



Holiday Signature Cocktails

\$8/Guest

- Poinsettia** | Cranberry Juice, Orange Liqueur, Champagne, Cranberry and Rosemary Garnish
- Jalapeño Jingle Paloma** | Tequila Blanco, Grapefruit, Cranberry, Jalapeño
- Cranberry Margarita** | Tequila, Cranberry Juice, Lime juice, Orange Liqueur, Sugared Cranberries
- Sparkling Winter Sangria** | Sparkling Wine, Apples, Pears, Cranberries, Cinnamon Garnish
- Winter Mojito** | White Rum, Mint, Cranberry Juice, Lime Juice, Simple Syrup, Cranberry and Mint Garnish
- Apple Cinnamon Sparkler** | Sparkling Wine, Apple Cider, Cinnamon Simple Syrup, Cinnamon Sugar Rim
- Winter Berry Fizz** | Gin, Elderflower Liqueur, Cranberry Juice, Sparkling Wine, Lime, Cranberry and Rosemary Garnish
- Spiced Pear Bellini** | Pear Liqueur, Prosecco Splash of Ginger Liqueur, Thin Slice Pear Garnish
- Cranberry Kringle** | Cranberry, Vodka, Lemon Juice, Triple Sec, Rosemary, Pomegranate, Emerald Sugar Rim
- Snowflake** | Vodka, Butterscotch, White Chocolate Godiva Liqueur, Half and Half, Cinnamon Stick
- The Grinch** | Peach Schnapps, Rum, Orange Juice, Curacao, Peppermint Rim

Upgraded Holiday Signature Cocktails

\$12/Guest

- Fireside Old Fashioned** | Bourbon, Maple Syrup, Aromatic bitters, Orange Zest, Twist of Orange Peel, Cinnamon Stick Garnish
- Cranberry Mule** | Vodka, Cranberry Juice, Ginger Beer, Lime, Cranberry Garnish
- Peppermint Martini** | Vanilla Vodka, Peppermint Schnapps, White Chocolate Liqueur, Half and Half, Candy Cane Garnish
- Cranberry Rosemary Martini** | Vodka, Cranberry Juice, Triple Sec, Lime Juice, Rosemary Sprig

Holiday Specialty Bars

\$20/Guest

- Hot Toddy Station**
Classic Hot Toddy | Spiked Apple Cider | Irish Coffee
- Merry Martini Bar**
Cranberry Rosemary | Espresso | Peppermint
- Holiday South of the Border**
Cranberry Margarita | Jalapeño Jingle Paloma | Sparkling Winter Sangria
- Bubbly and Bright**
Apple Cinnamon Sparkler | Spiced Pear Bellini
Cranberry | Pomegranate | Apple Cider
Rosemary | Thyme | Mint

Holiday Beverage Stations

\$6/Guest

- Hot Chocolate Bar**
Chocolate | White Chocolate | Mexican Chocolate
Marshmallows, Whipped Cream, Peppermint, Chocolate Shavings, Flavored Syrups, Cinnamon Sticks
- Gourmet Coffee Bar**
Regular & Decaffeinated Coffee | Assorted Flavored Creamers, Pure Sugar Cubes, Whipped Cream, Chocolate Mousse, Marshmallows



Cold Hors d'oeuvres

\$4 Each/Guest

Prosciutto | Port Salut, Melon, Toasted Brioche, Raspberry Jam
Beef Tenderloin | Horseradish Cream, Arugula, Zinfandel Reduction
Pan-Seared Duck Breast | Brie, Sweet Apple Compote, Crispy Basil
Candy Striped Beets | Goat Cheese, Mint, Cucumber Cup
House-Smoked Maple Sugar Salmon | Lemon Dill Crema, Toasted Brioche
Antipasto Skewer | Shaved Prosciutto, Artichoke, Tomato, Mozzarella, Balsamic
Coriander Crusted Ahi Tuna | Avocado Mousse, Spicy Sriracha
Red Snapper Ceviche | English Cucumber, Cilantro Lime Crema
Lemon Poached Shrimp Shooter | Celery, Cocktail Sauce
Deviled Eggs | Tobiko Caviar, Chives

Hot Hors d'oeuvres

\$4 Each/Guest

Grilled Brie | Port Wine Poached Pears
Spicy Chipotle Honey Shrimp | Crispy Plantain, Tomato Relish
Citrus Cranberry Boursin Cheese | Brioche, Mint, Candied Pecan
Dungeness Crab Cake | Lemon Caper Aioli
Turkey Sliders | Swiss, Cranberry Aioli, Mini Brioche
Butternut Squash Bisque | Figs, Salted Crema
Baked Brie en Croute | Raspberry Jam
Pomegranate and Cranberry Bruschetta
Pan Seared Scallops on Half Shell | Capers, Lemon Tartar
Oven Roasted Mini Lamb Chops | Mint Jelly, Cracked Pepper (+\$2)
Pulled Short Rib Crostini | Brie and Parmesan Aioli
Ashton Depot Cheese Soup | Garlic Baguette, Caprese Tomato

Soup Shooter Hors d'oeuvres

\$4 Each/Guest

Butternut Squash Soup | Candied Figs
Kabocha Pumpkin Soup | Honey Crisp Apples
Creamy Potato Soup | Truffle Peelings, Crispy Bacon



Nutcracker Buffet

\$70/Guest

Butternut Squash Bisque | Black Mission Figs

Caesar Salad | Prosciutto, Almonds, Parmesan Cheese, Belgium Endive, Rosemary Croutons

Oven Roasted Whole Rib-Eye | Natural Jus and Creamy Horseradish

Garlic and Herb Roasted Turkey Breast | Pulled Dark Turkey Meat with Giblet Gravy

Jalapeno-Orange Cranberry Sauce

Butter Roasted Fingerling Potatoes | Caramelized Onions and Roasted Poblanos

Honey Butter Broccolini | Glazed Baby Carrots

Cranberry-Orange House Baked Brioche | Cinnamon Honey Butter

Pumpkin Cheesecake | White Chocolate Curls, Raspberries, Cinnamon & Sugar Sweet Potato Crisp

Peppermint Crumble Bars

Poinsettia Buffet

\$80/Guest

Kabocha Pumpkin Soup | Honey Crisp Apples

Winter Salad | Artisan Mixed Greens, Figs, Apples, Pomegranate Candied Walnuts, Lemon Poppy Seed Vinaigrette

Pan Roasted Alaskan Halibut | Crawfish and Rock Shrimp Butter Sauce, Garlic Chives

Iron Grilled Beef Tenderloin | Whole Grain Mustard Demi, Crispy Sage

Sweet Mashed Potato Martini | Honey Butter, Marshmallows, Chives, Bacon, Cheddar, Sour Cream

Buttered Haricot Verts | Toasted Almonds

Cranberry-Orange House Baked Brioche | Cinnamon Honey Butter

Whiskey Pecan Pie | Chantilly Cream

Egg Nog Cheesecake | Crushed Candy Cane

Chocolate Bourbon Pie | White Chocolate Mouse



Soups

\$12/Guest

Kabocha Pumpkin Soup | Honey Crisp Apples, Brandy Agro Dolce
Butternut Squash Bisque | Salted Crema, Candied Figs
Potato Leek Soup | Brie, Applewood Smoked Bacon, Chives
Corn Chowder | Roasted Poblanos, Yukon Potatoes, Red Pepper Rouille

Salads

\$12/Guest

Winter Salad | Honey Crisp Apples, Figs, Pomegranate, Candied Walnuts, Cranberry Vinaigrette
Butter Bibb Lettuce Salad | Butter Lettuce Wedge, Glazed Macadamia Nuts, Goat Cheese, Charred Avocado, Port Wine Poached Pears, Citrus-Maple Vinaigrette
Organic Baby Spinach Salad | Tender Baby Spinach, Sun-Dried Cranberries, Jazz Apples, Texas Goat Cheese, Candied Pecans, Basil Vinaigrette

Intermezzo

\$6/Guest

Strawberry Champagne Sorbet
Meyer Lemon Vodka Sorbet
Passion Fruit Sorbet

Desserts

\$10/Guest

Egg Nog Tres Leches Cake | Whipped Cream, Cinnamon and Sugar Churro
Cacao Noel Chocolate Cake | Vanilla Bean Ice Cream, Raspberries
Bread Pudding | Dried Cherries, Pecans, Egg Nog Gelato
Pumpkin Cheesecake | Caramel Sauce, Cinnamon and Sugar Sweet Potato Crisp
Peppermint Crumble Bars | Mixed Berry Compote
Honey Crisp Apple Pie | Cinnamon and Brown Sugar Streusel
Apricot and Pear Tart | Toasted Almonds, Blackberries



Entrées

Priced per Entrée

Beet Risotto

Basil Pistachio Cream | Caramelized Carrots | Wilted Swiss Chard and Spinach

\$28.00

Oven Roasted Airline Chicken Breast

Granny Smith Apple Butter Sauce | Scallop Potatoes | Baby Spinach

\$32.00

24-Hour Braised Boneless Beef Short Ribs

Tomato Butter Sauce | Whipped Horseradish Potatoes | Grilled Asparagus | Campari Tomato

\$34.00

Pan-Seared Scottish Salmon Filet

Champagne Butter | Butternut Squash Risotto | Haricot Verts | Crispy Arugula

\$34.00

Mustard Crusted Pork Tenderloin

Whole Grain Mustard Demi | Creamy Couscous | Buttered Broccolini | Sweet Potato Hay

\$34.00

Stuffed Bandera Quail

Brown Sugar and Bourbon Glazed | Roasted Sweet Potato Cake Winter Mushrooms | Cranberry Orange Butter

\$38.00

Grilled New York Strip Steak

Pan Gravy | Garlic Parmesan Whipped Potatoes | Broccolini

\$38.00

Pan Seared Beef Tenderloin

Zinfandel Reduction | Parsnip Potato Puree | Grilled Asparagus | Garlic Mushrooms

Market Price

24-Hour Braised Beef Short Rib + Sage-Rosemary Airline Chicken Breast

Whole Grain Mustard Demi | Double Butter Whipped Potatoes | Buttered Broccolini

\$38.00

Red Snapper and Buttered Jumbo Shrimp

Pomegranate Vinaigrette | Potato Risotto | Lemon Arugula Salad

\$44.00

Grilled Beef Tenderloin and Garlic Shrimp

Port Wine Reduction | Parsnip Puree | Grilled Asparagus

Market Price

Grilled Beef Tenderloin + Pan Seared Chilean Sea Bass

Truffle Cognac Butter and | Truffle Cognac Butter | Crab and Lobster Polenta | Grilled White Asparagus

Market Price