HOLIDAY MENU



HORS D'OEUVRES

All Available Options are Off-Premise

THE JINGLE BELLS | \$15 PP

- · Open Faced Mini Ruebens
- Crab Stuffed Mushrooms
- Wing Dings w/Orange Cocktail Sauce
- · Deviled Eggs
- Assorted Cheese & Crackers
- Fresh Vegetables & Dip
- Cookies/Brownies/Fruit Tarts

THE SLEIGH RIDE | \$15 PP

- Smoked Sausage in Puffed Pastry
- Shrimp w/Pea Pods in Garlic Butter
- Rumaki (Bacon Wrapped Water Chestnuts & Chicken Liver)
- · Caesar Salad
- · Assorted Cheese & Crackers
- Fresh Vegetables & Dips
- Cookies/Brownies/Fruit Tarts

THE OFFICE PARTY | \$15 PP

- Choice of Meatballs: Dill/BBQ/ Mushroom Gravy
- Sausage Stuffed Mushrooms
- Stuffed Potato Skins
- Bouchron Ham rolls
- Assorted Cheese & Crackers
- Fresh Vegetables & Dip
- Cookies/Brownies/Fruit Tarts

FELIZ NAVIDAD | \$15 PP

- Nacho Bar: Chips/Salsa/Chili Cheese Sauce/Mixed Vegetables/Jalapenos
- · Texas Hot Wings
- South of the Border Skins
- Assorted Cheese & Crackers
- Fresh Vegetables & Dip
- · Cookies/Brownies/Fruit Tarts

YULETIDE | \$25 PP

- Sliced Beef Tenderloin Marinated w/ Orange Cocktail Sauce served w/Mini Croissants
- Shrimp w/Cocktail Sauce
- Meatballs served Hot w/lsland BBQ Sauce
- Caribbean Fresh Fruit Platter
- Boneless Chicken Breast
- Stir Fry Oriental Style
- Assorted Cheese & Crackers Fresh Vegetables & Dip
- · Cookies/Brownies/Fruit Tarts

HOLIDAY CHEER | \$23 PP

- Shrimp Cocktail w/Cocktail Sauce
- Assorted Mini Croissants w/Corned beef, Turkey Breast, Smoked Ham w/ Cheese & Condiments
- Fresh Melon w/Prosciutto Ham
- Smoked White Fish-Boneless Pate w/ Crackers
- Caesar Salad
- · Caribbean Fresh Fruit Platter
- Herring In Cream Sauce
- Anchovy Stuffed Olives
- Assorted Cheese & Crackers Fresh Vegetables & Dip
- Cookies/Brownies/Fruit Tarts

ST. NICK | \$21 PP

- Honey Glazed Ham/Sliced w/ Condiments
- Boneless-Skinless Chicken Breast in Apricot Sauce
- Assorted Rolls & Butter
- Shrimp w/Pea Pods in Garlic butter
- Whole Smoked Salmon w/Crackers
- Apples & Pears w/Caramel Dip Assorted Cheese & Crackers
- Fresh Vegetables & Dip
- Cookies/Brownies/Fruit Tarts

BREAKFAST BUFFETS

Deluxe Continental | \$12.00

- · Orange Juice & Cranberry Juice
- Bagels & Cream Cheese
- Danishes
- Donuts
- Fresh Fruit
- Fruit Muffins
- · Coffee, Cream, Sugars
- All Disposable Clear Plastic Plates, Utensils, Cups & Napkins

Good Morning Breakfast Buffet | \$14.00

- Scrambled Eggs w/Cheese
- Hash Browns O' Brien w/Ketchup
- Choose 1:

Breakfast Sausage Baked Ham w/Pineapple

- Assorted Danish & Donuts
- · Assorted Bagels & Cream Cheese
- Assorted Fruit Muffins w/Honey Cinnamon Butter
- · Fresh Whole Fruit
- Assorted Fruit Juices
- · Coffee, Cream, Sugars
- All Disposable Clear Plastic Plates, Utensils, Cups & Napkins





DESIGN YOUR OWN...

All Prices are Per Person. Off Premise Catering Only

Cold Hors d'Oeuvres • Whole Smoked Salmon Display\$3 • Crab Stuffed Mushrooms\$2 Bouchron Ham Rolls \$1.50 Shrimp/Cocktail Sauce - Lemon Wedges \$3 per 3 or \$5 per 5 King Crablegs\$MP Rose Bud Deviled Eggs\$2 Prosciutto Pinwheels in Puff Pastry\$2 Sliced Roma Tomatoes, Fresh Mozzarella Fresh Basil & Balsamic Viniagrette\$2 Greek Pasta Salad w/Feta Cheese & Kalamata Olives \$2 Roasted-Red-Green-Yellow Peppers w/Sautéed Pita Wedges w/Hummus\$2 • Pita Wedges w/Tzatziki\$2 Pita Wedges w/Tabbouleh\$2 Mexican Fiesta: (Guacamole, Fresh Salsa, Jalepeno

Peppers & Balsamic Vinegar) \$2

• Fresh Fruit Platters \$2

• Apples & Pears w/Caramel Dip \$2

Salmon Lox, Cream Cheese, Capers & Red Onions\$2
 Sun Dried Tomatoes, Pesto & Caramelized Onions\$2

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DINNERS

OLDE FASHIONED HOLIDAY | \$20 PP

Italian Focacia Bread: (Genoa Salami, Roma Tomatoes, Parmesan, Parsley, Green

• Carved Old fashion Ham

French Bread Canopies Choices:

- Shrimp in Spinach Fettucine w/ Sauteed Onions & Garlic
- Marinated Chicken Breast w/Apricot Sauce on a Bed of Rice
- Duchess Potatoes
- · Broccoli Spears w/Cheese Sauce
- Caesar Salad
- Relish Tray / Vegetables & Dip
- Assorted Rolls & Butter
- Assorted Cheese Cakes, Eclairs, Napoleons
- · All Disposable Holiday Products

DINNER AT GRANDMAS | \$19 PP

- Prime Rib/Au Jus/10oz.
- Oven Roasted Red Skins
- Buttered Corn Nibblets
- Dinner Rolls/Butter
- · Tossed Salad Ranch & Italian
- Fruit Tarts & Holiday Cookies
- · All Disposable Holiday Products

SEASONS GREETINGS | \$16 PP

- Roast Beef Carved At Buffet
- Chicken Cordon Bleu Casserole
- Special Mashed Potatoes
- Belgium Glazed Baby Carrots
- Tossed Salad Ranch & Italian
- · Rolls & Butter
- Holiday Decorated Sheet Cake
- All Disposable Holiday Products

Traveling Chef CATERING

HOLIDAY MENU

OUR FAMOUS 2 ENTREE BUFFET | \$14 PP

All Prices are Per Person. Off Premise Catering Only

Choice of Entree

- · Baked Chicken
- · BBQ Pulled Pork
- · Teriyaki Chicken
- · Sausage & Sauer Kraut
- Smoked Baked Ham & Pineapple
- Mosticcioli & Meat Sauce or Marinara Meatballs: Danish, Sweet and Sour, BBQ, Mushroom
- Mac N Cheese

Plus

Tossed Garden salad w/Ranch & Italian Rolls & Butter

Third Entry from Above - Add \$2.00 Per Person

Choice of 1 Potato

- Special Mashed Potatoes
- · Oven Roasted w/sautéed Onions
- · Seasoned Rice

Choice of 1 Vegetable

- Green Beans
- Buttered Corn
- Mixed Vegetables

Choose 1 Dessert

- Fruit Tarts
- Brownies
- · Cookies

Includes Clear Plastic Plates, Utensils, and Chafers, Sterno and Napkins.

Enhance Your Menu! Add Entrees

- Sliced Roast Beef w/Mushroom Gravy \$3.00 Per Person
- Sliced Pork Loin (Apple Chutney or Hawaiian Glaze)
 \$3.00 Per Person
- Lasagnas: Veggie Red Sauce/Meat Sauce/Veggie Alfredo
 \$2.00 Per Person
- All Popular Chicken Breast Dishes \$2.00 Per Person

Chicken Cordon Bleu, Chicken Florentine, Chicken Piccatta, Chicken Teriyaki, Tomato Basil Chicken, Chicken Diablo, Apple Pecan Chicken, Chicken Paprikash

BEVERAGE SERVICE & RENTALS

BEVERAGE OPTIONS

•	Assorted Canned Pop (1 per person).	\$1 Per Person
	Assorted Gatorade	
•	Bottled Water (1 per person)	\$1 Per Person
	1 Cooler Ice (50 lb)	
•	1 Long White Cooler Ice (100 lb)	\$50
•	Color Dinner Napkins	\$0.50 Per Person

Traveling Chef Catering Offers

Traveling Chef Catering Offers Full Beer/Wine/ Liquor Service

Please Inquire For Pricing

RENTALS

Tables & Linens Cocktail Table w/Linen - \$20.00
6' or 8' Table w/Linen - \$20.00
60" Round Table w/Linen - \$20.00
Tables Only - \$15.00
85" x 85" Black or Ivory Linens - \$6.00
52" x 52" Overlays (Most Napkin Colors) - \$6.00
White Floor Length Linens - 12.00
Ivory or Black Floor Length Linens - \$14.00
Satin Floor Length Color Linens - \$20.00
10' x 10' Pop Up Tent - \$40.00
20' x 40' Canopy Yellow & White Striped (Grass Only) - \$275.00
Picnic Chairs (White Folding) - \$1.30 each
White Padded Folding Chairs - 2.50 each

If Less Than Person Minimum, Additional Price Will Apply!

20% Service Charge or (Minimum \$100.00) & 6% Sales Tax

Less Than 100 People Add \$100.00

A Vehicle Charge May Apply for Long Distance Travel

A Vehicle Charge May Apply for Long Distance Travel Includes Staff to Serve for 1-1/2 Hours. Extra Hours Staff \$75 Per Staff Per Hour

All Prices are Per Person. Off-Premise Catering Only.
20% Service Charge & 6% Sales Tax Added to Every Menu
Minimum 50 People. Under 50 People Prices Vary