

# Holiday Party Menus

## Cocktail Hour w/ Sit Down Dinner

Starting at \$55pp

1 hour welcome drinks & passed hors d'oeuvres

Family Style

\*Choice of 1 Salad & Breads

\*Choice of 2 Entrees

\*Choice of 2 Accompanies

\*Choice 2 Desserts

## Cocktail Hour w/ Buffet Dinner

Starting at \$50pp

1 hour welcome drinks & passed hors d'oeuvres

Stations

\*Choice of 1 Salad & Breads

\*Choice of 2 Entrees

\*Choice of 2 Accompanies

\*Choice of 2 Desserts



# Holiday Party Menu

## Welcome Starters

### Passed Hor D'houreves

Warm brie- served with dried fruits, crostini's and balsamic glaze.

Fried mac and cheese balls.

Crispy brie stuffed mushrooms.

Festive goat cheese balls-pistachio crusted with cranberries.

Bacon wrapped goat cheese stuffed dates.

Spinach and artichoke dip.

Fig and blue cheese bruschetta.

3 cheese artichoke arancini.

Pear and blue cheese crostini.

Pumpkin bisque shooters.

## Let's Begin

### Salads

Belgium endive and raddichio salad-  
with candied walnuts and pers in a white balsamic vinaigrette.

Fried artichoke and arugula salad-  
with lemon parm dressing.



# Holiday Party Menu

## The Main Event

Roasted pumpkin with fig and goat cheese risotto.

Meat lasagna.

Baked ziti.

Eggplant rollatini-fried eggplant stuffed with parmesan ricotta cheese topped with tomato sauce and mozzarella cheese.

Roasted pork tenderloin with cranberry gastrique.

Honey glazed ham with pineapple glaze.

Boneless beef short ribs with burgundy demi glace

### Accompanies

Baked yams

Mashed potatoes

Potatoes au gratin

Rice pilaf

Roasted root vegetable

Green bean almondine

Roasted cauliflower and broccoli

## To Conclude

Pecan pie

Banana chocolate chip bread pudding

Apple crumb cake

Tiramisu

Assorted cookie platter

Molton lava cakes



# Holiday Party Menu

## Bar Menus

**Beer & Wine Open Bar**  
\$10pp per hour

**Standard Open Bar**  
\$18pp per hour

**Premium Open Bar**  
\$20pp per hour

### Beers

Miller Lite, Coors Light, Michelob Ultra, Heineken, Corona, Corona Light, Sam Adams Seasonal, Cape May Seasonal, White Claw Seltzer, High Noon Seltzer, Long Drink

### Wines

Charles & Charles Rose, Caposaldo Point Grigio, Echo Bay Sauvignon Blanc, Taken Complicated Chardonnay, Avissi Prosecco, J. Lohr Falcon's Perch Pinot Noir, Amalaya Malbec, Spellbound Merlot, Josh Cabernet



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## Booking Information

Harry's Bar & Grille Buy-Out Fee  
\$500 per hour

Harry's Bar & Grille Patio Buy-Out Fee  
\$250 per hour

After Parties available upon request

Room Blocks available upon request at our hotel The Montreal Beach Resort!

All parties must end by 11pm