

## HOLIDAY HORS D'OEUVRES & DISPLAYS

### TRAY PASSED HORS D'OEUVRES

#### Choice of Four:

Goat Cheese Tartlet  
wild mushrooms, crispy leeks

Mini Grilled Cheese Sandwiches  
tomato soup

Crab Cakes  
mango relish

Grilled Beef Kabob  
chimichurri sauce

Caprese Skewer  
heirloom tomatoes, fresh mozzarella,  
basil, olive oil, sea salt

Tuna Tartar  
fried nori crisp, napa cabbage slaw  
toasted sesame seeds

Herb Roasted Beef Tenderloin  
sourdough crostini, tarragon mustard,  
mixed greens

Bacon Wrapped Fig  
housemade bbq sauce

Shrimp Cocktail  
black pepper cocktail sauce  
28.00 Per Person

### CULINARY DISPLAYS

#### Cheese + Charcuterie

Cheese & Charcuterie Board  
mustard, preserves, honey, assorted crackers, sliced  
baguette

22.00 Per Person

#### Vegetable Display

Vegetable Display  
homemade dips, crisp vegetables

14.00 Per Person

#### Mediterranean Display

house-made assorted hummus dips (black bean, paprika,  
curry) marinated olives, bell peppers, cucumber, pita crisps

28.00 Per Person

## HOLIDAY THREE-COURSE MEAL

Fresh Brewed Coffee, Decaffeinated Coffee, & Organic Mighty Leaf Hot Teas

### STARTER COURSE

#### Choice of one

Apple Butternut Squash Soup

Curried Mussel Soup

Roasted Beet Salad  
fresh pecorino, watercress

Crunchy Vegetable Salad  
whipped ricotta crostini

### DESSERT COURSE

#### Choice of one

Flourless Chocolate Cake  
vanilla bean, chantilly crème

Rum Cake  
roasted pineapple

Lemon Meringue Tart  
basil ice cream

Fruit Tart  
crème anglaise

### ENTREE COURSE

#### Choice of two

#### Seared Chicken Breast

garlic rosemary potatoes, spinach, lemon thyme broth  
75.00 Per Person

#### Grilled Filet Mignon

pomme puree, broccoli, veal demi  
90.00 Per Person

#### Boneless Beef Short Rib

parmesan polenta, roasted root vegetables, red wine demi  
78.00 Per Person

#### Pork Loin

polenta, fontina, corn, spinach  
78.00 Per Person

#### Wild Grilled Salmon

wild rice, orange beurre blanc  
85.00 Per Person

#### Pan Seared Rockfish

sticky rice cake, nuoc cham  
78.00 Per Person

#### Swiss Chard & Ricotta Tortello

70.00 Per Person

#### Wild Mushroom Risotto

70.00 Per Person

## HOLIDAY CHEF-INSPIRED STATIONS

### PASTA STATION

penne pasta, fettuccine, tricolor tortellini,  
chicken, bacon, broccoli, mushrooms,  
sundried tomatoes, squash, spinach, tomato sauce,  
cream sauce, garlic & oil

24.00 Per Person

### SLIDER STATION

pulled pork sliders, chicken salad sliders,  
beef burger sliders, brioche, cabbage slaw

22.00 Per Person

### RAW SEAFOOD STATION

Requires Chef Attendant at \$125 Each

Choice of 3

Oysters on the Half Shell  
mignonette, lemon, cocktail sauce

Marinated & Smoke Mussels  
curry emulsion

Chilled Lobster Tails & Claws

Octopus Carpaccio Platter

Shrimp Cocktail  
black pepper cocktail sauce  
45.00 Per Person

### CARVING STATION

Requires Chef Attendant at \$125 Each

### Oven Roasted Chicken

lemon, thyme jus

20.00 Per Person

### Pork Loin

apple bourbon compote

22.00 Per Person

### Whole Roasted Beef Tenderloin

horseradish cream

24.00 Per Person

## HOLIDAY SEASONAL SPIRITS

### CRAFTED BAR EXPERIENCE

#### Spirits

absolut elyx vodka, junipero gin, caña brava rum, siete leguas blanco tequila, elijah craig small batch bourbon, sazerac rye, dalmore scotch, nikka whiskey

#### Wine

greystone cellars chardonnay, cabernet sauvignon

#### Beer

anchor steam, stella artois, lagunitas lil sumpin sumpin, revolution brewing seasonal, budweiser, bud light, sam adams seasonal, modelo

#### Non-Alcoholic

assorted sodas, bottled water, juices

40.00 First Hour

#### Additional Hours

20.00 Each

### ELEVATED BAR EXPERIENCE

#### Spirits

grey goose vodka, tanqueray gin, appleton estate reserve rum, herradura blanco tequila, maker's mark bourbon, wild turkey rye, chivas regal 12 year scotch, tullamore d.e.w. irish whiskey

#### Wine

greystone cellars chardonnay, cabernet sauvignon

#### Beer

anchor steam, stella artois, lagunitas lil sumpin sumpin, revolution brewing seasonal, budweiser, bud light, sam adams, modelo

#### Non-Alcoholic

assorted sodas, bottled water, juices

34.00 First Hour

#### Additional Hours

18.00 Each

## HOLIDAY ADD SOME WINTER VIBES

Set the mood by selecting a holiday playlist curated on Spotify  
by Lauren Bucherie, Music Director at Kimpton Hotels & Restaurants

### Kimpton's Holiday Playlists

- Holiday Classics
- Retro Holidays
- Motown Holidays
- Pop Holidays
- Holiday Jazz