



# Light Holiday Menu

**JAM**  
.....  
*By Hand*

JEFFREY  
A. MILLER



# Menu

## Light Stationary Hors D'Oeuvres

### **dips & chips & veggie nibbles**

*spinach artichoke dip... pepperoni dip... parmesan ranch dip... jeweled vegetable boursin dip!*  
*with sliced breads, root vegetable chips, pita chips, and cut vegetables*

### **charcuterie & cheese board**

*house-cured meats & sausages, local and imported cheeses, festive cheese terrines, marinated olives, mus-tards, crackers, handmade flatbreads, sliced baguettes*

### **bowls of holiday spiced nuts**

#### **seedy soft pretzels**

*honey brown mustard, raspberry sour cream dip*

#### **chips & salsas**

*house tortilla chips, tomato salsa, salsa verde*

### **pintxos party platter!**

*select 5*

**quintet of tapas-inspired skewers of holiday bites:**

- red grape, blue cheese, pistachio
- green grape, blue cheese, rare roast beef
- cherry tomato, mozzarella, basil, balsamic
- garlic poached shrimp, pickled celery
- piquillo pepper, olive, white anchovy
- melon, feta, mint
- smoked salmon, cucumber
- salami, artichoke, olive, mozzarella
- cheese tortellini, pesto
- fiery shrimp, clementines, mint

## Dessert

holiday butter cookies  
chocolate chunk peanut butter cookies  
lemon squares  
holiday chocolate covered pretzels

# THE DETAILS

## Orders

- Price per person, \$26.00 plus tax
- Price is for food and disposables only
- Inquire about beverage service, service staff or equipment upgrades

## Dietary Restrictions

If you have a guest with allergies, your sales coordinator will be happy to assist with any questions or concerns

## Payment

Payment is required at time of order confirmation

## Cancellation Policy

- 48 business hours prior - no charge.
- within 48 hours - full charge.





# Deluxe Holiday Menu

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# Menu

## Deluxe Stationary Hors D'Oeuvres

### red & green crudité

*red pepper hummus & green goddess dips*

### citrus-cured gravlox display

*homemade pumpernickel, dill tzatziki, sliced red onion, cucumber, capers, lemon*

### charcuterie & cheese board

*house-cured meats & sausages, local and imported cheeses, festive cheese terrines, marinated olives, mus-tards, crackers, handmade flatbreads, sliced baguettes*

### shrimp cocktail

*traditional and green scallion cocktail sauces, lemons*

### a world of cocktail meatballs

- swedish, in brown gravy with lingonberry compote
- italian, in marinara with provolone
- vietnamese, in ginger soy glaze
- turkish, in pomegranate sauce
- spanish, in smoked paprika sauce

## Deluxe Buffet

*choose 1*

### marmalade glazed spiral ham

- brandied mustard sauce
- green bean salad with citrus hazelnut dressing
- scalloped potatoes
- parker house dinner rolls

### slow-roasted salmon fillets

- three-citrus & fennel salsa
- garlic sautéed seasonal greens
- wild rice & grain pilaf
- parker house dinner rolls

### sliced beef brisket

- orange cardamom sauce
- green beans with roasted shallots, butternut, & pomegranate
- super cheesy corn spoonbread
- parker house dinner rolls

## Dessert

*all individual pick-up portions*

### Mini Eggnog Tiramisu

### Dark Chocolate Mousse & Lemon Curd Parfaits

### Holiday Cookies

### Spicy Gingerbread People

### Chocolate Rum Truffles

### Coffee & Peruvian Hot Chocolate Bar

*flavored syrups, praline, shaved chocolate, chantilly cream*

# THE DETAILS

## Orders

- Price per person, \$50.00 plus tax
- Price is for food and disposables only
- Inquire about beverage service, service staff or equipment upgrades

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# Premium Holiday Menu

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# Menu

## Premium Butlered Hors D'Oeuvres

*Chef's Selection of 6 Seasonal Hors d'Oeuvres*

## Open Bar Service Including Premium Holiday Specialty Drinks

*alcohol not included*

jack daniel's classic egg nog

hot mulled wine

## Premium Stationary Hors D'Oeuvres

### red & green crudité

*red pepper hummus & green goddess dips*

### classic poached salmon terrine

*house pumpernickel, dill sour cream, cucumbers, lemon*

### seasonal flatbreads

- silver surfer goat cheese, caramelized onions
- smoked mozzarella, confit tomato, arugula
- huntsman cheese, roasted pears, rosemary-cured bacon

### 4-cheese fondue

*focaccia, sliced apples, house pickles*



# Menu

## Premium Stationary Buffet Station

*choose 2 proteins and 3 sides*

*dinner proteins - choose 2*

**porchetta style pork loin**

*pineapple-cherry chutney*

**roasted boneless leg of lamb**

*preserved lemon demi*

**grilled pork shoulder**

*preserved stone fruit, crumbled ricotta salata*

**beef prime rib au jus**

*horseradish cream sauce*

**grilled salmon**

*sauteed artichokes & salumi in lemon sauce*

**roasted black bean cakes**

*three-citrus salsa*

*dinner sides - choose 3*

**cheesy corn spoonbread**

**beet & citrus salad**

**root vegetable colcannon**

*watercress butter*

**apple fennel cabbage slaw**

**yorkshire puddings**

**roasted cauliflower**

*orange & scallions*

**winter greens salad**

*ancient grains, sunflower seeds, cranberries, roasted squash,*

*asiago, lemon vinaigrette*

**artisan breads & rolls**

## Dessert

*choose 2*

**Classic English Trifle**

**Apple & Butter Biscuit Shortcake**

*rosemary whipped cream*

**Winter Spice Beignets**

*chili chocolate sauce & tangerine curd*

**Plum Pudding**

*brandied hard sauce*

**Plum Pudding**

**International Coffee Bar**



# THE DETAILS

## Orders

- Price per person, \$125.00 plus tax
- Price includes three house of service, chefs, bartenders and waitstaff, plus china, silver, service linens, bar supplies glassware
- Price does not include seating tables and their linen, or chairs
  - Alcohol not included in price

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  - within 48 hours - full charge