

HOLIDAY MENU



Shareables

Charcuterie Display GF

\$160

25 servings per order.

Assortment of Artisan Meats, Imported and Domestic Cheeses, and Accompaniments

Holiday Assortment

\$6.50 per piece

Minimum 50 pieces. Suggested 1.5 pieces per person.

- Roasted Bell Pepper Bruschetta on a toasted Garlic Crostini with Burrata cheese and Balsamic glaze

- Italian Stuffed Mushrooms

- Bacon-Wrapped Shrimp

\$9 per person

- Capers and cream cheese-stuffed bacon-wrapped shrimp with a cucumber wasabi sauce

Dinner Buffets

\$60 per person

All dinner buffets include:

- Garlic herb encrusted prime rib with veal and red wine au-jus and horseradish cream
- Seared chicken breast with a sun-dried tomato cream sauce
- Garlic Parmesan Truffle roasted baby baker potatoes
- Winter beet salad with mixed greens, pickled beets, feta cheese, candied pecans, red onions, with apple cider vinaigrette or your choice of dressing
- Dinner roll with a side of Blackberry honey butter
- Balsamic almond green bean bliss
- Coffee & Iced Tea

Dinner service for 1 hour. 20 person minimum. Carving Station Fee - Add \$75

Dinner Buffets Upgrades

Upgrade your second entrée or add additional sides from options below.

Salad

Mixed Green Salad Bar - Tomatoes, Carrots, Cucumbers, Red Onion, Shredded Cheese, Bacon Bits, Craisins, Sunflower Seeds, Croutons & 2 Salad Dressings **+\$8 per person**

Vegetable

Tarragon & Honey Green topped Carrots **+\$3 per person** GF

Starch

Creamy Tomato Pesto Gnocchi **+\$4 per person**

Entrées

Pork Loin - Bacon & Mushroom Cognac Sauce **+\$8 per person** GF

Cod Filet - With Tomato, Garlic and Green Onion White Wine Butter Sauce **+\$16 per person**



All menus and pricing are subject to a 20% taxable service charge and 7.2% state tax.

Prices are subject to change. 6/24 edition

*GF - Gluten Free Options Available. Subject to additional charge

salesteam@livhotelgroup.com

Plated Dinner

Includes Baby Iceberg, roasted Baby Yukon potatoes, Green Bean Almondine, Blackberry Honey Butter Roll, Iced Tea & Coffee

Ask about our suggested wine pairings.

- **Prime Rib** **\$60**
- **Maple Glazed Salmon**
topped with pomegranate arils and mint **\$50**
- **Squash Ravioli** with a shallot and pine nut butter
brown butter sauced topped with a sage pesto and
fresh-grated parmesan cheese **\$30**
(Vegetarian)
- **Chicken Saltimbocca** **\$28**

Dessert Display

\$150 per 25 people

Add this dessert selection to any buffet or plated dinner.

Plated Caramel Apple Toffee Pudding Cake
Petite Four Chocolates and Cookie Charcuterie Board

Holiday Wine Selections

Ask your event coordinator about additional wine service options.

Prime Rib

Post Mark Cab **\$54** BT | **\$14** Glass

Walt Pinot Noir **\$50** BT | **\$13** Glass

Chicken

Angeline Pinot Noir **\$40** BT | **\$11** Glass

Unshackled Chardonnay **\$50** BT | **\$13** Glass

Salmon

Treana Cab **\$45** BT | **\$12** Glass

Dryland Sauvignon Blanc **\$35** BT | **\$9** Glass

Ravioli

Riva De La Rosa **\$39** BT | **\$10** Glass

Simi Cab **\$45** BT | **\$12** Glass



Holiday Cocktails

Specialty cocktails available upon request. Subject to additional charges. Maximum of 2 cocktails per event.

Ole St. Nick's Sangria **\$13**

A festive marrying of brandy, whole cranberries, chopped apples, brown sugar, red wine, & ginger ale

Polar Punch **\$12**

A jolly mix of apple cider, prosecco, ginger beer, cranberry juice, & vodka

A Marshmallow World **\$15**

Smoked bourbon, lemon juice, pure maple syrup, ginger beer, & roasted marshmallow

Jolly Gingerbread Martini **\$15**

Gingerbread simple syrup, Bailey's Irish cream, vodka & Kahlua



All menus and pricing are subject to a 20% taxable service charge and 7.2% state tax.

Prices are subject to change. 6/24 edition

*GF – Gluten Free Options Available. Subject to additional charge

salesteam@livhotelgroup.com

