



## Holiday Menu

### Winter Wonderland Holiday Luncheon

**\$28.00 per person**

1/2 Hour of Butler passed champagne cocktails  
International cheese & fruit display  
Crudite with assorted dips

#### Buffet Lunch

Soup du Jour Garden  
Fresh Mixed Greens  
BH Chopped Salad  
(assorted Italian cold cuts, olives, romaine and iceberg lettuces, roma tomatoes, fresh mozzarella, green & red peppers, carrots, red onion and balsamic vinaigrette)  
Caesar Salad Carved to Order  
(Hot Smoked Turkey with dried fruit stuffing and cranberry sauce)  
Braciolo  
(Beef pounded thin and rolled with basil, herbs, spinach and hard boiled egg, roasted and served on a bed of marinara sauce)  
Marshmallow Topped Candied Yams  
Seasonal Vegetables  
Freshly Brewed Coffees & Herbal Teas  
Holiday Display of Desserts



### Holiday Cheer Cocktail Party

**\$20.00 per person**

One hour top shelf bar with dry snacks  
Cheese & crudite display with assorted dips & fresh fruit  
Choice of four of the following butler passed canapes

#### - Hot -

Coconut shrimp with Hawaiian BBQ sauce  
Baked brie in phyllo cup with currant jelly  
Scallops wrapped in bacon  
Sausage stuffed mushroom caps  
Teriyaki beef kabobs

#### - Cold -

Marinated Italian cheeses, stuffed olives and spiced nut  
Pinwheel of smoked salmon with caper & chive cream cheese  
Lobster mousse in cucumber cup  
Sun-dried tomatoes with mozzarella and pesto puff pastry straws  
Mini muffaletta wedges  
Custom menus available upon request

#### - Sleeping Rooms -

\$149.00 single\*  
\$169.00 double\*  
\*Includes Brunch



#### - Add-Ons -

Each additional bar hour per person:  
\$12.00 for the first hour  
\$7.00 for each hour after the first hour  
15% Service Charge

## *Dashing Through the Snow Food Station Party*

**\$65.00 per person**

1 Hour top shelf bar with dry snacks  
Choice of four of the following butler passed canapes

### *~ Hot ~*

Coconut shrimp w/ Hawaiian BBQ sauce  
Baked brie in phyllo cup w/ currant jelly  
Scallops wrapped in bacon  
Sausage stuffed mushrooms caps  
Teriyaki beef kabobs

### *~ Cold ~*

Marinated Italian cheeses, stuffed olives and spiced nuts  
Pinwheel of smoked salmon with caper & chive cream cheese  
Lobster mousse in cucumber cup  
Sun-dried tomatoes with mozzarella and pesto puff pastry straws  
Mini muffaletta wedges

**The following 4 Food Stations elaborately displayed  
for two hours**

### **- Antipasto Station -**

Marinated Italian cheeses, assorted Italian cold cuts, olives, roasted peppers & marinated artichokes, assorted vegetables, bruschetta and mini ciabatta rolls.

### **- Carving Station with Uniformed - Choice of 2**

Roasted filet mignon served with pesto & Texas toast points  
Grilled side of salmon served with blintzes, sour cream & capers  
Hot smoked turkey served with grilled corn bread & cranberry mayonnaise

### **- Seafood Station - Served in an ice sculpture**

Shrimp cocktail (based on 4 pieces per person)  
Crab claws  
Scallops (marinated, grilled & chilled)  
Clams & Oysters on the half shell

### **- Holiday Display of Desserts -**

Assortment of cakes, pies & cookies  
Freshly brewed Coffees & Herbal Teas



## *It's a Wonderful Life Dinner Buffet*

**\$55.00 per person**

One hour top shelf bar with dry snacks

Choice of four of the following Butler passed canapes

### **- Hot -**

Coconut shrimp with Hawaiian BBQ sauce  
Baked brie in phyllo cup with currant jelly  
Scallops wrapped in bacon  
Sausage stuffed mushroom caps  
Teriyaki beef kabobs

### **- Cold -**

Marinated Italian cheeses, stuffed olives and spiced nuts  
Pinwheel of smoked salmon with caper  
& chive cream cheese  
Lobster mousse in cucumber cup  
Sun-dried tomatoes with mozzarella  
& pesto puff pastry straws  
Mini muffaletta wedges

### **- BH Chopped Salad -**

(assorted Italian cold cuts, olives, romaine and iceberg  
lettuces, roma tomatoes, fresh mozzarella, green & red  
peppers, carrots, red onion and balsamic vinaigrette)

### **- BH Grilled Salad -**

Flame roasted onions & peppers, corn, roma tomatoes over  
mixed field greens with a BBQ vinaigrette

### **- Carving Station -**

Choice of 2

Rolled Stuffed loin of pork with a dried cherry,  
raisin & cranberry stuffing  
Roast royal rounds of beef with au jus  
Maple glazed ham  
Oven roasted turkey with chestnut stuffing & gravy  
Scalloped potatoes  
Whipped acorn squash with brown sugar butter  
Seasonal Vegetables  
Fresh baked breads & rolls w/ creamy butter

### **- Holiday Display of Desserts -**

Freshly Brewed Coffees & Herbal Teas  
Assortment of cakes, pies, and cookies





## *Home for the Holidays Dinner Reception*

**\$55.00 per person**

One hour top shelf bar with dry snacks  
Choice of four of the following Butler passed canapes

### **- Hot -**

Coconut shrimp with Hawaiian BBQ sauce  
Baked brie in phyllo cup with currant jelly  
Scallops wrapped in bacon  
Sausage stuffed mushroom caps  
Teriyaki beef kabobs

### **- Cold -**

Marinated Italian cheeses, stuffed olives and spiced nuts  
Pinwheel of smoked salmon with caper & chive cream cheese  
Lobster mousse in cucumber cup  
Sun-dried tomatoes with mozzarella and pesto puff pastry straws  
Mini muffalette wedges

### **- Soup du Jour -**

### **- BH House Salad -**

Flame roasted onions & peppers, corn, roma tomatoes  
over mixed field greens with a BBQ vinaigrette

### **- Choice of 3 Entrees -**

(Pre-Orders Requested)

Prime rib beef au jus

Kansas City strip steak topped with herb butter & a nest of frizzled leeks

Chicken saltimboca topped with spinach, prosciutto and mozzarella

Pecan crusted pork chops with a cinnamon baked apple

Salmon Wellington topped with boursin & wrapped in puff pastry

Eggplant rollatini with ricotta & parmigiano cheeses served with a pomodoro sauce

Choice of rice or potato

Fresh seasonal vegetables

### **- Holiday Display of Desserts -**

Assortment of cakes, pies & cookies

Freshly brewed coffees & teas