



HOLIDAY MENU

2019

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
- Farro salad with dried cranberries, cashews, dried tomatoes, chopped kale with a creamy cider vinaigrette
- Classic Caesar tossed on-site with shaved parmesan, croutons and our homemade Caesar dressing
- Wild rice, pecans, prunes, shaved parmesan cheese, pine nuts, scallion and walnut vinaigrette

ENTREES - choose one, two or three

- Truffle chicken breast with wild mushroom-herb jus
- Ginger sesame grilled chicken with roasted citrus
- Holiday cajun roast turkey with herbed focaccia dressing and andouille gravy
- Classic short rib ragout with pearl onions and wild mushrooms
- Ambient sliced roast beef tenderloin with red wine bordelaise and a cold bearnaise
- Seared rosemary salmon with honey-chili glaze
- Artichoke-Crab crusted filet of atlantic salmon with preserved lemon dill remoulade
- Winter inspired vegetarian creation

SIDES- choose two

- Garlicky bacon fried marble potatoes
- Buttery pearl couscous pilaf with saffron
- Moros: cuban black bean rice
- Winter Poutine: bliss potatoes, wisconsin cheddar curds, veggie gravy
- Roasted seasonal root vegetables
- Honey-cardamom carrots
- Grilled garlic winter greens

DESSERT

Chef selection of holiday mini sweets, pastries and cookies

Select Up to 3 Entrees



COCKTAIL PARTY

CHOOSE YOUR MENU & YOUR STYLE!

PASSED HORS D'OEUVRES - choose 5

Buffalo chicken rangoon with spiced plum sauce
Bourbon blue cheese beef wellington bite
Petite crab cake slider with kimchee tartar
Wasabi seared tuna with mango sticky rice and japanese vinaigrette
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 humboldt fog cheese and crispy leek
Goat cheese ricotta gnudi with garlicky spinach coulis & crisp pancetta
Bliss potato skin with bacon, red dragon cheddar, scallion and bbq crema

Choose 60, 90, or 120 Minute Duration

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

Select 60, 90, 120 Minutes Duration

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

Select 60, 90, 120 Minutes Duration

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

Select 60, 90, 120 Minutes Duration

COCKTAIL PARTY

CHOOSE YOUR MENU & YOUR STYLE!

THE CARVERY & ENTREE 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

Pastrami roast swordfish loin with red wine glaze

Whole chili rubbed chicken roasters with peach chutney

holiday brined whole turkey with home-style smoked wing gravy

Cuban roast pig with traditional sour orange mojo sauce

(counts as 2 entrees)

Smokey brined pork steamship with apple cider spiced jus

(minimum of 150 guests)

Accompaniments to include soft snowflake buns, artisan butters, chunky bruschetta, hot house made jam, half sour pickles, whole grain mustard, fresh radish

Select Cocktail Hour or Dinner Station

Winter Slider Station

The perfect mini slider bar for guests of all ages.

Choose Two from The Grill:

SenHost house blend beef slider (1/2 cheese),

spiced salmon slider, chorizo patty slider

Choose One from the Low and Slow Dutch Oven:

Chipotle pork barbacoa, korean braised beef, texas brisket,

smothered smoky pulled turkey

Includes assorted rolls, toppings and sauces to add!

Select cocktail Hour or Dinner Station



COCKTAIL PARTY

CHOOSE YOUR MENU & YOUR STYLE!

DIM SUM & HAWKER STATION

Pick 3 Stations

Pick 2 Items from each Station

From the Grill

Malaysian beef satay

Vietnamese style shrimp (shell on)

Thai chicken sticklers

Spiced peanut sauce, vietnamese chili-lime dip, sambal

Wok Fried Noodles & Rice

House roast pork lo mein

Shrimp pad thai

Vegetable fried rice

Crushed peanuts, scallions, tamari soy, ginger roast mushrooms

Bamboo Steamed

Hoisin brushed pork buns

Thai vegetable pot stickers

General tso chicken stuffed sticky rice

Hot chili oil, mushroom soy, plum sauce, scallion dipping sauce

Crispy

Pinoy beef lumpia

Firecracker duck spring roll

Crispy pork belly

Sweet chili, suck sauce, sambal dip, banana sauce

Brothy

Rice noodles with beef pho

Wavy ramen noodles with pork broth

Udon noodle with chinese spinach and miso broth

Crushed nori, sambal, enoki mushrooms, scallion,
caramelized kimchee

Select Cocktail Hour or Dinner Station

DESSERTS

A SWEET ENDING!

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

Holiday Dunking Station

Cookies: House Baked Cookies, Fudge Brownies, Biscotti

Chilled Milks: Vanilla, Cereal, Chocolate

Dusting Shakers: Cinnamon Sugar, Powdered Sugar, Cocoa Powder

Add Gelato!

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

Select 3 or 4 Hour Duration

Open Bar

Liquor: Tito's Vodka, Tanqueray, Bombay, Bacardi Superior, Captain Morgan, Cruzan Coconut Rum, Maker's Mark, Jack Daniels, Johnnie Walker Red, Sauza Blue Silver Tequila, Bailey's, Southern Comfort, Kahlua, DisAronno, Hennessy, Sweet & Dry Vermouth, Triple Sec, Apple Pucker

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

Select 3 or 4 Hour Duration

Signature Cocktails

Raspberry Pomegranate Champagne Cocktail

The Whiskey Rose

Honey-Sage Gin Fizz

Rosemary Bourbon Fizz

available if added to a bar package

Non-Alcoholic Beverages

Coffee & Tea Station

Bottled Water

Assorted Soda

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. In addition to menu and beverage needs, below are some additional elements to make your holiday party complete!

China Service
Linens
Service Staff;
Servers, Bartenders & Chefs

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.

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