

# JINGLE & MINGLE RECEPTION

#### HOLIDAY HORS D'OEUVRES \$30 per person

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 \$50 per person

(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 \$20 per person

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

# FROSTED \$25 per person

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** \$80 per person

#### 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** \$150 per person

#### 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		BTL
CHANDON BRUT, California		<i>7</i> 5
LUNETTA PROSECCO, Italy		47

#### CHARDONNAY

RODNEY STRONG 'CHALK HILL', Chalk Hill	57
SONOMA-CUTRER 'RUSSIAN RIVER RANCHES	',
Sonoma Coast	63
STAGS' LEAP WINERY, Napa Valley	82

#### **PINOT GRIGIO**

SANTA MARGHERITA,	Valdadiae. Ital	v 69
DIE I III III III III III III III III II	varadarge, mar	,

#### SAUVIGNON BLANC

RODNEY STRONG 'CHARLOTTE'S HOME',	
Sonoma County	47
CAKEBREAD CELLARS. North Coast	84

#### ROSÉ

CHATEAU D'ESCLANS WHISPERING ANGEL,	,
Côtes de Provence	68

#### CABERNET SAUVIGNON

J. LOHR 'SEVEN OAKS', Paso Robles	51
THE CRITIC, Napa Valley	63
ALEXANDER VALLEY VINEYARDS,	
Alexander Valley	71
DAOU RESERVE, Paso Robles	118
JORDAN, Alexander Valley	135

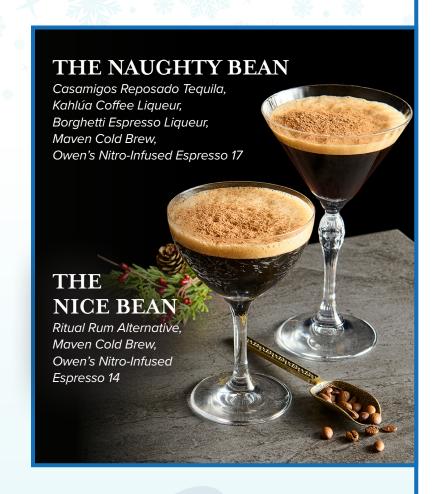
#### **MERLOT**

DECOY BY DUCKHORN, California	59
DUCKHORN VINEYARDS, Napa Valley	130

#### **PINOT NOIR**

MACMURRAY RANCH, Russian River Valley	77
WILLAMETTE VALLEY VINEYARDS,	
Willamotto Valloy	70

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. \$8 per jar