

HOME FOR THE HOLIDAYS

Holiday in the Islands

MENU

SALADS

Artisan Salad

Red and Gold Tomato Caprese
with Avocado Cilantro Lime Vinaigrette

ENTREES

Sweet Plantains and Chorizo Stuffed Chicken,
Topped with Tamarind Rum Glaze

Sliced Turkey with Gravy

Latin Style Pork Pernil

Carved Honey Ham

ACCOMPANIMENTS

Yellow Rice and Pigeon Peas

Creamy Garlic Parmesan Mashed Potatoes

Traditional Herb Stuffing

Fresh Green Beans with Toasted Almonds

Fresh Cranberry Sauce

Assorted Rolls and Butter Rosettes

DESSERTS

Flan

Assorted Holiday Pies

\$59.95 PER GUEST

Minimum 25 Guests

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies.

HOME FOR THE HOLIDAYS

Ginger and Spice

MENU

SALAD

Artisan Greens with Toasted Pecans, Gorgonzola Cheese, Cranberries, Cherry Tomatoes, Red Onions and Cucumbers with a Lemon Poppy Seed Balsamic Dressing

ENTREES

Char-Grilled Marinated Flank Steak Served with Au Jus
Ginger Spiced Roasted Pork Loin Topped with a Mango Glaze

ACCOMPANIMENTS

Southern Style Green Beans
Cheese Stuffed Potatoes
Assorted Rolls and Butter Rosettes

DESSERT

Assorted Holiday Pies

\$54.95 PER GUEST

Minimum 25 Guests

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HOME FOR THE HOLIDAYS

Sweet and Savory

MENU

SALAD

Wedge Salad with Baby Iceberg, Chopped Bacon, Tomatoes, Cucumbers, Red Onions and Balsamic Drizzle. Served with Ranch and Blue Cheese Dressing

ENTREES

Carved Maple Glazed Ham with a Port Wine Raisin Sauce
Slow Roasted Carved Turkey Breast with Gravy

ACCOMPANIMENTS

Smashed Roasted Garlic Red Potatoes
Candied Yams with Cinnamon Sugar, Marshmallows and Roasted Pecans
Green Bean Casserole
Traditional Herb Stuffing
Fresh Cranberry Sauce
Assorted Rolls and Butter Rosettes

DESSERT

Assorted Holiday Pies

\$59.95 PER GUEST

Minimum 25 Guests

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HOME FOR THE HOLIDAYS

Mojo Mistletoe MENU

SALADS

Baby Greens Salad with Your Choice of Dressing
Traditional Caesar Salad with Caesar Dressing

ENTREES

Mojo Style Bone-In Chicken
Latin Style Pork Pernil

ACCOMPANIMENTS

Yellow Rice and Pigeon Peas
Creamy Garlic Parmesan Mashed Potatoes
Assorted Rolls and Butter Rosettes

DESSERT

Assorted Holiday Pies

\$69.95 PER GUEST

Minimum 25 Guests

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HOME FOR THE HOLIDAYS

Bountiful Harvest MENU

SALAD

Baby Field Greens with Heirloom Tomatoes, European Cucumbers, Carrot Curls, Red Onions and Croutons

ENTREES

Garlic Rosemary Pork Loin Stuffed with a Wild Mushroom Stuffing
and Topped with a Demi-Glace
Sliced Turkey with Gravy

ACCOMPANIMENTS

Candied Yams with Cinnamon Sugar, Marshmallows and Roasted Pecans
Asparagus with Red and Yellow Peppers
Assorted Rolls and Butter Rosettes

DESSERT

Assorted Holiday Pies

\$49.95 PER GUEST

Minimum 25 Guests

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HOME FOR THE HOLIDAYS

Traditional Feast

MENU

SALAD

House Salad with Your Choice of Dressing

ENTREE

Sliced Turkey with Gravy

ACCOMPANIMENTS

Your Choice of Fresh Green Beans, Green Bean Casserole or a
Vegetable Medley

Assorted Rolls and Butter Rosettes

DESSERT

Assorted Holiday Pies

\$42.95 PER GUEST

Minimum 25 Guests

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Bar Options

Minimum of two consecutive hours for bar service.

Your Choice of the Following Packages:

HOST BEER, WINE AND SODA

The host pays a flat rate per guest.

Includes two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$15 Per Guest for the First Hour | \$6 Per Guest for Each Additional Hour

TIER 1

The host pays a flat rate per guest.

Includes a full bar with house brand liquors (vodka, gin, rum, whiskey, bourbon, scotch and tequila), two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$19 Per Guest for the First Hour | \$7 Per Guest for Each Additional Hour

TIER 2

The host pays a flat rate per guest.

Includes a full bar with call brand liquors (vodka, gin, rum, whiskey, bourbon, scotch and tequila), two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$22 Per Guest for the First Hour | \$8 Per Guest for Each Additional Hour

TIER 3

The host pays a flat rate per guest.

Includes a full bar with premium brand liquors (vodka, gin, rum, whiskey, bourbon, scotch and tequila), two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$25 Per Guest for the First Hour | \$10 Per Guest for Each Additional Hour

TOP SHELF

The host pays a flat rate per guest.

Includes a full bar with deluxe brand liquors (vodka, gin, rum, whiskey, bourbon, scotch and tequila), two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$30 Per Guest for the First Hour | \$10 Per Guest for Each Additional Hour

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

Bar Options

Minimum of two consecutive hours for bar service.

BAR ON CONSUMPTION

The host pays for all individual beverages. This option allows you to control your budget and give you more flexibility when it comes to adding money and receiving a refund for the unused balance.

House Brand Cocktails \$6

Call Brand Cocktails \$7

Premium Brand Cocktails \$9+

Deluxe Brand Cocktails \$10+

Liquors and Cognac \$8+

Domestic Beers \$5+

Imported Beers \$7+

House Wine Glass \$6+

Bottled Water and Sodas \$3+

CASH BAR

Guests purchase their own beverages. Price includes tax and service fee.

House Brand Cocktails \$7

Call Brand Cocktails \$8

Premium Brand Cocktails \$10+

Deluxe Brand Cocktails \$11+

Liquors and Cognac \$8+

Domestic Beers \$6

Imported Beers \$8

House Wine Glass \$7

Bottled Water and Sodas \$3

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

DRESSED FOR THE HOLIDAYS

White floor length tablecloths, linen napkins and house centerpieces are included with all menus.

Additional Options

Spandex Chair Covers with Sash - \$5 Per Chair

Chiavari Chairs - \$8 Per Chair

Color Overlays - \$15+

Specialty Overlays - \$25+

Standard Floor Length Tablecloths
(Available in Different Colors) - \$15+ Each

Specialty Floor Length Tablecloths
(Available in Different Colors) - \$30+ Each

LED Lighting - \$450 (Set Of 10)

Pipe and Drape Backdrop
(Price Based on Linear Footage)

Specialty Centerpieces
(Price Based on Complexity)

Other decorative items, services or themes are available upon request for an additional charge.

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