

Savor The Season

Let Your Holiday Celebration

color
outside the lines



Buffet Menu

Heritage Holiday

Timeless. Traditional. *Beautifully Served*

\$90++

SALADS

Yuletide Cranberry Salad

Mixed Garden Greens, Dried Cranberries,
Diced Tomato, Crumbled Goat Cheese,
Chopped Bacon, Chopped Walnuts,
Pomegranate Acai Vinaigrette

Pasta Salad

Farfalle Pasta, Stracciatella, Black Olives,
Artichoke Hearts, Roasted Red Pepper, Mint,
Parsley, Basil, Lemon, Extra Virgin Olive Oil

ENTRÉES

Carved to Order

Spiral Bourbon Maple Glazed Ham
Pineapple Cherry Chutney

Herb Roasted Turkey Breast
Cranberry Sauce, Turkey Gravy

Assorted Dinner Rolls

SIDES

Select up to Two Sides

Butternut Squash Soup
Whipped Butter and Garlic Potatoes
Cheesy Potatoes Au Gratin

Sautéed Green Bean, Cranberries and Almonds
Creamed Spinach

Traditional Turkey Stuffing
Sausage Cornbread Stuffing
Sweet Potato Casserole, Marshmallow Brulé
Jumbo Asparagus, Tri-Color Baby Carrots
Baked Macaroni and Cheddar, Fontina Cheese

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DESSERTS

Select up to Three Desserts

Cinnamon Apple Lasagna on Spiced Cookie Base

Caramel Panna Cotta, Gianduja Spiced Ganache

Pistachio Crunchy Cream Puff

Pecan Sandy Snowball Cookies

White Chocolate Cherry Trifle, Cinnamon Streusel

Chocolate Peppermint Napoleon

Enhancements

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DISPLAYED STATIONS

International and Domestic Cheese Board

Chef's Selection of Four International and Two Domestic Cheeses
Fried Marcona Almond, Fig Preserve, Local Honey,
Dried Apricots, Fresh Grapes and Berries,
Grissini, Fresh Sliced Baguettes, Crostini and Crackers

Additional \$22++ per guest

Antipasto

Display of Four Artisanal Cheeses and Four Cured and Smoked Meats
Grilled Artichokes, Peppadews, Roasted Mushrooms,
Assorted Italian Olives, Marcona Almonds,
Roasted Peppers, Roasted Eggplant,
Grissini, Fresh Sliced Baguettes, Crostini and Crackers

Additional \$24++ per guest

CARVING STATIONS

Each Additional \$25++ per guest | Chef fee Required \$250+ Tax Per Station

Carved Slow Braised Short Ribs Horseradish Demi-Glace,
Soft Dinner Rolls

Char-Crusted Beef Tenderloin Wild Mushroom Ragu,
Sourdough Rolls

Citrus Marinated Whole Red Snapper Pomegranate Beurre Rouge,
Focaccia Crostini

DESSERT ACTION STATION

Additional \$18++ per guest | Chef fee Required \$250+ Tax Per Station

Warm Caramelized Apples and Seven Flavor Poundcake,
Cinnamon Streusel Served with Salted Toffee Gelato

Cocktails & Mocktails

Heritage Holiday

Timeless. Traditional. *Beautifully Served*

Add A *Traditionally Inspired* Cocktail or Mocktail

\$16++ each



Apple Cider Margarita



Cranberry Merry Mai Tai



Smoked Old Fashioned



Peppermint Hot Chocolate



Gingerbread Espresso
Martini



Pom Royale



Holiday Negroni



Spiced Cider Mocktail

Stations Menu

Global Gatherings

Inspired. Elevated. *Thoughtfully Served*

\$130++

EUROPE

Antipasto Platter

Cured and Smoked Meats, Cheeses, Marcona Almonds, Artichoke Hearts, Grissini Breadsticks, Olive Oil Crostini

Caesar Salad

Romaine Lettuce, Pumpernickel Croutons, Sundried Tomatoes, Shaved Parmesan, Caesar Dressing

Carving Station

(Attendant Required)

Herb Crusted Rack of Lamb, Honey Balsamic Reduction, Tzatziki Sauce

Greek Style Yukon Gold Potatoes

Desserts

Toffee Christmas Pudding
Mini Berry Trifles

LATIN AMERICA

Tomato, Cucumber Salad,
Avocado Vinaigrette

Shrimp Ceviche Shooter, Pepper,
Lime Juice, Cilantro, Jalapeño

Slow Roast Pork Pernil,
Garlic Citrus Glaze

Yucca Con Mojo,
Pickled Red Onions

Fried Cinnamon Plantains

Desserts

Polvorones
Rosca de Reyes

Stations Menu

Global Gatherings

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\$130++

ASIA

Shrimp Shumai, Chicken Potsticker, Vegetable Spring Roll
Sweet Thai Chili, Scallion Soy, Sambal, Chili Oil

Korean BBQ Beef Bulgogi

Lemongrass Scented Jasmine Rice

Kimchee, Soy Marinated Cucumbers, Ginger Carrot Slaw

Desserts

Ube Mousse Shooter

Pandan Cakes with Mango Crèmeux

AMERICA

Baby Arugula, Radicchio Salad, Beets, Garbanzo,
Crumbled Bleu Cheese, Baby Heirloom Tomatoes,
Ranch Dressing, White Balsamic Vinaigrette

Roasted Prime Rib of Beef, Classic Au Jus, Popovers

Buttery Mashed Potatoes

Roasted Jumbo Asparagus, Rainbow Carrots

Desserts

Pecan Pie with Coffee Cream

Egg Nog Panna Cotta with Rum Gelée

Cocktails & Mocktails

Global Gatherings

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Add A *Globally Inspired* Cocktail or Mocktail \$16++ each



White Christmas Margarita



Merry Cherry Blossom



Lychee Jasmin Spritzer
Mocktail



Pointsettia



Nojito
Mocktail



Maple Whiskey Sour



Tennessee Fruit Tea
Mocktail



Rosemary Citrus Spritz
Mocktail

Pick Your Perk

Perks For Signing With Us

To show our appreciation when you sign a contract, pick ONE of these amazing complimentary offers.



THE VENETIAN CHOP HOUSE GIFT CARD

A Premier AAA Four Diamond Restaurant,
Featuring Signature Steaks and Chops, Innovative
Takes on Classic Italian Dishes and Attentive Service
in an Upscale-Yet-Approachable Atmosphere.

(1) \$250 gift card



BUTLER PASSED CHAMPAGNE

Butler Passed Champagne For
Each Attendee



ONE-NIGHT STAY

Gift Certificate To Be Used
For Your Silent Auction or Raffle Needs

Ready to Savor The Season?

Contact Our Catering Managers For Details and to Reserve Your Date

Catering@CaribeRoyale.com

