

Thilled Tassed Tors Venures 75 pieces per order Stuffed Belgian Endive \$275 red wine poached pears, dates, goat cheese Tomato Basil Bruschetta \$300 on a petite baguette Pickled Shrimp Bloody Mary Shot \$300 Pistachio/Walnut Goat Cheese Nougat on a cracker, drizzled with red wine reduction Chilled Shrimp \$350 topped with avocado espuma

Warm Passed Hors D'Oeuvres 75 pieces per order Braised Short Rib, Potato Croquette \$375 Mini Lobster Pot Pie \$400 \$300 **Bacon Wrapped Medjool Dates** with bleu cheese sauce Grilled Shrimp with Tomato Chutney \$310 served on a baguette crostini Lamb Lollipop \$375 with orange jelly Fried Risotto Cromesquis \$300 \$325 **Duck Breast Skewers** with onion tajine \$325 Miniature Crab Cake with chipotle aioli \$275 Cheese Puff on a miniature baguette

Oeuvres Fixed Holiday Buffet Special

\$50 per person

Starters

Butternut Squash Bisque • Caesar Salad

Entrees

Crab Crusted Salmon with Parsley Sauce Brussel Sprouts with Apple and Bacon Roasted Free Range Chicken with Herb and Chicken Jus

Sides

Garlic Mashed Potatoes Sauteed Green Beans with Roasted Almonds

Dessert

Assorted Holiday Pies with House Made Ice Cream

Celebrate the Season Holiday Buffet

\$59 per person

Starters

Roasted Beet, Goat Cheese Salad • Coachella Valley Salad

Entrees select three of the following

Mushroom and Hazelnut Stuffed Chicken a la Creme Baked Ham with Caramelized Beer Sauce Braised Short Ribs with Red Wine Sauce Poached Salmon with Tomato Chutney Herb Crusted Roasted Rack of Lamb Denver Cut New York Steak with Truffle Sauce Carving Station

Sides select three of the following

Cast Iron Butternut Squash with Hazelnut Butter Slow Cooked Kaffir Carrots • Twice Baked Potatoes Fingerling Potatoes • Bacon Brussel Sprouts Butternut Squash Ravioli • Sauteed Asparagus

Dessert select three of the following

Orange Panna Cotta • Chocolate Orange Sacher Torte Chocolate Truffles with Biscotti • Vanilla Creme Brulee • Tiramisu Chocolate Tulip filled with Dark and Milk Chocolate Mousse

All food and beverage charges are subject to 22% service fee and 7.75% sales tax

Holiday Party Packages

Fixed Holiday Plated Dinner Special \$51 per person

First round is on us! Includes one (1) soft hosted drink ticket per person. Valid Sunday to Friday only

Starters

select one for all guests
Cranberry Walnut Butter Lettuce Salad
with champagne vinaigrette
Butternut Squash Bisque
Iceberg Wedge Salad

Entrees

select up to two for all guests (entree count due one week prior to event)
Beer Brined Salmon
with forbidden rice and steamed asparagus
Butterfield Chicken with Red Wine Sauce atop Shallot Confit
served with parsnip puree and roasted brussel sprouts
Sliced Bistro Steak with Bordelaise Sauce
served with garlic mashed potatoes and honey, cumin glazed carrots
Butternut Squash Ravioli
with creamy chestnut sauce

Dessert

select one for all guests
Holiday Yule Log
Chocolate and Pecan Pie
served with rum raisin ice cream

An Elegant Affair Plated Dinner \$70 per person

Starters

select one for all guests
Butternut Squash Veloute Soup
with caramelized pecans
Beet and Goat Cheese Salad
with scallions and a balsamic reduction
Walnut and Pear Salad
on a bed of pea puree over mixed greens and pomegranate seeds

Entrees

select up to two for all guests (entree count due one week prior to event)
Filet Mignon 6oz.

served with onion straws, broccoli puree, and green beans
Halibut
served with crushed potatoes, cauliflower mousse, and a broccoli floret
Sesame Glazed Pork Chop
served with a bacon potato cake, and braised carrots
Mini Osso Bucco
served with horseradish mashed potatoes and braised vegetables

Dessert

select one for all guests
Cinnamon and Pecan Bread Pudding
served with eggnog ice cream
Apple Cranberry Crisp
served with vanilla ice cream

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