauce

ACCOMPANIMENTS

Garlic Mashed Potatoes

Chef's Choice Vegetable

DESSERT

Homemade Apple Crumble With Whipped Topping

● \$49



BUFFET DINNER

All Buffet Dinner Selections are served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Water and Iced Tea (Minimum 20 Guests)

BLITZIN' BITES

Pricing per person unless otherwise noted

SALAD

Caprese Salad: Cherry Tomatoes, Marinated Mozzarella, Basil and Balsamic Vinaigrette

Mixed Green Salad with Baby Mixed Greens, Dried Cranberries, Julian Apples, Candied Walnuts and Bleu Cheese Crumbles tossed in a Balsamic Vinaigrette

CARVING STATION**

Honey Smoked Ham served with Mini Rolls and Cracked Mustard

Roasted Turkey Breast served with Mini Rolls and Cranberry Chutney

Prime Rib Carving Station served with Mini Rolls, Au Jus and Creamy Horseradish

ACCOMPANIMENTS

Red Rosemary Roasted Potatoes

Sage Stuffing

Homemade Turkey Gravy

Chef's Choice Vegetable

DESSERT

Chocolate Chip Bread Pudding

● \$56

**Dedicated Action Chef Required

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ROTISSERIE CARVINGS

Chef Attendant required at all Carving Stations for \$175.00 per 4-hour serve time

WHOLE PRIME RIB ● \$900

Served with Mini Rolls, Au Jus & Creamy Horseradish
Serves 60

WHOLE HONEY SMOKED HAM ● \$225

Served with Mini Rolls & Cracked Mustard
Serves 35

SOUTHWESTERN CRUSTED BEEF TRI-TIP ● \$300

Served with Mini Rolls & Green Peppercorn Sauce
Serves 20

WHOLE ROASTED TURKEY ● \$225

Served with Mini Rolls & Cranberry Chutney
Serves 35

MUSTARD HERB-CRUSTED PORK LOIN ● \$225

Served with Mini Rolls & Cranberry Chutney
Serves 30



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BAR SERVICES

HOST BAR (Priced per Person)

BEER & WINE

Domestic & Import Beers, House Wine (Red, White, Blush), House Champagne, Assorted Juices and Soft Drinks

- 2-Hours ● \$35
- 3-Hours ● \$45
- 4-Hours ● \$55

WELL

Skyy Vodka, Castillo Rum, Crystal Palace Gin, Juarez Tequila, Wakefield Whiskey (or Like Brands), Domestic & Import Beers, House Wine (Red, White, Blush), House Champagne, Mixers, Mineral Water, Assorted Juices and Soft Drinks

- 2-Hours ● \$40
- 3-Hours ● \$50
- 4-Hours ● \$60

CALL

Absolut Vodka & Absolut Vodka Flavors, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Jack Daniels Whiskey, Jameson Whiskey (or Like Brands), Domestic & Import Beers, House Wine (Red, White, Blush), House Champagne, Mixers, Mineral Water, Assorted Juices and Soft Drinks

- 2-Hours ● \$45
- 3-Hours ● \$55
- 4-Hours ● \$65

PREMIUM

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Makers Mark, Hennessy VS, Patron Silver (or Like Brands), Domestic & Import Beers, Premium Variety of our fine selection of wines, La Marca Prosecco, Mixers, Mineral Water, Assorted Juices and Soft Drinks

- 2-Hours ● \$50
- 3-Hours ● \$60
- 4-Hours ● \$70

(Host bar prices are exclusive of tax & service charge)

All prices are subject to a 23% service charge and prevailing sales tax. Prices are subject to change without notice.

TICKET BAR (Priced per Ticket)

WELL BRAND	\$8-9
CALL BRAND	\$9-10
PREMIUM BRAND	\$12-14

(Ticket bar prices are exclusive of tax & service charge. Any unused tickets pre-purchased will not be refunded)

CASH BAR (Priced per Drink)

WELL BRAND	\$10	DOMESTIC BEER	\$7
CALL BRAND	\$12	IMPORTED BEER	\$8
PREMIUM BRAND	\$14-\$15	HOUSE WINE	\$8
SOFT DRINKS/JUICES	\$3	BOTTLED WATER	\$4
MINERAL WATERS	\$4		

(Cash bar prices are inclusive of tax)

CASH BAR GUARANTEE

Minimum sales of \$600.00 per four-hour shift is required. If minimum is not exceeded, the amount for the difference of actual sales and the guarantee of \$600.00 will be charged to the master account. If bar sales exceed \$600.00 in total sales, the bartender fee will be waived.

SATELLITE BARTENDER FEES

(MAY APPLY BASED ON STYLE OF SERVICE)

- 4-Hour Minimum ● \$175
- Each Additional Hour ● \$37 per hour
- Over Eight Hours ● \$55 per hour



HOLIDAY SIGNATURE COCKTAILS

SIGNATURE COCKTAILS - \$14

HOLIDAY CHEER

Vodka, Champagne and Blackberry Syrup,
Garnished with Blackberries and Rosemary Sprig

SLEIGH BELLS

Muddled Sugar, Strawberries and Mint, followed
by Bourbon, St. Germain, Dash of Butters and
Topped with Ginger Ale. Garnished with Fresh
Mint and a Strawberry

MERRY BERRY-TINI

Pomegranate Vodka, Cranberry Juice, Peach
Schnapps, Triple Sec and Club Soda

ROCKIN' RUDOLPH

Kentucky Bourbon, Grapefruit Juice and Honey
Simple Syrup. Garnished with Lime Wedge

SANTA'S SIGNATURE

Vodka, Ginger Beer and Fresh Lime Juice



(Signature Cocktail prices are inclusive of tax)

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DETAILS OF SERVICE

THE FOLLOWING INCLUDED WITH THE PRICE OF EACH MENU

- ❖ Complete China and Flatware
- ❖ Water glasses for the guest tables and wine, champagne flutes, highball and rocks glasses at the bar
- ❖ Polyester linen tablecloths, overlays and napkins for all bars, dining tables and food stations; all linen in solid colors
- ❖ Buffet and food station décor to include linen accents, candlelight and seasonal décor
- ❖ Chafers, platters and serving pieces for all buffets and food stations
- ❖ Salt and pepper shakers
- ❖ Beautiful serving trays for butlered hors d'oeuvres
- ❖ Bar setups to include cocktail napkins, bar kit, sodas, sparkling water, mixers, garnishes, glassware and ice
- ❖ Tables, buffets, guest seating and chairs; upgrades to chivari chairs at an additional cost
- ❖ All staff including event supervision

TASTINGS

Artisan Hotel Boutique regularly hosts menu tastings and site visits of our property. All are welcome with our compliments.

A private tasting will gladly be arranged at our facility.



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