

# HOME FOR THE HOLIDAYS

## *Holiday in the Islands*

### MENU

#### SALADS

Artisan Salad

Red and Gold Tomato Caprese  
with Avocado Cilantro Lime Vinaigrette

#### ENTREES

Sweet Plantains and Chorizo Stuffed Chicken,  
Topped with Tamarind Rum Glaze

Sliced Turkey with Gravy

Latin Style Pork Pernil

Carved Honey Ham

#### ACCOMPANIMENTS

Yellow Rice and Pigeon Peas

Creamy Garlic Parmesan Mashed Potatoes

Traditional Herb Stuffing

Fresh Green Beans with Toasted Almonds

Fresh Cranberry Sauce

Assorted Rolls and Butter Rosettes

#### DESSERTS

Flan

Assorted Holiday Pies

**\$59.95 PER GUEST**

Minimum 25 Guests

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies.

# HOME FOR THE HOLIDAYS

## *Ginger and Spice*

### MENU

#### SALAD

Artisan Greens with Toasted Pecans, Gorgonzola Cheese, Cranberries, Cherry Tomatoes, Red Onions and Cucumbers with a Lemon Poppy Seed Balsamic Dressing

#### ENTREES

Char-Grilled Marinated Flank Steak Served with Au Jus  
Ginger Spiced Roasted Pork Loin Topped with a Mango Glaze

#### ACCOMPANIMENTS

Southern Style Green Beans  
Cheese Stuffed Potatoes  
Assorted Rolls and Butter Rosettes

#### DESSERT

Assorted Holiday Pies

**\$54.95 PER GUEST**

Minimum 25 Guests

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# HOME FOR THE HOLIDAYS

## *Sweet and Savory* MENU

### SALAD

Wedge Salad with Baby Iceberg, Chopped Bacon, Tomatoes, Cucumbers, Red Onions and Balsamic Drizzle. Served with Ranch and Blue Cheese Dressing

### ENTREES

Carved Maple Glazed Ham with a Port Wine Raisin Sauce  
Slow Roasted Carved Turkey Breast with Gravy

### ACCOMPANIMENTS

Smashed Roasted Garlic Red Potatoes  
Candied Yams with Cinnamon Sugar, Marshmallows and Roasted Pecans  
Green Bean Casserole  
Traditional Herb Stuffing  
Fresh Cranberry Sauce  
Assorted Rolls and Butter Rosettes

### DESSERT

Assorted Holiday Pies

**\$59.95 PER GUEST**

Minimum 25 Guests

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# HOME FOR THE HOLIDAYS

## *Mojo Mistletoe*

### MENU

#### SALADS

Baby Greens Salad with Your Choice of Dressing  
Traditional Caesar Salad with Caesar Dressing

#### ENTREES

Mojo Style Bone-In Chicken  
Latin Style Pork Pernil

#### ACCOMPANIMENTS

Yellow Rice and Pigeon Peas  
Creamy Garlic Parmesan Mashed Potatoes  
Assorted Rolls and Butter Rosettes

#### DESSERT

Assorted Holiday Pies

**\$69.95 PER GUEST**

Minimum 25 Guests

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# HOME FOR THE HOLIDAYS

## *Bountiful Harvest* MENU

### SALAD

Baby Field Greens with Heirloom Tomatoes, European Cucumbers, Carrot Curls, Red Onions and Croutons

### ENTREES

Garlic Rosemary Pork Loin Stuffed with a Wild Mushroom Stuffing  
and Topped with a Demi-Glace  
Sliced Turkey with Gravy

### ACCOMPANIMENTS

Candied Yams with Cinnamon Sugar, Marshmallows and Roasted Pecans  
Asparagus with Red and Yellow Peppers  
Assorted Rolls and Butter Rosettes

### DESSERT

Assorted Holiday Pies

**\$49.95 PER GUEST**

Minimum 25 Guests

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# HOME FOR THE HOLIDAYS

## *Traditional Feast*

### MENU

#### SALAD

House Salad with Your Choice of Dressing

#### ENTREE

Sliced Turkey with Gravy

#### ACCOMPANIMENTS

Your Choice of Fresh Green Beans, Green Bean Casserole or a  
Vegetable Medley

Assorted Rolls and Butter Rosettes

#### DESSERT

Assorted Holiday Pies

**\$42.95 PER GUEST**

Minimum 25 Guests

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## *Bar Options*

Minimum of two consecutive hours for bar service.

Your Choice of the Following Packages:

### HOST BEER, WINE AND SODA

The host pays a flat rate per guest.

Includes two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$15 Per Guest for the First Hour | \$6 Per Guest for Each Additional Hour

### TIER 1

The host pays a flat rate per guest.

Includes a full bar with house brand liquors (vodka, gin, rum, whiskey, bourbon, scotch and tequila), two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$19 Per Guest for the First Hour | \$7 Per Guest for Each Additional Hour

### TIER 2

The host pays a flat rate per guest.

Includes a full bar with call brand liquors (vodka, gin, rum, whiskey, bourbon, scotch and tequila), two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$22 Per Guest for the First Hour | \$8 Per Guest for Each Additional Hour

### TIER 3

The host pays a flat rate per guest.

Includes a full bar with premium brand liquors (vodka, gin, rum, whiskey, bourbon, scotch and tequila), two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$25 Per Guest for the First Hour | \$10 Per Guest for Each Additional Hour

### TOP SHELF

The host pays a flat rate per guest.

Includes a full bar with deluxe brand liquors (vodka, gin, rum, whiskey, bourbon, scotch and tequila), two imported beers, two domestic beers, house wine selections, assorted sodas and bottled water.

\$30 Per Guest for the First Hour | \$10 Per Guest for Each Additional Hour

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## *Bar Options*

Minimum of two consecutive hours for bar service.

### BAR ON CONSUMPTION

The host pays for all individual beverages. This option allows you to control your budget and give you more flexibility when it comes to adding money and receiving a refund for the unused balance.

House Brand Cocktails \$6

Call Brand Cocktails \$7

Premium Brand Cocktails \$9+

Deluxe Brand Cocktails \$10+

Liquors and Cognac \$8+

Domestic Beers \$5+

Imported Beers \$7+

House Wine Glass \$6+

Bottled Water and Sodas \$3+

### CASH BAR

Guests purchase their own beverages. Price includes tax and service fee.

House Brand Cocktails \$7

Call Brand Cocktails \$8

Premium Brand Cocktails \$10+

Deluxe Brand Cocktails \$11+

Liquors and Cognac \$8+

Domestic Beers \$6

Imported Beers \$8

House Wine Glass \$7

Bottled Water and Sodas \$3

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.



## DRESSED FOR THE HOLIDAYS

White floor length tablecloths, linen napkins and house centerpieces are included with all menus.

### *Additional Options*

Spandex Chair Covers with Sash - \$5 Per Chair

Chiavari Chairs - \$8 Per Chair

Color Overlays - \$15+

Specialty Overlays - \$25+

Standard Floor Length Tablecloths  
(Available in Different Colors) - \$15+ Each

Specialty Floor Length Tablecloths  
(Available in Different Colors) - \$30+ Each

LED Lighting - \$450 (Set Of 10)

Pipe and Drape Backdrop  
(Price Based on Linear Footage)

Specialty Centerpieces  
(Price Based on Complexity)

Other decorative items, services or themes are available upon request for an additional charge.

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