



HOLIDAY MENU

2018

FEATURING
EXECUTIVE CHEF GUILLERMO VELOSO

Sensational Host Events & Catering
856.667.5005 - www.SensationalHostCaterers.com



WINTER BUFFET

MIX AND MATCH TO DESIGN THE PERFECT HOLIDAY MENU FOR YOUR GUESTS!

SALAD - choose one

Chopped iceberg salad with shaved carrot, grape tomato, english cucumber, raisin, crunchy croutons with pink peppercorn ranch
Crispy romaine with squash and winter citrus, baby kale, endive, dried tomato, crunchy noodles with ginger-miso vinaigrette
Classic Caesar tossed on-site with shaved parmesan, croutons and our homemade Caesar dressing
Power winter greens with candied nuts, golden beet, dried fruit, olive crouton with creamy mulled cider vinaigrette

ENTREES - choose one, two or three

Truffle chicken breast with wild mushroom-herb jus
Ginger sesame grilled chicken with roasted citrus
Seared turkey medallions with red pepper broth with green pumpkin seeds
Classic short rib ragout with pearl onions and wild mushrooms
Manchego-chorizo crusted beef filet with spanish red wine demi | +3
Seared rosemary salmon with honey-chili glaze
Charred seasonal tuna with preserved tomato relish
Winter inspired vegetarian creation

SIDES- choose two

Melted leek smashed bliss potatoes
Chipotle-cheddar roasted yams with maple and spices
Buttery pear couscous pilaf with saffron
Roasted seasonal root vegetables
Sweet roasted baby winter carrots
Grilled garlic winter greens

DESSERT (+3.95pp)

Chef selection of holiday mini sweets, pastries and cookies

One Entree- 13.50 | Two Entree- 18 | Three Entree- 22



COCKTAIL PARTY

CHOOSE YOUR MENU & YOUR STYLE!

PASSED HORS D'OEUVRES - choose 5

Buffalo chicken ragoon with spiced plum sauce

Bourbon blue cheese beef wellington bite

Pan fried crab cake with ancho chili aioli

Crispy salmon belly taco with papaya slaw and smoky sriracha mayo

Philly cheesesteak spring roll with spicy ketchup

Kobe beef and cheddar slider on brioche with bacon jam

Winter squash tartlet with humbolt fog cheese and crispy leek

Tandoori spiced brussel sprouts-cauliflower with green raita

Wild mushroom & pecorino arancini with truffle-brie fondue

1hr of service - 10pp

1.5hr of service - 12pp

2hrs of service -14pp

HOLIDAY DISPLAYED HORS D'OEUVRES

Winter Antipasta Display

Crowd pleasing display featuring old & new world cured meats, fine cheeses, marinated winter vegetables, dried fruits, nuts & olives. Served with torn rustic breads, crunchy bread sticks, flatbread and crackers

1hr: 10pp / 1.5hr: 11.50pp / 2hr: 12.50pp

Caramelized Apple & Brie Melt

A compote of winter spiced apples, melted imported brie cheese and candied cashews served with torn brioche, crispy cider donuts, and savory bagel chips

1hr: 8.50pp / 1.5hr: 9.50pp / 2hr: 10pp

Winter Greens & Artichoke Fondue

Grilled artichoke hearts, kale, spinach and chard folded with luxuriant fondue of white wine, fontina, truffle goat cheese, and grated beemster gouda. Sides include seasoned philly pretzel "nacho", torn artisan breads, house garlicky breadsticks

1hr: 9.50pp / 1.5hr: 10.50pp / 2hr: 11pp

COCKTAIL PARTY

CHOOSE YOUR MENU & YOUR STYLE!

THE CARVERY STATION

Choice of 2:

Herb and sea salt roasted beef tenderloin with truffle-demi

Salt crusted new york strip with horseradish sauce & tarragon roasted jus

Moroccan spiced rack of lamb with green harissa sauce | +8

Traditional porchetta with fennel scented jus

Cuban roast pig with traditional sour orange mojo sauce

(counts as 2 entrees)

Whole charred atlantic salmon with spiced plum sauce & mushu pancake

(counts as 2 entrees)

Brazilian skewers of marinated chicken, hanger steak and salmon

with spicy malaguetta sauce (counts as 2 entrees)

Accompanies to include soft snowflake buns, artisan butters, chunky

bruschetta, hot house made jam, half sour pickles, whole grain

mustard, fresh radish

1hr of service - 13pp / 2hrs of service -15.50pp

GRILLED CHEESE & CHILI STATION

Select Two:

Moroccan spiced garbanzo & squash chili

Guajillo duck & black bean chili

Fire house beef

Pork & white bean chili with poblano pepper

Toppings: creme fraiche, fried hot peppers, fritos, sliced scallions, grilled

balsamic onions, shaved cheddar, duck chicharron

Select Three:

Mac n cheese grilled cheese with truffle on challah bread

Grilled artichoke, zucchini, spinach, tomato, smoked mozzarella, pesto

and toscano salami on semolina bread

Sliced serano ham, chorizo, manchego, fresh arugula and romesco on

black olive loaf

Hard smoked country bacon, seasoned pancetta-roast tomato

mayo, dill harvarti and cooper cheddar

1hr of services - 9.50pp / 2hrs of service - 11.50pp

COCKTAIL PARTY

CHOOSE YOUR MENU & YOUR STYLE!

NOODLES and DIM SUM STATION

Fresh lo mein

Pad thai noodles

Tossed with fresh veggies

Select Two Proteins:

Thai yellow curry chicken, black sesame salmon,
char sui pork, orange-ginger marinated beef strips,
szechuan peppercorn shrimp, marinated tofu

Select Three Dim Sum:

Glazed steamed pork bao bun, crispy vegetable spring roll, asian pork
and shrimp meatballs in sweet & sour sauce, crispy peking duck spring
roll, thai vegetable pot sticker, shrimp pot sticker, pork pot sticker,
chicken pot sticker

Accompaniments to include: sweet chili sauce, ginger soy, duck sauce,
hot mustard, crispy wonton, fortune cookies

1hr of service - 11.50pp / 2hrs of service -13.50pp

COBBLER and GELATO BAR

Select One Cobbler:

Very berry cobbler with blueberry, raspberry, cranberry and crunchy nut
topping

Melted granny smith apples and peaches with brown
sugar crumble

Select Two Gelato:

Vanilla, strawberry, chocolate, salted caramel, coconut, pistachio

5.75pp

Add Italian Cookies: +2.25pp

25 Guest Minimum on All Menus



BAR & BEVERAGE

Beer & Wine Bar

Beer: Miller Lite, Yuengling Lager, Sam Adams Boston Lager, Sierra Nevada Pale Ale

Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Bar Set Ups: Assorted Sodas, Ice, Glassware, Bar Equipment

3hrs of service - 13.50pp

4hrs of service -15pp

Open Bar

Liquor: Ketel One Vodka, Bombay Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Maker's Mark Bourbon, Jose Cuervo Tequila, Three Olives Cherry Vodka, Bailey's, Kahlua, Sweet & Dry Vermouth, and Triple Sec

Beer: Miller Lite, Yuengling Lager, Sam Adams Boston Lager, Sierra Nevada Pale Ale

Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Bar Set Ups: Assorted Sodas, Mixers, Ice, Glassware, Bar Equipment

3hrs of service - 17pp

4hrs of service -20pp

Signature Cocktails

Raspberry Pomegranate Champagne Cocktail

The Whiskey Rose

Honey-Sage Gin Fizz

Rosemary Bourbon Fizz

2.50pp

available if added to a bar package

Non-Alcoholic Beverages

Coffee & Tea Station: 2.25pp

Bottled Water: 1.50

Assorted Soda: 1.25



FINAL DETAILS

We want you to enjoy your holiday event just as much as your guests! Our Event Producers are here to take care of all the additional things you might need. Whether it's china, glassware, and flatware, or just a few well-placed and well-dressed cocktail tables, with just the right amount of service staff to keep things moving along, we're here for you. We'll create a custom proposal that includes not only a great menu, but any or all of the following elements.

RENTALS

No two parties and no two event locations are alike. Part of our planning process is to walk through your selected event space with you, and determine together what items are needed to make your ideal event a reality. We then work with our trusted suppliers to secure the right tables, chairs, linens, and even tenting, and coordinate all of the details with them to make sure everything arrives and gets picked up on time.

SERVICE STAFF

Our staff, and the service level they provide, are critical elements of the success of every event we provide. Our culinary team is trained directly by our Executive Chef, Guillermo Veloso, and our servers and bartenders are required to participate in mandatory training programs that emphasize both technique and hospitality. Anticipating the needs of our guests and knowing how to react to them keeps us one step ahead at all times.

VENDOR PARTNERS

We are fortunate to have the best partners out there to help us execute each and every event. Over time, we have developed relationships with like-minded individuals and companies with the same desire to exceed expectations. These vendor partners and services include DJ's, Bands, Lighting Specialists, Photographers, Videographers, Valet Parking, Limousine Services, Florists, and more.

Sensational Host Events & Catering

Phone: 856.667.5005

Email: info@sensationalhost.com

Website: www.SensationalHostCaterers.com