

**HOLIDAY MENUS 2016**  
(Holiday menus offered 11/26/16 - 12/24/16)

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**ADDITIONAL MENU SELECTIONS ARE AVAILABLE IN THE CATERING MENU**

## DINNER APPETIZERS FOR PLATED MENUS

(Holiday menus offered 11/26/16 - 12/24/16)

Our Chef's recommendation of enhancements for your meal.

(Each appetizer(s) selected to be served with an entrée purchase to all attendees.)

### **CHILLED SELECTIONS**

Green Apple Vichyssoise, Honey-cinnamon Cream, Walnuts	<b>\$ 9++ per Guest</b>
Caprese Martini of Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Vinaigrette	<b>\$10++ per Guest</b>
Smoked Salmon, Caramelized Red Onion, Watercress, Dill Mayonnaise, Ciabatta	<b>\$14++ per Guest</b>
Poached, Chilled Shrimp Cocktail, House-made Cocktail Sauce	<b>\$16++ per Guest</b>
Oceano Sushi selection of Ahi Tuna Nigiri, Shrimp Nigiri, California Roll, Shoyu, Gari	<b>\$17++ per Guest</b>
Chilled Tomatillo Gazpacho, Crab, Lobster, Añejo Tequila	<b>\$17++ per Guest</b>

### **WARM SELECTIONS**

Cream of Roasted Cauliflower, Garlic, Black Pepper, Parmesan	<b>\$ 9++ per Guest</b>
Stewed Ham Hocks, Lima Beans, Chef's Mushrooms	<b>\$10++ per Guest</b>
Grilled Octopus, White Beans, Celery, Red Onion, Parsley, Lemon Vinaigrette	<b>\$14++ per Guest</b>
Braised Crispy Pork Belly, Black Pepper and Gold Potato Galette, Balsamic Caramel	<b>\$14++ per Guest</b>
Lemon Poached Shrimp, Celeriac Risotto, Spicy Tomato Broth	<b>\$16++ per Guest</b>

## HOLIDAY SALADS & DESSERTS

(Holiday menus offered 11/26/16 - 12/24/16)

Dinner plated menus are served with a selection of **one salad and one dessert** per event;  
Rolls and butter; coffee, decaf, hot & iced tea service during the meal.

### **HOLIDAY SALADS**

(Choice of **one** salad per event.)

Baby Spinach Leaves, Toasted Chestnuts, Dried Cranberries served with Spiced and Malted Oatmeal Vinaigrette

Hearts of Romaine, Shredded Parmesan and Ciabatta Croutons served with House-made Caesar Vinaigrette

Seasonal Field Greens, Triple Cream Bleu Cheese and Toasted Walnuts served with Herbed-Pear Vinaigrette

Radicchio, and Kale with Crispy Pancetta, Red Onion, Roasted Red Peppers with a Salted-Roasted Tomato Vinaigrette

### **HOLIDAY DESSERTS**

(Choice of **one** dessert per event.)

Layered Chocolate Decadence Cake with Vanilla Bean Sauce

Spiced Pecan Tart with Cinnamon Cream

Gingerbread Torte with Sweet Cream

Pumpkin Cheesecake with Chilled Bourbon Cream

Petite Caramel Apple Pie

## HOLIDAY PLATED SELECTIONS

(Minimum 20 guest guarantee. Holiday menus offered 11/26/16 - 12/24/16)

**Host may choose up to 2 single entrées, plus vegetarian, with 30+ guests**

A final guest guarantee for each entrée is required 3 business days prior.

Higher priced entrée will be charged for both entrées. Starches, vegetable, 1<sup>st</sup> and 3<sup>rd</sup> course will be the same.

Entrées are served with a selection of **one salad & one dessert** per event,  
Rolls & butter; Coffee, decaf, hot & iced tea service.

**SLICED TURKEY ENTRÉE**

**\$30++ per Guest**

Roasted Turkey Breast with Sage Dressing, Orange-Cranberry Compote  
Buttermilk Mashed Potatoes, Winter Vegetables

**HOLIDAY STUFFED CHICKEN ENTRÉE**

**\$31++ per Guest**

Roasted Chicken Breast stuffed with Sourdough, and Mincemeat Dressing,  
Citrus Glaze Marbled Smashed Potatoes, Winter Vegetables

**LOLLI-POP PORK CHOP ENTRÉE**

**\$38++ per Guest**

Cherry Wood Smoked Pork Chop, Tangerine Jam, Bourbon Barley,  
Seasonal Vegetable Mélange

**NEW YORK STEAK ENTRÉE**

**\$45++ per Guest**

New York Strip Steak, Oatmeal Stout Glace, Horseradish Potato Puree,  
Winter Vegetables

**VEGETARIAN ENTRÉES**

**\$33++ per Guest**

**Holiday Option #1:** Ratatouille, Herbed Spaghetti Squash Nest

**Holiday Option #2:** Chef's Sautéed Mushrooms, Madeira, Tarragon, Stout Barley

## HOLIDAY PLATED DUETS

(Minimum 20 guest guarantee. Holiday menus offered 11/26/16 - 12/24/16)

Only One Duet entrée per event.

Vegetarian option will be accommodated.

A final guest guarantee for each entrée is required 3 business days prior.

Duet entrées are served with a selection of **one salad & one dessert** per event,  
Rolls & butter; coffee, decaf, hot & iced tea service.

### **DUET OF SALMON & CHICKEN**

**\$40++ per Guest**

Grilled Chicken Breast, Wild Mushroom Relish and Poached Salmon  
with Citrus Artichoke Ragout White and Wild Rice, Winter Vegetables

### **DUET OF BRAISED BEEF & HALIBUT**

**\$47++ per Guest**

Tender Chianti Braised Beef paired with Roasted Halibut with Parsley  
Butter Shallot Cous Cous, Fava bean succotash

### **DUET OF FILET MIGNON & PRAWNS**

**\$48++ per Guest**

Filet Mignon of Beef with Cabernet Reduction paired with Twin Prawns  
in Roasted Garlic Cream, Roasted Marble Potatoes, Winter Vegetables

### **DUET OF FILET MIGNON & SALMON**

**\$48++ per Guest**

Petit Beef Filet Mignon, paired with Pan-Smoked Salmon with  
Horseradish Cream Garlic Mashed Potatoes, Winter Vegetables

### **DUET OF SEA BASS & FILET MIGNON**

**\$50++ per Guest**

Petit Filet Mignon, Pomegranate Jus with Pan-seared Sea Bass  
on a Bed of Braised Chard, Salted Cocoa Cream Holiday Risotto Cake,  
Seasonal Vegetable Mélange

## HOLIDAY TABLES

(Minimum 40 guest guarantee. Holiday menus offered 11/26/16 - 12/24/16)

Reception venue rental is waived with menu purchase and includes Peppermill standard linens and Peppermill Holiday centerpieces. Items are replenished for one hour.

Extended service arranged in advance for an additional \$3++ per Guest per hour, max two hour extension.

### THE HOLIDAY FEAST

\$40 ++ per guest

#### **Chilled Items:**

Garden Fresh Seasonal Greens, Plum Tomatoes and Cucumbers, Ranch and Italian Vinaigrette  
Fresh Buffalo Mozzarella Spheres, Grape Tomatoes, Fresh Basil tossed in Balsamic Vinaigrette  
Orzo Pasta with Artichoke, Roasted Red Peppers, and Black Olives with Spiced-Malted Oatmeal Vinaigrette

#### **Entrée Selections: (Select Two per Event)**

Natural Breast of Chicken in Chasseur Sauce (*Mushroom-Shallot sauté in White Wine with Demi-Glace*)  
Smoked Mincemeat Stuffed Pork Loin with Brandied Pippen Apple Glaze  
Chardonnay Poached Salmon with Citrus Artichoke Ragout  
Oven-roasted Breast of Turkey with Apple-Sage Dressing, Orange-Cranberry Compote

#### **Carving Station**

(One Uniformed culinary professional per station required per 100 guests, max 2 hours at a rate of \$100.00)

Roasted Prime Rib of Beef served with Au Jus & Creamy Horseradish Sauce

#### **Accompaniments:**

White & Wild Rice Mélange  
Roasted Marble Potatoes  
Winter Vegetables  
Dinner Rolls and Butter  
Coffee, Decaf, Hot Tea & Iced Tea Service

#### **Dessert:**

Our Pastry Chef's Signature presentation of Holiday-Themed Desserts

## HORS D'OEUVRE RECEPTION PACKAGES

(Minimum 40 guest guarantee. Holiday menus offered 11/26/16 - 12/24/16)

Items are replenished for up to one hour. Extended service may be arranged in advance for an additional \$7++ per hour, per guest guarantee, max two hour extension.

### SEASON'S GREETINGS

**\$34++ per Guest**

#### Chilled Items

Local and Regional Cheese Display served with Fruit Garnish and Crackers  
Raw Vegetable Display of Broccoli, Carrots, Cauliflower, Celery & Tomatoes, Ranch Dip

#### Hot Items

Shrimp and Cheese Grits  
Petite Quiche Lorraine  
Spicy Chicken Wings, Bleu Cheese Dip  
Quattro Fromaggio & Truffle  
Mac and Cheese Bites

### ON WITH THE FESTIVITIES!

**\$36++ per Guest**

#### Chilled Items

Local and Regional Cheese Display served with Fruit Garnish and Crackers  
Raw Vegetable Display of Broccoli, Carrots, Cauliflower, Celery & Tomatoes, Ranch Dip

#### Hot Items

Lobster Truffle Mac and Cheese  
Beef Empanadas  
Bourbon Glazed Brussel Sprouts  
Smoked Chicken Quesadilla Cone  
Asparagus wrapped in Phyllo with Asiago & Fontina in Puff Pastry