

HOLIDAY MENU



Shareables

Charcuterie Display ^{GF} \$135

25 servings per order.

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

Holiday Assortment

Minimum 50 pieces. Suggested 1.5 pieces per person.

- **Tomato Relish Bruschetta** \$3 per piece

Tomato caper relish topped Bruschetta with a balsamic glaze

- **Italian Stuffed Mushrooms** \$3 per piece

Button-stuffed mushrooms with ground Italian sausage and garlic shallot herbs and topped with smoked gouda cheese

- **Bacon-Wrapped Shrimp** \$6 per person

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



Dinner Buffets

\$50 per person

All dinner buffets include a prime rib carving station, and:

- Hand-carved 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.

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 **+\$6 per person**

Vegetable

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

Starch

Creamy Tomato Pesto Gnocchi **+\$3.50 per person**

Entrées

Pork Loin – Bacon & Mushroom Cognac Sauce **+\$6 per person** ^{GF}

Salmon - with Pesto and Marinated Tomato Cream Sauce **+\$8 per person** ^{GF}

All menus and pricing are subject to a 20% taxable service charge and 7.2% state tax, & a 3% processing fee.

Prices are subject to change. 10/24 edition

*GF – Gluten Free Options Available. Subject to additional charge. Our menu features dishes prepared with naturally organic oils.
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

Garlic herb encrusted prime rib with veal and red wine au-jus and horseradish cream **\$50**

• **Squash Ravioli** with a shallot and pine nut butter brown butter sauced topped with a sage pesto and fresh-grated parmesan cheese **\$22**
(Vegetarian)

• Maple Glazed Salmon

topped with pomegranate arils and mint **\$45**

• Chicken Saltimbocca

Served on a bed of sautéed spinach with a tomato marsala sauce & pesto pasta **\$28**

• Pork Tenderloin

with bacon mushroom cognac sauce GF **\$24**

Dessert Display

\$125 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



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