

HOLIDAY MENU



Shareables

All offerings are priced for 25 Servings

Charcuterie Display

\$165

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

Smoked Salmon Display GF

\$175

Whole side of Smoked Salmon with Flatbread Crackers, whipped Herb Cream Cheese, Lemons, Capers, Tomato, & Onion

Crab & Lobster Fondue GF

\$175

A blend of White Cheddar, Smoked Gouda Alaskan Crab, & Maine Lobster, served hot with Bread Shards & Crudité

Baked Brie Two Ways

\$125

Apple slices, Crackers, & Flatbread accompany a Honey & Herb Brie wrapped in Puff Pastry & a Cranberry Orange Pistachio Brie



Build Your Dinner Buffet

\$45 Two Entrees per person | \$52 Three Entrees per person

Dinner Rolls & Blackberry Sage Honey Butter & your choice of Coffee or Ice Tea:

Entrees - Pick Two Entrees

Roasted Chicken Breast GF

with a Lemon Thyme Artichoke Cream

Apple & Bacon Pork Roulade GF

with Pan Gravy

Pecan & Brown Sugar Crusted Salmon GF

with Maple Mustard Glaze

Garlic Herb Prime Rib GF

with Red Wine Au-jus & Creamy Horseradish Sauce

Roma Ravioli Vegetarian

Mushroom-filled Ravioli cooked in Fire-Roasted Tomatoes, Squash, Zucchini & topped with Goat Cheese & Balsamic Glaze

Salads - Pick One Salad - Add an Additional Salad +\$4 Per person

Classic Caesar Salad: Romaine, Parmesan, Tomatoes, Croutons, & Caesar Dressing

Winter Beet Salad: Mixed Greens, Pickled Beets, Feta Cheese, Pecans, Red Onion & Balsamic Vinaigrette

Holiday Berry Salad: Blueberries, Spinach, Gorgonzola, Red Onion, Craisins, Walnuts, & Raspberry Vinaigrette

Celebration Salad: Mixed Greens, Red Onion, Orange Slices, Avocado, Raspberry, & Blood Orange Vinaigrette

Vegetables - Pick One Vegetable - Add an Additional Vegetable Option +\$4 Per Person

Honey Brandy Glazed Green Top Carrots GF

Roasted Root Vegetables GF

Haricot Vert with Lemon Garlic Butter GF

Broccoli with Bearnaise Sauce GF

Prosciutto Wrapped Asparagus Bundles +\$3 per person

Starches - Pick One Starch - Add an Additional Starch +\$4 Per Person

Parmesan Crusted Scalloped Potatoes

Whipped Yukon Gold Mashed Potatoes

Garlic Truffle Parmesan Baby Bakers

Roasted Tri-Color Fingerling Potatoes

Loaded Mashed Potatoes +\$3 per person

Dinner service for 1 hour. 20 person minimum.

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. 8/25 edition

*GF - Gluten Free Options Proudly Seed-Oil Free.

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Plated Dinner

All plated entrees come with Whipped Yukon Gold Mashed Potatoes, Celebration Salad, Dinner Rolls with Blackberry Sage Honey Butter, Coffee or Ice Tea - **Ask about our suggested wine pairings.**

Beef Wellington

Beef Tenderloin wrapped with Mushrooms, Spinach, & Delicate Pastry, served with Peppercorn Cognac Cream Sauce & Asparagus **\$40**

Tuscan Chicken **GF**

Airline Chicken Breast topped with a Sundried Tomato & Spinach Cream Sauce and Roasted Root Vegetables **\$30**

Pomegranate Salmon **GF**

Atlantic Salmon, glazed & baked with a Pomegranate & Soy Glaze & Haricots Verts **\$36**

Bone-In Pork Chop **GF**

Center cut Frenched Pork Chop grilled & served with an Apple Brandy, Cranberry, Rosemary Sauce & Glazed Green Top Carrots **\$36**

Romesco Roasted Whole Cauliflower

with Basil Pesto Crema & Lemon Gnocchi **\$20**
(Vegetarian)

Dessert

Dessert Display

\$150 for 25 Servings

A bountiful display of Nuts, Berries, Cookies, Brownies, Petite Fours, & Macarons

Tiramisu

\$8 per person

A decadent Italian Cake of Mascarpone, Lady Fingers, & Coffee Liqueur

Salted Caramel Cake

\$10 per person

Layers of buttery Vanilla Cake, rich Custard & Salted Caramel



Beverage & Bar Service

Hosted Beverage

Coffee Service **\$25**

Hot Tea **\$3 Each**

Holiday Punch **\$30**

Lemonade **\$25**

Ice Tea **\$25**

Sodas **\$3.50 Per Soda**

Bar Service

Bartender is required for all hosted and cash bars. Please inquire about our listed bar items & additional details.

Top Shelf Cocktails

Call Brands

Imported & Domestic Beer

House Wine - Wine List

Keg Beer

House Champagne

Ask About Unique Cocktails We Can Create For Your Holiday Gathering!

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