



# Holiday Celebration

Celebrate and Ring in the Holidays with a private sit-down dinner with your co-workers!

## HOLIDAY SIT-DOWN MENU:

45 MINUTE COCKTAIL RECEPTION

### PASSED HORS D'OEUVRES

Thai Peanut Chicken Satay | Frank in Bavarian Pretzel Roll with Pub Mustard

Brie & Cranberry Tarts | Mini Philly Cheesesteaks

### COCKTAIL STATIONS

Potato Pancakes

Sour Cream | Onion | Chopped Egg

Slider Station

Beef Sliders

### DUET APPETIZER PLATE

Roasted Butternut Squash Soup with Pine Nuts

Served in a Cappuccino Cup with

Tapas Style Roasted Beets, Orange, Chive, Pistachio, Arugula and Endive Salad

In a Lemon Yogurt Dressing

### SURF & TURF DUET PLATED ENTREE

Herb & Garlic Crusted Sirloin

Apricot-Dijon Glazed Salmon

All Served with:

Sweet Potato Mashed & Roasted Vegetables

Warm Winter Pretzel Roll

### DESSERT TABLE

Warm Chocolate Lava Cake with Fresh Berries, Vanilla Gelato & Candy Cane Crumble

Eggnog Shooters

### SOFT DRINK, COFFEE AND TEA STATION

\$74.95++ | 22% Admin Fee and NYS Sales Tax | Cash Bar Available | \$150 Bartender Fee

Open Bar for an additional \$31++ per person

Minimum 50 people



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