

Horatio's HOLIDAY

SPECIAL EVENTS

A SEAMLESS HOLIDAY EXPERIENCE
FROM YOUR PERFECT HOLIDAY HOST



RECEPTION MENU

HORS D'OEUVRES

All items can be hand-passed or displayed.

COLD

TOMATO & BASIL BRUSCHETTA

50 pieces \$65

CAPRESE SKEWERS

50 pieces \$85

PROSCIUTTO WRAPPED ASPARAGUS

50 each \$95

SHRIMP CEVICHE TOSTADAS*

50 each \$120

SHRIMP COCKTAIL

50 each \$135

SMOKED SALMON TOAST*

25 each \$145

PRIME RIB BRUSCHETTA*

25 each \$140

HOT

MUSHROOM BRUSCHETTA

25 each \$65

CRAB TOTS

50 each \$85

CHICKEN TERIYAKI SKEWERS

50 each \$110

COCONUT SHRIMP

50 each \$110

TERIYAKI BEEF & PINEAPPLE SKEWERS*

50 each \$125

MINI CRAB CAKES

50 each \$150

GRILLED SHRIMP SKEWERS

50 each \$150

PRIME RIB SLIDERS*

25 each \$150

COCKTAIL RECEPTION PLATTERS & DISPLAYS

Designed to serve 25 guests

SEASONAL FRESH FRUIT \$120

CHILLED ROASTED VEGETABLES \$75

ASSORTED DOMESTIC CHEESE & CRACKERS \$125

CRAB DIP \$85

BAKED BRIE WITH CROSTINI, ACCOUTREMENTS \$85

FLASH FRIED CALAMARI MISTO \$100

ANTIPASTO \$95

CHILLED OYSTERS* \$225

OYSTERS & SHRIMP COCKTAIL* \$300

50 of each

CHILLED SEAFOOD DISPLAY* \$500

Shrimp, oysters & chilled lobster*

ADD CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS

*SERVED WITH ACCOUTREMENTS + BRIOCHE
SLIDER BUNS*

ROASTED TURKEY BREAST \$250

**HERB-CRUSTED ROASTED
BEEF TENDERLOIN*** \$485

HERB-CRUSTED PRIME RIB* \$575

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis.
Tax and 21% service charge not included. A minimum of 20 guests is required.

RAVISHING

HOLIDAY LUNCH ★ \$62

RECEPTION

Displayed for guest enjoyment

TOMATO & BASIL BRUSCHETTA

Tomato, garlic, basil, toast points

CRAB TOTS

Breaded and fried, spicy chili aioli

CRAB DIP

Parmesan, sweet onion, toasted baguette

STARTER

Choice of

NEW ENGLAND CLAM CHOWDER

Upgrade to Lobster Bisque +\$3

ROMAINE CAESAR

Parmesan, artisan croutons, house-made dressing, lemon



ENTRÉE

Preselect 3 options for your guests.

Most entrées served with Yukon Gold mashed potatoes and chef select vegetables.

CHAR-GRILLED SIRLOIN*

8 oz sliced sirloin, demi-glaze

GRILLED SALMON*

Rosemary butter or seasonal preparation

GRILLED SHRIMP SCAMPI

Garlic butter, beurre blanc, fried capers

RIGATONI BOLOGNESE

Italian sausage, garlic cream, tomatoes, Parmesan

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crust, Dijon sauce

DESSERT

Choice of

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

Rich & dense chocolate torte, crushed candy cane, whipped cream



TREAT YOUR GUEST
WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX \$10

Add label with a customized message or your
Company logo +\$1 per box

*Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Teas*

*Vegetarian Pasta Primavera available
upon request.*

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EXTRAVAGANT

HOLIDAY DINNER ★ \$85

RECEPTION

Displayed for guest enjoyment

TOMATO & BASIL BRUSCHETTA

Tomato, garlic, basil, toast points

COCONUT CRUNCHY SHRIMP

Cajun marmalade, green onion

CRAB DIP

Parmesan, sweet onion, toasted baguette

APPETIZER

Served Family Style (1 per 4 guests)

CRISPY CALAMARI

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce



TREAT YOUR GUEST WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX \$10

Add label with a customized message or your Company logo +\$1 per box

STARTER

Choice of

NEW ENGLAND CLAM CHOWDER

Upgrade to Lobster Bisque +\$3

POINT REYES FARMSTEAD BLUE CHEESE SALAD

Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉE

Preselect 3 options for your guests.

Most entrees served with Yukon Gold mashed potatoes and chef select vegetables.

GRILLED SALMON*

Spicy rosemary butter or seasonal preparation

CHAR-GRILLED FILET*

7 oz filet, steak butter

GRILLED SEAFOOD TRIO*

Scallops, shrimp, salmon, beurre blanc, capers, lemon

ALMOND-CRUSTED SEA SCALLOPS*

Pan-seared golden brown, beurre blanc, caramelized onions, asparagus, fire roasted red peppers

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crust, Dijon sauce

DESSERT

Choice of

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

Rich & dense chocolate torte, crushed candy cane, whipped cream



*Includes Bread Service, Coffee, Soda,
Iced Tea & Assorted Hot Teas*

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ROYAL

HOLIDAY DINNER ★ \$105

RECEPTION

ROASTED CRAB DIP

Parmesan, sweet onion, toasted baguette

TERIYAKI BEEF & PINEAPPLE SKEWERS*

Scallions, togarashi sesame seeds

CRAB CAKES

House-made tartar, lemon

APPETIZER

CRISPY CALAMARI

Artichoke hearts, mustard-garlic aioli,
Bloody Mary cocktail sauce



TREAT YOUR GUEST WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX \$10

Add label with a customized message or your
Company logo +\$1 per box

STARTER

Choice of

LOBSTER BISQUE

POINT REYES FARMSTEAD BLUE CHEESE SALAD

Romaine, slivered almonds, chopped egg,
blue cheese crumbles

ENTRÉE

Preselect 3 options for your guests.

*Most entrees served with Yukon Gold
mashed potatoes and chef select vegetables.*

CHAR-GRILLED FILET & PRAWNS*

9 oz filet, garlic prawns

KING SALMON OSCAR*

Pan-seared, crab, hollandaise

OVEN-ROASTED CHILEAN SEABASS

Butter basted, beurre blanc or spicy rosemary butter

COLD WATER LOBSTER TAIL

7 oz, asparagus, clarified butter

OVEN-ROASTED CHICKEN DIJON

Parmesan panko crust, Dijon sauce

DESSERT

Choice of

EGGNOG CRÈME BRÛLÉE

Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE

Rich & dense chocolate torte, crushed candy cane,
whipped cream



*Includes Bread Service, Coffee, Soda,
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WINE FEATURES

Served by the bottle. Additional wine offerings available, ask your host for our full wine list.

ROEDERER ESTATE BRUT, ANDERSON VALLEY

Crisp and elegant with complex pear, spice and hazelnut flavors. \$75

SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER RANCHES

Aromas of stone fruit, apple blossom, honeydew and oak spice. Flavors of ripe pear, golden apple and a gentle barrel spice finish. \$63

CAKEBREAD CHARDONNAY, NAPA VALLEY

Aromas of ripe green and golden apple, accented by fresh white peach and light oak notes. \$90

RODNEY STRONG 'CHARLOTTE'S HOME' SAUVIGNON BLANC, SONOMA COUNTY

Zesty citrus notes of grapefruit, Meyer lemon and a light grassiness. Flavors of tropical fruit and melon. \$39

CAKEBREAD SAUVIGNON BLANC, NAPA VALLEY

Intense crisp flavors of citrus, guava, white melon and lemongrass. Tropical notes of passionfruit, melon and guava. \$75

ROUTESTOCK CABERNET SAUVIGNON, NAPA VALLEY

Beautiful rich, supple texture and flavors of dark fruit, exotic spices, tobacco, coffee and dark chocolate. \$67

L'ECOLE NO 41 CABERNET SAUVIGNON, WALLA WALLA VALLEY

Savory aromas, mingled with expressive black currant and cocoa. Flavors of black cherry, fresh plum and espresso. \$107

PESSIMIST BY DAOU VINEYARDS RED BLEND, PASO ROBLES

Aromas of blueberry, boysenberry, plum and strawberry. Smoky notes of truffle and roasted coffee with floral notes of lavender and lilac. \$55

ALEXANDER VALLEY VINEYARDS MERLOT, SONOMA COUNTY

Big aromas and flavors of black cherry, plum, cassis, vanilla, oak and a hint of chocolate. \$51

ERATH RESPLENDENT PINOT NOIR, OREGON

Sultry and dark aromas of black plum, Marionberry, fragrant carnation and vanilla. \$59

CRISTOM PINOT NOIR, WILLAMETTE VALLEY

Aromas of dark cherry, crushed cranberry and black plum with a kiss of hibiscus tea. \$99



SIGNATURE COCKTAIL

KRINGLE RITA \$16

Milagro Silver Tequila, Aperol, rosemary syrup, grapefruit bitters, cranberry juice, fresh lime

ALCOHOL-FREE

SNOW-JITO \$13

Fluère Spiced Cane Rum Alternative, Monin Spiced Brown Sugar, Fever-Tree Ginger Beer, mint, lime