



***Traditional Holiday
Menus***



Traditional Holiday Package Menu

Minimum 15 guests

Salads

Choose one:

Oven Roasted Red Beets, Pickled Red Onion, Crumbled Goat Cheese

Resting atop a bed of Field Greens finished with Pomegranate Vinaigrette

Caesar Salad

Romaine, Cherry Tomato, Grated Parmesan & Housemade Croutons;
Classic Caesar Dressing to the Side

Mixed Greens

Iceberg, Red Onions, Tomatoes, cucumbers & Carrots

Choose two Dressings:

Raspberry Vinaigrette, Signature Creamy Herb, 1000 Island, French, Italian Vinaigrette

Sliced Granny Smith apples, Wafer Thin Sliced Red Onion, Cayenne Candied Pecans

Atop a bed of Field Greens Finished with Champagne Vinaigrette and Pomegranate Seeds

Tender Field Greens

Sliced Pears, Crumbled Bleu Cheese, Toasted Walnuts, Red Onion and Champagne Vinaigrette

Wintry Salad

Chopped Crisp Romaine, Spinach, Chopped Pears, Candied Walnuts, Dried Cranberries and a touch of Gorgonzola
with Raspberry Champagne Vinaigrette

Entrées

Choose one:

Roulade of Turkey Breast

Filled with Pesto and Fresh Spinach

Medallions of Beef Tenderloin

Grilled & Sliced Tenderloin, served with Port Wine Bordelaise (**Plases add 7.00 per guest**)

Beef Brisket

Served with Sautéed Mushrooms, Caramelized Onions and Natural Gravy

Herb Roasted Pork Loin

With Parsley Shallot Sauce

Classic Home Baked Ham

Spicy Polish Mustard or Pineapple Honey Glaze

Chocolate Braised Short Ribs

Slow Braised Short Ribs in a Demi Glaze and Semi-Sweet Chocolate

To add a second entrée please add

4.00 per guest to menu price

Sides

Choose two:

Traditional

Redskin Mashed Potatoes

With Gravy

Garlic Whipped Mashed Potato

With Horseradish and Fresh Basil

Glazed Sweet Potatoes

With Brown Sugar Cinnamon

Parmesan Truffle Orzo

(1.50 Additional Per Guest)

Oven Roasted Brussels Sprouts

You're Choice of Roasted Garlic or Bacon

Classic Green Bean Casserole

With Crisp Onion Threads

Baked Sweet Potato Puree

With Praline Marshmallow Topping

Fran's Famous Bread Stuffing

Traditional Stuffing with Celery, Onion, Chicken Stock & Fresh Herbs

Artichoke Casserole

Artichoke Hearts, Fresh Mushrooms & Sweet Onions with Dijon Gremolata

Red Bell Pepper Accent (1.50 Additional Per Guest)

Sweet Peas, Mushrooms & Onions

Sautéed with a Touch of Extra Virgin Olive Oil & Herbs

Mélange of Oven Roasted Root Vegetables

Carrots, Beets, Parsnips and Acorn Squash with Granny Smith Apples

Glazed Baby Carrots

Flavored with Oranges, Brown Sugar & Cinnamon

Holiday Harvest Vegetable Medley

Carrots, Squash, Broccoli & Green Beans sautéed in Chive-Shallot Butter

Green Beans Almondine

Lightly Seasoned Whole Green Beans with Toasted Almonds

Desserts

choose one:

Pumpkin Cheesecake

Naty's

Caramel Flan

Linda's

Homemade Apple Crisp

Home-style Pies:

Apple, Pumpkin, Pecan or Homemade Banana Cream Pie

Hearth Baked

Artisan Rolls

Gourmet Knot, Multi Grain and Pretzel Rolls
Whipped Butter to the side

18.50 per guest

Disposables

(all are recyclable & earth friendly)

Eco Friendly Disposable Place Setting Includes:

10 “& 6” Plates, Forks, Knives, & Napkins

1.00 per person

Holy Print Disposable Tablecloth & Skirting:

Tablecloths

3.00 each

Skirt with Clips

10.00 each

Disposable Chafing Dish with Water Pan & 2 Sternos

12.00 each

Midwest Local Cheese Platter

Available

Service Staff

Professional Wait staff, Buffet Attendants and Chefs formally attired.

Services include set up & breakdown of buffet

Rentals

Rentals Include tables, chairs, serving equipment, china, flatware, glassware, appropriate table appointments to dress your tables & if necessary kitchen, bar, serving & prep equipment

Floor Length Linens

An endless array of linens to enhance a look that's all your own are available & quoted upon request.

Arctic Circle

Cheese & Fruit

Imported & Domestic Cheeses

Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeño, assortment of Dried Fruit and Grape Clusters served with assorted Crackers & Flatbread

Midwest Local Cheese Platter

**Fair Oaks Smoked Swiss (Indiana), Prairie Breeze White Cheddar (Iowa),
Shepards Hidden Falls (Minnisota)
And Reny Picot Mantero Manchego (Michigan)**

Served with

Salted Roasted Pistachios, Fresh Strawberries, Red Seedless Grapes
Dried Apricots, Pears and Figs
Lavosh Crackers & Carr's Water & Wheat Crackers
(2.00 Additional Per Guest)

Baby Brioche Buns

THE PERFECT BITE

Harvest Chicken Salad with Red Grapes, Raisins & Walnuts
Classic Tuna Salad
Caponata

Tangy BBQ Meatballs

Savory BBQ Sauce

Served with Pretzel Sticks to the side

Crudit  and Harvest Bread Bowl

Whole Grain Bread Round filled with Our Housemade Spinach Dip
Accompanied by Fresh Broccoli & Cauliflower Flowerets, Carrots, Celery Sticks, Zucchini & Radishes

13.50 per guest Minimum 25 Guests

Razzle Dazzle

Grilled Vegetable

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers & Mushrooms;
finished with Balsamic Vinaigrette

Medley of Gourmet Wraps

Grilled Chicken & Mango - Fresh Spinach & Mango Salsa

Classic Tuna - White Albacore Tuna, Diced Celery, Onions, Relish, Lettuce & Tomato

Zen Veggie – Thinly Sliced Grilled Carrots, Zucchini, Yellow Squash & Red Pepper; Hummus Spread

Chilled Whole Poached Salmon

Seafood Stuffing, served with Sliced Cucumber, Diced Red Onions,
Lemon Wedges, dill Sauce, Fine Crackers & Flat Bread

South of the Border Roulades

Flour Tortillas Rolled with Queso Crema, Red Peppers, Jalapeno Cheese, Fresh Cilantro & Scallions

14.50 per guest Minimum 25 Guests

Deck the Halls

Antipasto Presentation

Meats

Paper Thin Prosciutto, Rolled Capicollo, Ruffled Genoa Salami, Mortadella & Pepperoni

International & Domestic Cheese

Provolone & Fontinella

Accompaniments

Marinated Artichoke Hearts & Roasted Red Peppers

Cracked Olive Salad & Pepperoncini

Hearth Baked

Thin Sliced Casa Nostra Bread

Caprese Bite

Tomato, Mozzarella & Fresh Basil service on a Baby Brioche Bun

Meatball Sliders

La Pasta Ria's Famous Meatballs simmered in Pomodoro Sauce

Buns to the Side

Baked Brie with Apricots

A Kilo of French Brie Cheese with Apricot Preserves & Sugared Pecans

Served with Gourmet Wafers

Teriyaki Beef & Fire Roasted Vegetable Brochette

16.75 Per guest Minimum 25 Guests

Beverage Options

Hot Chocolate

Whipped Cream & Baby Marshmallows

2.50 Per Guest

Hot Apple Cider

With Cinnamon Sticks

2.50 Per Guest

Continental Coffee & Herbal Tea Service

Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas

Signature Sweeteners, Lemon Wedges & Cream

1.75 Per Guest

Options

Shrimp Cocktail Display

Steamed & Chilled Fantail Shrimp, Zesty Cocktail Sauce & Fresh Lemon

Small: 65.00 (48 Shrimp)

Large: 125.00 (96 Shrimp)

Soups for the Soul

Tomato Florentine • Vegetarian Lentil & Roasted Garlic • Chicken Barley • Chicken Noodle
Cheddar Broccoli • Minestrone • Low Fat Vegetarian Garden Vegetable • Wild Mushroom
Chicken Gumbo • Vegetarian Chili • Butternut Squash Bisque

10.00 per quart (minimum 4 quarts of any one kind)

Crudit  and Harvest Bread Bowl

Whole Grain Bread Round filled with Our Housemade Spinach Dip

Accompanied by Fresh Broccoli & Cauliflower Flowerets, Carrots, Celery Sticks, Zucchini & Radishes

57.00 Serves 25 guests

Cheesy Vegetable Gratin

Artichoke, Spinach & Mascarpone Cheese topped with Parmesan cheese served bubbly warm with Crostini

16.00 Per Pound

Holiday Torta

Savory Cream Cheese Layered with Pesto, Sun Dried Tomatoes & Toasted Pine Nuts
served with assorted Crackers & Flatbread

40.00 Serves 25 guests

Focaccia Primavera

Pan Pizza Crust brushed with a Seasoned Olive Oil tipped with Tomatoes, Broccoli
Artichoke Hearts, herbs & Cheeses

25.00 Serves 15 guests cut in 30 pc.

French Brie with Raspberry en Croute

Kilo of French Brie, Raspberry Preserves accented with Slivered Almonds
wrapped in Puff Pastry with Gourmet Wafers

85.00 per One Kilo Serves 25 guests

Petite Sandwiches

Breast of Turkey with Cranberry Chutney on a Pretzel Roll,

Smoked Ham with Honey Mustard on a Multigrain Roll

Roast Beef with Whipped Horseradish Sauce on a Knot Roll

95.00 for 48 pieces

Sweet Options

Chocolate Beyond Reason Cake

Chocolate Mousse topped with White Chocolate Mousse, lightly dusted with Cocoa Powder
Resting atop a Chocolate Cookie Crust

59.00 (Cut into 12 or 24 Pieces)

Raspberry Cheesecake

Luscious Cheese Cake topped with Raspberry Puree & Rich Chocolate Fudge;
baked in a Chocolate Graham Cracker Crust

36.00 (Cut into 12 or 24 Pieces)

Homemade Banana Cream Pie

22.00 (Cut into 12 Pieces)

Carrot Cake

Spicy Cake topped with Classic Cream Cheese Frosting

39.00 (Cut into 12 or 24 Pieces)

Tiramisu

Our Very Own, accented with Whipped Cream & Fresh Strawberries

55.00 (Cut into 30 Pieces)

Cannoli Shooters

Fresh Ricotta Cannoli Crème piped into a shot glass, topped with
Crushed Pistachios & Crunchy Cannoli Shells

26.00 Per Dozen (Minimum Two Dozen)

Carmelita Brownies

Fudge Brownies dressed up with Housemade Caramel & Fudge Sauce crowned with Fresh Whipped Cream
Served on a disposable Square Plate & Mini Fork

26.00 Per Dozen (Minimum Two Dozen)

Mélange of Fresh Fruit

A Selection of Melons, Tropical's and Berries presented with a Carved Melon Centerpiece

40.00 Serves 25 Guests

Sweet Sauces for Dipping

Chocolate • Piña Colada • Raspberry

11.00 per pint

Housebaked Cookies

Biscotti, Ruggalah, Double Chocolate Chip, Oatmeal Raisin and Melt in Your Mouth Fancy Butter Cookies

36.00 (3 lbs. - serves 20-25)

All Prices Subject To Current Sales Tax & Delivery

Prices Subject to Change based upon Market & Seasonal Availability

In the event of a significant market price change, Client will be notified & offered alternative options