

JINGLE & MINGLE RECEPTION

HOLIDAY HORS D'OEUVRES

Select 5 items to be served butler style. Hors d'oeuvres require a 25 person minimum guest guarantee.

Quantities will be based on final guaranteed guest count.

BRUSCHETTA
COCONUT CRUNCHY SHRIMP
PIGS IN A BLANKET
LOBSTER ARANCINI
SMOKED SALMON CANAPES

BACON & BLEU DATES with rosemary honey PROSCIUTTO ASPARAGUS CHILLED JUMBO SHRIMP CAPRESE BITES FRIED GOAT CHEESE BALLS with spicy sage honey

MEATBALLS select style (Asian or Italian)

AHI WONTONS

TASTE OF THE SEASON

Specialty Displays - Priced per person, 30 person minimum, replenished for one hour

CARVE & CATCH

(Select 2 Carvings and 2 Side Accompaniments)

POMEGRANATE GLAZED PORK TENDERLOIN
GARLIC & HERB ROASTED LEG OF LAMB
MAPLE AND BOURBON GLAZED TURKEY
BEEF OR SALMON WELLINGTON
CEDAR PLANK SALMON
HERB CRUSTED HALIBUT
blood orange salsa

SIDE ACCOMPANIMENTS
CREAMED SPINACH
ROASTED CARROTS
MASHED POTATOES
SWEET POTATOES
HERB STUFFING

'TIS THE CHEESE-ON

Charcuterie & Cheese Board - an assortment of holiday inspired meats & cheeses.

FROSTED

HOLIDAY ASSORTED COOKIES BROWNIE & CHEESECAKE BARS DONUT HOLES with raspberry & chocolate sauce

HOLIDAY FLAVORED ICE CREAMS

(Select 2 ice cream flavors)

cookie butter ganache swirl, pumpkin pie, smores and pomegranate ganache swirl

"SPIKED"

Kahlua caramel coffee, Godiva marshmallow swirl

GATHER & SAVOR

HOLIDAY LUNCH

FIRST COURSE

BUTTERNUT SQUASH SOUP

SECOND COURSE

WINTER GREENS SALAD with pomegranate seeds & balsamic vinaigrette

ENTRÉES SELECTIONS

(choice of)

CRANBERRY + THYME CRUSTED SALMON orange beurre blanc

SPICED GRILLED CHICKEN apple + sage demi-glace

GRILLED FILET MIGNON red wine demi-glace

Entrees accompanied by honey glazed rainbow carrots & garlic mashed potatoes.

DESSERT

MACERATED MIXED BERRIES whipped cream

HOLIDAY DINNER

FIRST COURSE

FRESH MOZZARELLA, TOMATOES & BASIL EVOO & balsamic glaze

SECOND COURSE

PARMESAN CRUSTED SHRIMP remoulade sauce

THIRD COURSE

WILD MUSHROOM RISOTTO truffle oil

ENTRÉES SELECTIONS

(choice of)

SURF & TURF filet mignon & lobster tail

SURF & SURF sea bass oscar & lump crab cake

Entrees accompanied by honey glazed rainbow carrots & garlic mashed potatoes.

DESSERT

EGGNOG PANNA COTTA spiked cranberries, rosemary sugar

Soft Drinks, Coffee & Tea Service Included. Entrées are served with warm fresh bread.

Vegetarian menu options are available upon request. Prices do not include banquet fee, applicable sales tax, or discretionary gratuity for the service staff. Prices are subject to change.



TIS THE SEASON TO SIP IN STYLE

Enhance your celebration with our curated selection of featured wines. Our team is happy to recommend pairings to elevate your holiday experience.

WINES

SPARKLING

CHANDON BRUT, California LUNETTA PROSECCO, Italy

CHARDONNAY

RODNEY STRONG 'CHALK HILL', Chalk Hill SONOMA-CUTRER 'RUSSIAN RIVER RANCHES', Sonoma Coast STAGS' LEAP WINERY, Napa Valley

PINOT GRIGIO

SANTA MARGHERITA, Valdadige, Italy

SAUVIGNON BLANC

RODNEY STRONG 'CHARLOTTE'S HOME', Sonoma County CAKEBREAD CELLARS, North Coast

ROSÉ

CHATEAU D'ESCLANS 'WHISPERING ANGEL', Côtes de Provence

CABERNET SAUVIGNON

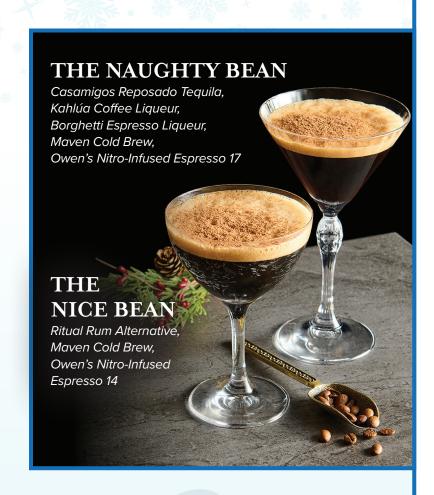
J. LOHR 'SEVEN OAKS', Paso Robles THE CRITIC, Napa Valley ALEXANDER VALLEY VINEYARDS, Alexander Valley DAOU RESERVE, Paso Robles JORDAN, Alexander Valley

MERLOT

DECOY BY DUCKHORN, California DUCKHORN VINEYARDS, Napa Valley

PINOT NOIR

MACMURRAY RANCH, Russian River Valley WILLAMETTE VALLEY VINEYARDS, Willamette Valley



GIVE THE GIFT OF FLAVOR

Give your guests a taste of Chart House to take home with our Signature Prime Rib Spice Rub.