Holiday Celebration Menu

“All the Trimmings Dinner”

Passed Holiday Cocktail

~

Choice of Three Passed Appetizers

~

Choice of One Starter

~

Upgrade Bread Service with Florida Crab Butter

~

Choice of Three Main Courses

~

Choice of Two Desserts

~

Ice Tea, Coffee & Tea Service Included

$75.00 Per Person

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
**Holiday Cheer Cocktail**  
*Choice of One Passed at Guest Arrival*

- Cranberry Orange Spice  
  French White Wine, Bitters, Cranberry, Orange and Minced Ginger

- Citrus Cinnamon Punch  
  Orange & Grapefruit Juice, Cinnamon Sticks, Soda and Grand Marnier

- Pomegranate Punch  
  Late Harvest Wine, Pomegranate Juice, Pineapple, Oranges

- Apple Brandy Punch  
  Brandy, Apple Juice, Lemon Juice, Cointreau, Bitters, Apple Slices

- Poinsettia Punch  
  Champagne, Vodka, Cranberry, Orange Zest

**Passed Appetizers**  
*Pick Three to be passed for the first half hour*

- Crispy Eggplant, Goat Cheese, Roasted Pepper, Plum Tomato Jam  
  5 Spice Braised Short Rib Steam Cakes, Asian Slaw  
  Wild Mushroom and Burrata Bruschetta  
  Shrimp Cocktail Shooters  
  Truffle and White Cheddar Macaroni & Cheese  
  Beef Carpaccio on Ciabattas Crouton, Horseradish Cream  
  Smoked Salmon Mousse on Pumpernickel  
  Prosciutto Wrapped Fig  
  Pulled Duck, Chive Pancake and Orange Marmalade  
  Pecan Crusted Chicken Skewer with Cranberry Chutney

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices  
All Menu Selection are Subject to Change based on Market Availability
Table Side Bread Service
Warm Dinner Rolls & Butter

Starters

Please select One Starter for Your Guests
Either Soup or Salad

Signature Soups

Roasted Butternut Squash
Cinnamon Crème Fraîche

Chipotle Tomato Soup
Gruyere Grilled Cheese

Lobster Bisque

Signature Salads

Spinach Salad
Goat Cheese Figs and Pecans and Honey Vinaigrette

Mixed Greens
Poached Pears, Toasted Hazelnuts, Stilton Blue Cheese
Cabernet Dressing

Local Market Greens
Cranberries, Marcona Almonds, Piave Vecchio, Red and White Balsamic Dressing

Wedge Salad
Candied Pancetta, Avocado, Sweet Onions, Vine Ripe Tomatoes, Jalapeno Ranch Dressing

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
Main Course Selection
Please select three Main Courses to Offer Guests
A Pre-order Main Course choice selection is required, For Parties of 30 or more.

Poultry

Thyme Roasted Chicken Breast
Whipped Yukon Gold Potatoes, Baby Carrot, Mushroom Pan Sauce

Duck Breast
Maple Sweet Potato Puree, Braised Greens, Orange Currant Glaze

Seafood

Cedar Plank Salmon
Honey Bourbon Glaze, Zucchini Cake

Florida Catch
Roasted Potatoes, Market Vegetables, Thyme Orange Brown Butter

Beef

Filet Mignon
Smashed Fingerling Potatoes, Roasted Asparagus, Caramelized Shallots, Brandied Peppercorn Sauce

Braised Beef Short Ribs
Whipped Potato Puree, Roasted Root Vegetables, Braising Jus

Lamb
Garnet Yams, Asparagus, Fig Balsamic Reduction

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
**Pasta**

**Pear and Cheese Pasta Purse**
Toasted Pine Nuts, Sage Brown Butter

---

**Dessert Selections**

*Please select two dessert options to Offer Guests at Table*
*A Pre-order choice entrée selection is required, For Parties of 30 or more*

**Warm Apple Tart**
Salted Caramel, Cinnamon Ice Cream

**Chocolate Mousse Bomb**
White and Dark Chocolate Mousse, Cake, Chocolate Ganache
Black Cherry Sauce

**Panettone Bread Pudding**
Amaretto Glaze, Vanilla Ice Cream

**Pumpkin Cheesecake**
Nutmeg Whipped Cream

---

**Hot Beverage Service**

Freshly Brewed Coffee
Iced tea & Herbal Teas
Assorted Creamers, Sugar and Sugar Substitutes

---

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
“Tis the Season Dinner”

Passed Holiday Cocktail

~

Choice of One Starter

~

Bread Service

~

Pre-Selected Choice of Two Main Courses

~

Choice of One Dessert

~

Ice Tea, Coffee & Tea Service Included

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
**Holiday Cheer Cocktail**

*Choice of One Passed at Guest Arrival*

- Cranberry Orange Spice
  - French White Wine, Bitters, Cranberry, Orange and Minced Ginger

- Citrus Cinnamon Punch
  - Orange & Grapefruit Juice, Cinnamon Sticks, Soda and Grand Marnier

- Pomegranate Punch
  - Late Harvest Wine, Pomegranate Juice, Pineapple, Oranges

- Apple Brandy Punch
  - Brandy, Apple Juice, Lemon Juice, Cointreau, Bitters, Apple Slices

- Poinsettia Punch
  - Champagne, Vodka, Cranberry, Orange Zest

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices

All Menu Selection are Subject to Change based on Market Availability
Table Side Bread Service
Warm Dinner Rolls & Butter

Starters
Please select One Starter for Your Guests
Either Soup or Salad

Signature Soups

Roasted Butternut Squash
Cinnamon Creme Fraiche

Chipotle Tomato Soup
Gruyere Grilled Cheese

Lobster Bisque

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
Signature Salads

Spinach Salad
Goat Cheese, Figs and Pecans and Honey Vinaigrette

Mixed Greens
Poached Pears, Toasted Hazelnuts, Stilton Blue Cheese
Cabernet Dressing

Local Market Greens
Cranberries, Marcona Almonds, Piave Vecchio, Red and White Balsamic Dressing

Wedge Salad
Candied Pancetta, Avocado, Sweet Onions, Vine Ripe Tomatoes, Jalapeno Ranch Dressing
Cranberries, Marcona Almonds, Piave Vecchio, Red and White Balsamic Dressing

Main Course Selection
Please select two Main Courses to Offer Guests
A Pre-order Main Course choice selection is required, For Parties of 30 or more.

Poultry

Thyme Roasted Chicken Breast
Whipped Yukon Gold Potatoes, Baby Carrot, Mushroom Pan Sauce

Duck Breast
Maple Sweet Potato Puree, Braised Greens, Orange Currant Glaze

Seafood

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
Cedar Plank Salmon
Honey Bourbon Glaze, Zucchini Cake

Florida Catch
Roasted Potatoes, Market Vegetables, Thyme Orange Brown Butter

**Beef**

Filet Mignon
Smashed Fingerling Potatoes, Roasted Asparagus, Caramelized Shallots, Brandied Peppercorn Sauce

Braised Beef Short Ribs
Whipped Potato Puree, Roasted Root Vegetables, Braising Jus

**Lamb**
Garnet Yams, Asparagus, Fig Balsamic Reduction

**Pasta**

Pear and Cheese Pasta Purse
Toasted Pine Nuts, Sage Brown Butter

**Dessert Selections**

*Please select one dessert options to Offer Guests at Table*
*A Pre-order choice entrée selection is required, For Parties of 30 or more*

Warm Apple Tart
Salted Caramel, Cinnamon Ice Cream

Chocolate Mousse Bomb
White and Dark Chocolate Mousse, Cake, Chocolate Ganache
Black Cherry Sauce

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
Panettone Bread Pudding
Amaretto Glaze, Vanilla Ice Cream

Pumpkin Cheesecake
Nutmeg Whipped Cream

Hot Beverage Service
Freshly Brewed Coffee
Iced tea & Herbal Teas
Assorted Creamers, Sugar and Sugar Substitutes

“Season Soiree Cocktail Reception”

Holiday Cocktail at Guest Arrival

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
Choice of Five Passed Appetizers

Choice of Two Display Stations

Passed Holiday Treats

Ice Tea, Coffee & Tea Service Included

$39.00 per person

Holiday Cheer Cocktail
Choice of One Passed at Guest Arrival

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
Cranberry Orange Spice
French White Wine, Bitters, Cranberry, Orange and Minced Ginger

Citrus Cinnamon Punch
Orange & Grapefruit Juice, Cinnamon Sticks, Soda and Grand Marnier

Pomegranate Punch
Late Harvest Wine, Pomegranate Juice, Pineapple, Oranges

Apple Brandy Punch
Brandy, Apple Juice, Lemon Juice, Cointreau, Bitters, Apple Slices

Poinsettia Punch
Champagne, Vodka, Cranberry, Orange Zest

**Passed Appetizers**
*Pick Five to be passed throughout your event*

Crispy Eggplant, Goat Cheese, Roasted Pepper, Plum Tomato Jam
5 Spice Braised Short Rib Steam Cakes, Asian Slaw
Wild Mushroom and Burrata Bruschetta
Shrimp Cocktail Shooters
Truffle and White Cheddar Macaroni & Cheese
Beef Carpaccio on Ciabatta Crouton, Horseradish cream
Smoked Salmon Mousse on Pumpernickel
Prosciutto Wrapped Fig
Pulled Duck, Chive Pancake and Orange Marmalade
Pecan Crusted Chicken Skewer with Cranberry Chutney
Pumpkin Soup Shooter, Cinnamon Crème
Roasted Tomato Soup Shooter, Gruyere Grilled Cheese Crouton

**Displays**
*Select Two to be displayed during your event*

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
Bruschetta Bar
Assorted Focaccia, Toasted Baguettes
Olive Tapenade, Sun Dried Tomato Tapenade
Pesto, Balsamic, Parmesan, Goat Cheese, Boursin Cheese,

Charcuterie
Spicy Coppa, Saucisson Salami & Prosciutto
Semi-Soft, Hard & Bleu Cheese Selection
House Pickles, Olives, Marmalades
Seasonal & Garden Fruits
Toasted Baguette & Melba Toast

International & Domestic Cheeses
Semi-Soft, Hard & Bleu Cheese Selection
House Pickles, Olives, Marmalades
Seasonal & Garden Fruits
Toasted Baguette & Melba Toast

Fresh Vegetables & Dips
Display of Crisp Vegetables
Whipped Feta & Roasted Pepper Dip
House Herb Ranch & Spanish Bleu Cheese
Crisp Breads

Mediterranean Display
Traditional Hummus & White Bean Hummus with Toasted Garlic and Rosemary
Whipped Feta and Roasted Pepper Dip, Cucumber Yogurt Dip, Grilled Pita Chips
Crisp Vegetables, & Assorted Specialty Olives

Passed Holiday Desserts
Chef’s Selection of Holiday Cookies, Cake Pops, and Seasonal Dessert Bars

Hot Beverage Service
Freshly Brewed Coffee
Iced tea & Herbal Teas
Assorted Creamers, Sugar and Sugar Substitute

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability