

Holiday Creations

Our Expertly Curated Seasonal
Creations for All Your Festive
Celebrations



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Hand Passed

Choose any 3 of the Following Creations
Priced Per Person | 30 Guest Minimum

Baked Brie Cup | V

Pomegranate, Figs & Walnuts

Brioche Grilled Cheese | V

Five Cheese Blend & Tomato Onion Jam

Beef Wellington Mini

Mushroom Foie Gras & Béarnaise Dipping Sauce

Bacon Wrapped Dates | GF

Gorgonzola Stuffed, Bourbon & Brown Sugar Glaze

Black Truffle & Risotto | V, GF

Mushroom Cap Filled with
Italian Black Truffles & Parmesan

Beef Tenderloin Crostini

Cracked Black Pepper & Garlic, Whipped Burrata,
Balsamic Glaze, Cured Tomatoes & Scallions

Mom's Chicken Pot Pie

Chicken, Carrots, Celery, Warm Pie Crust

Prosciutto Wrapped Prawns | GF

Garlic Chive Vinaigrette

Sesame Miso Sweet Potato Tart | V

Garlic, Ginger & Chili Crisp, Scallion Gremolata

Mini Lobster Arancini | GF

Lobster Risotto & Monterey Jack Fondue

Smoked Salmon Rose

Crisp Potato Cake, Caper Cream Cheese & Dill

Prosciutto Chicken Satay

Apricot-Basil Relish, Fresh Cut Chive

Shrimp Tempura

Tamarind & Pasilla Chili Aioli

Butternut Squash Fritters | VG, GF

Plant Based Parmesan,
Caramelized Orange-Sage Aioli

Whipped Chevre with Honey & Mint | V

Whipped Chevre, Figs & Toasted Walnuts,
Honey & Mint, Brioche Crouton

Appetizer Platters

Purchase by the Platter or a Holiday Package That Includes
3 Chilled & 3 Hot Creations Priced Per Person

30 Guest Package Minimum | **Premium Options Incur Additional Per Person Fees

CHILLED

Holiday Cheese Display | V

Whipped Burrata, Gorgonzola, Provolone
Vino Rosa, Balsamic Onion, Parmesan,
Grapes, Dried Fruit Chutney,
Rosemary Crisp & Crostini | Serves 30

Cashew Cheese Display | VG, GF

Vegan Cheese Spread, Fresh Vegetables & Fruit,
Assorted Gluten Free Crackers | Serves 30

Charcuterie

Artistically Displayed Mortadella, Cured Salami,
Capicola, Soppressata, Assorted Olives, Pecorino &
Provolone Cheese, Pickled Vegetables & Bruschetta
**+\$pp | Serves 30

Fig, Prosciutto, Mozzarella Brushetta | V

Balsamic-Fig Drizzle, Micro Basil | Serves 30

Jumbo Shrimp Cocktail | GF

5 Dozen, Sliced Lemons & Spicy Cocktail Sauce
**+\$pp

Ham Salad & Bourbon Cheddar

Horseradish Mayo, Scallions, Pickle Relish,
Lettuce & Tomato, Pretzel Roll | Serves 30

Herbed Roast Beef Biscuit

Shaved Sirolin of Beef, Horseradish Aioli,
Tomato-Onion Jam | Serves 30

Hot Smoked Salmon | GF

Agave-Tequila Glazed with
Cucumber Citrus Slaw, Chipotle Aioli
**+\$pp | Serves 30

Triple Dip with Rosemary Crisp's

Smoked Salmon - Aritchoke & Sundried Tomato -
Caramelized Onion | Serves 30

Grilled Zucchini Caprese | V, GF

Pesto Marinated Tomatoes, Balsamic Onions
& Fresh Mozzarella | Serves 30





Appetizer Platters

HOT

Jumbo Lump Crab & Shrimp Cakes
Cajun Mushroom Diane &
Piquante Pepper Aioli **+\$pp | 30 Pieces

Stroganoff Cocktail Meatballs
Sour Cream, Mushrooms & Scallions | 100 Pieces

Shrimp & Crab Hot Pot
Serves 30, Creamy Brie & Monterey Jack,
Artichokes, Shallots & Garlic Crostini's

Artichoke Mushroom Arancini | VG, GF
30 Pieces, Saffron Rice, Basil Marinara | 30 Pieces

Warm Artichoke Spinach Dip | V, GF
Pepper Jack Cheese &
Tri Color Corn Tortilla Chips | Serves 30

Honey Roasted Pear Pinza | V
50 Pieces, Arugula, Ricotta, Brie &
Fontina Cheese & Balsamic Glaze

Southwest Short Rib Empanadas
Crispy Pastry filled with Street Corn,
Pico Di Gallo & Jack Cheese,
Pasilla Chili Dipping Sauce | 30 Pieces

Mushroom Deluxe Tartlets
Savory Pastry, Braised Onions &
Gruyere Cheese, Roasted Red Peppers
& Spinach | 30 Pieces

Pomegranate Pork Belly Burnt Ends
Maple-Bourbon & Pomegranate Glaze,
Baked Cheddar Cheese Corn Grits | 30 Pieces

Holiday Tins | Choose 1 Variety

Short Rib Stew | GF
Slow Braised Beef, Root Vegetables, Black
Truffle & Parmesan Whipped Potatoes | 30 Tins

Baked Butternut Squash Mac & Cheese | V
Pasta Rea Fresh Pasta, Fontina, Mascarpone,
Amaretto Cookie Crumble | 30 Tins

Winter Root Vegetable Stew | VG, GF
Savory Tomato Broth, Herbs,
Chive Whipped Potatoes | 30 Tins

Festive Buffet's

30 Guest Minimum

Includes Assorted Dinner Rolls with Butter
& Iced Tea or Lemonade

Gluten Free Dinner Rolls Available \$ Per Person



Holiday Traditions | Priced Per Person

Herb Roasted Turkey Breast

Turkey Gravy & Cranberry Orange Compote

Brown Sugar Honey Glazed Ham | GF

Corn Bread Stuffing

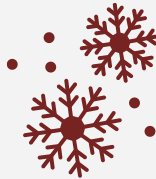
Celery, Onions & Fresh Herbs

Buttered Mashed Potatoes | V, GF

Steamed Green Beans | V, GF

Almonds & Butter

Apple Streusel & Pumpkin Cheesecake Bars | V



Home for the Holidays | Priced Per Person

Roasted Cauliflower & Sweet Potato Salad | VG, GF

Fresh Greens, Quinoa, Pomegranate Seeds
& Sherry Chive Vinaigrette

Seared Fillet of Beef Tenderloin Medallions | GF

Burgundy Mushroom Demi Glaze

Rosemary & Lemon Breast of Chicken | GF

Artichoke Hearts, Roasted Red Peppers,
White Wine & Shallot Volute

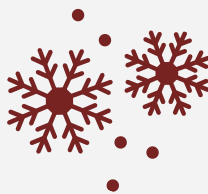
Baked & Bubbly Mac & Cheese | V

Herb & Parmesan Breadcrumbs

Steamed Green Beans | V, GF

Almonds & Butter

Apple Streusel & Pumpkin Cheesecake Bars | V



Deck the Halls | Priced Per Person

Apple & Gorgonzola Salad | V, GF

Field Greens & Purple Cabbage,
Walnuts, Pomegranate Seeds, Scallions
& Apple Cider Vinaigrette

Beef Bourguignon | GF

Short Rib, Carrots, Shallots & Mushrooms

Chicken Cordon Bleu

Ham & Gruyere Cheese, Herb Veloute

Potato Mash | V, GF

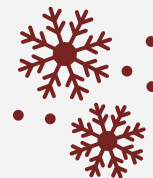
with Parsnip & Butternut Squash

Buttered Green Beans | V, GF

Crispy Mushroom & Shallots

Ricotta Cheesecake | V

Balsamic Berries



Vegetarian, Vegan & Gluten Free

Miso Sweet Potato Planks & Curry Rice | VG, GF

Yellow Curry, Cauliflower & Rice Pilaf,
Golden Raisins & Cilantro

Grilled Artichoke & Portobello | VG, GF

Potato Hash with Italian "Sausage" & Sofrito

Wild Rice Meatloaf & Mushroom Gravy | VG, GF

Caramelized Shallots, Potato Mash with
Parasnip & Butternut Squash

Signature Holiday Buffet



Mix & Match, Priced Per Person | 30 Guest Minimum

Choose: 1 Salad, 2 Sides & 2 Buffet Entrees or 1 Buffet Entree & 1 Carved Entree

Carved Prime Rib or Tenderloin of Beef Incur Additional Charge

Includes Assorted Dinner Rolls with Whipped Butter & Iced Tea or Lemonade

Buffet Entrees

Chicken Prosciutto Roulade | GF

Garlic, Spinach, Prosciutto, Roasted Red Peppers,
Portobello Mushrooms & Creamy Brie Alfredo

Skillet Chicken | GF

Natural Breast, Chopped Sage & Sea Salt, Braised Leeks
& Sherry Wine Jus Lei

Herb Crusted Fillet of Beef Tenderloin Medallions | GF

Shallot Butter, Mixed Mushrooms, Burgundy Demi Glaze

Pan Crisp Mahi & Shrimp | GF

Garlic Shrimp, Peppered Cured tomatoes, Fresh Thyme,
Lemon Butter & White Wine Velouté

Pan Seared Salmon

Saffron Tomato Broth, Rosemary Gremolata

Carved Entrees

Brown Sugar Honey Glazed Ham | GF

Cinnamon Apple Butter & Horseradish Mustard

Tuscan Pork Tenderloin | GF

Prosciutto Wrapped, Porchetta Herb Rub & Marsala Jus Lei

Herb Roasted Breast of Turkey | GF

Turkey Gravy & Cranberry Orange Compote

Pastrami Beef Brisket | GF

French Onion Au Jus, Horseradish Mustard

Holiday Roast Beef | GF

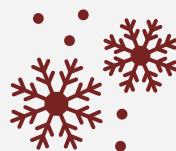
Sirloin Roast Infused with Garlic & Rosemary with
French Onion & Burgundy Demi Glaze & Horseradish Cream

Salt & Herb Crusted Prime Rib of Beef | GF +\$

Au Jus & Horseradish Cream

Roasted Tenderloin of Beef, Black Truffle, Sea Salt & Thyme | GF +\$

Five Onion & Forest Mushroom Compote, Atomic Horseradish
Cream, Burgundy Demi Glaze



Salad (1)

Roasted Cauliflower & Sweet Potato Salad | VG, GF

Fresh Greens, Quinoa, Pomegranate Seeds &
Sherry Chive Vinaigrette

Winter Greens Salad | V, GF

Arugula, Frisée, Beets, Carrots, Shallots, Spinach
& Chevre-Green Goddess Dressing

Apple & Gorgonzola Salad

Field Greens & Purple Cabbage,
Walnuts, Pomegranate Seeds, Scallions
& Apple Cider Vinaigrette

Shaved Brussels Sprout

& Kale Salad | GF

Candied Bacon, Cured Pepper Tomatoes,
Caramelized Shallots, Roasted Beets & Creamy
Garlic Vinaigrette

Signature Sides (2)

Herb Roasted Vegetables

Squash, Peppers,
Mushrooms & Onions V, GF

Broccolini

Roasted Garlic-Shallot Butter V, GF

Buttered Green Beans

Crispy Mushrooms & Shallots

Italian Mac & Cheese

Parmesan Focaccia Breadcrumbs V

Whipped Potatoes

Whole Butter, Sea Salt &
White Pepper V, GF

Sweet & Russet Whipped Potatoes

Cinnamon & Brown Sugar V, GF

Bourbon Cheddar Au Gratin

Caramelized Shallots & Rosemary V, GF

Holiday Sweets

Apple & Pumpkin Pies | Serves 8

With Sweet Whipped Cream

Warm Cinnamon Apple Crumble | Serves 15

With Sweet Whipped Cream

Fresh Baked Holiday Cookies | Per Dozen

2 Dozen Minimum Chef's Assorted

Holiday Decorated Cookies | Per Dozen

2 Dozen Minimum | Gingerbread Boy | Snowman | Tree | Stocking

Petite Holiday Pastries | Per Dozen

2 Dozen Minimum Chef's Assorted

Holiday Bars | Per 2 Dozen

Pumpkin Cheesecake | Apple Streusel | Mint Chocolate Brownie

Holiday Cakes | Each

Pumpkin Cheesecake | Black Forest | Apple Spice | Italian Cream

Yule Logs | Each

Chocolate Cake with Chocolate Mousse, or White Cake with Vanilla Mousse & Raspberry Jam, Iced in Buttercream with Buttercream Ornate Holiday Decorations

Holiday Dessert Pricing & Offerings are Subject to Change
Please inquire about Gluten Free & Vegan Options
Please Speak with Your Event Specialist for Current Availability
& Pricing When Placing Your Orders



Seasonal Beverages

Fresh Brewed Coffee | Per Gallon

Cream & Sugar | Regular or Decaf

Assorted Hot Tea | Per 15 Tea Bags

Assorted Sweeteners

Hot Cocoa | Per Gallon

Mini Marshmallows | Add Whipped Cream

& Chocolate Curls for \$2.50 Per Person

Warm Apple Cider | Per Gallon

Lemonade | Per Gallon

Unsweetened Iced Tea | Per Gallon

Sparkling Cranberry Punch | Per Gallon

Bar Enhancements

Mixer Package

with Client Provided Alcohol

Includes non alcoholic mixers & garnish

Domestic Beer & Wine Package

Imported Beer & Wine Package

Includes two beers, merlot & chardonnay wines,
assorted soft drinks & bottled water

Complete Bar Value Package

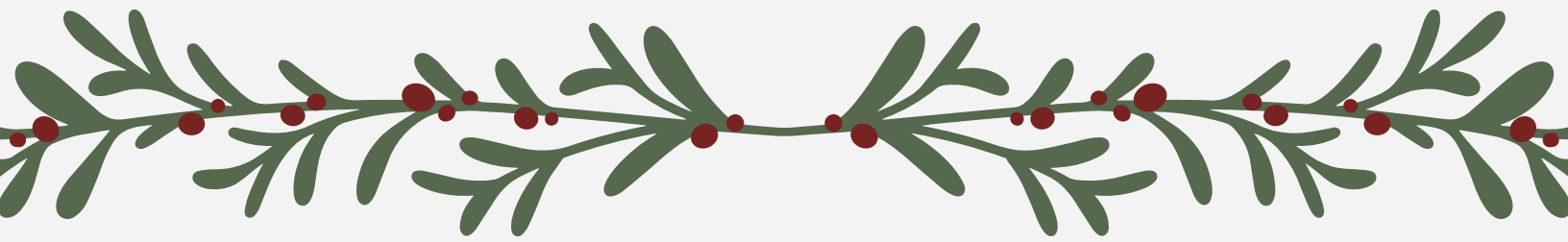
Complete Bar Executive Package

inquire for full list of alcohol brands
includes assorted sodas, garnish & bottled water

Prices are based on a 50 guest minimum. All bar packages include ice & icing bins, alcohol brands are subject to change, Alcohol packages include Bartenders & Bar Equipment with 100 or more guests.

Bar packages may not be available at certain venues, inquire with your sales specialist for more details.





Place your Holiday Catering Early

Our holiday menu is available from November 1st to January 1st and perfect for tenant and staff appreciation, corporate holiday celebrations and holiday gatherings for friends and family.

Popular dates will close out early so reserve your event as soon as possible and make your final menu selections 30 days prior to the event date and final guest counts 14 days prior to the event.

Full Service Events

Feel like a guest at your own event and enjoy the holiday festivities stress free! Our professional service team will arrive 2 hours prior to your guests arrival for complete set up and depart one hour after the event when breakdown is completed.

Creations in Cuisine Catering requires a 4 hour on site minimum per staff member. Staffing levels are determined by the menu selection and service style requested.

Travel fees may apply based on your event location.

Gratuity for the staff is appreciated and left to our clients discretion

Holiday decor packages are available for full service events and include custom buffet signage, premium linens, wintergreens, giftboxes, and other themed buffet decor based on your color palet, inquire about our decor options with your event specialist.

Menu items and pricing

Our appetizer platters are priced per platter, with portion amounts noted.

Our buffet packages are priced per person with a 30 person minimum unless otherwise noted.

Some menu items require on site preparation and are not suitable for drop off service, please speak with our event specialist for more details.

Your order will include quality disposable plates, utensils, napkins and beverage cups.

China, flatware and glasses are available at an additional fee.

Catering Minimums

Creations in Cuisine Catering requires a \$5,000 before tax minimum for all full service/staffed events that fall on Saturdays in the month of November and

A \$7,000 before tax minimum for all full service/staffed events that fall on Saturday's in the month of December.

