

Guest Count: 325

Staff:

3 Chefs, 3 Bartenders,
1 Utility, 9 Servers
3 Coat Check

-Featuring-

Build Your Own Poke Bowl
Station

Full Service Premium Bars

Multiple Food & Beverage
Stations

Butlered Hors d'oeuvres

Family Holiday Annual Open House

Full Service Premium Bar

Butlered Hors d'oeuvres

MINI LOBSTER GRILLED CHEESE TRIANGLES

APPLEWOOD SMOKED DUCK BREAST

Build Your Own Poke Bowl

Marinated tuna, salmon, or vegetarian, seasoned rice, diced English cucumber, diced red and yellow peppers, diced jalapenos, minced white onion, scallions, cilantro, avocado, sprouts, toasted sesame seeds, toasted coconut, taro chips and toga rishi spice. With extra sauces to add customization: Spicy passionfruit and Aji amarillo sauce, coconut sauce with lemongrass and ginger, soy sesame and ginger sauces

Holiday Buffet

STEAMED & CHILLED JUMBO GULF SHRIMP & ASSORTED SUSHI

SMOKED & GRILLED BEEF TENDERLOIN ON FRESHLY BAKED 7-UP BISCUITS

PAN-SEARED SEABASS IN PARCHMENT

GRILLED RACK OF NEW ZEALAND LAMB

Glazed with a raspberry currant mint glaze

HOLIDAY FRENCH WHITE CHEESE BOARD

An assortment of gourmet white cheeses domestic and imported with red, green and black grapes, dried fruit and nuts

GRILLED & ROASTED VEGETABLE CRUDITES

Fall Asparagus, Haricot Vert, Cauliflower, Roasted Butternut squash, Roasted Brussels sprouts, Portobella mushrooms, Baby carrots, red and yellow peppers

Desserts

SWEET POPCORN BAR

SALTED CARAMEL BROWNIE BITES

HOLIDAY SUGAR COOKIES