

STRATHMORE

Culinary Arts

HOLIDAY MENU



RECEPTION PACKAGES

Deck the Halls 63 pp

GOURMET DISPLAY

Fresh seasonal sliced fruit and domestic cheese

Hot spinach and artichoke dip served with assorted gourmet crackers and seasoned crostini

HORS D'OEUVRES

Choose four:

- Andouille sausage puffs with Creole mustard
- Tempura shrimp with sweet chili dipping sauce
- Mini turkey, cranberry, and stuffing sliders
- Short rib and goat cheese quesadilla
- Chicken, bacon, and spinach flat bread lightly brushed with herb parmesan cream
- Mushroom and asparagus risotto arancini
- Whipped cranberry goat cheese and pecan tartlet
- Caprese skewer with balsamic drizzle

CHEF ATTENDED STATION

Choose one:

CARVED TO ORDER - Holiday herb-roasted turkey with cranberry relish and basil mayo

CARVED TO ORDER - Grand Marnier sliced glazed Smithfield ham with spicy grain mustard and grand marnier reduction

CARVED TO ORDER - Rosemary crusted pork loin with a port au jus

PASTA - Fried ravioli with marinara sauce and cheese tortellini with grilled chicken, broccoli, and sun-dried tomatoes, tossed in an Asiago cream sauce

Served with freshly baked rolls

GOURMET DESSERT AND WARM DRINK STATION

An array of delicious desserts accompanied by freshly brewed coffee, decaffeinated coffee, hot chocolate, hot herbal tea with toppings to include marshmallows and peppermint sticks

\$150 Chef attendant fee per station, per 100 guests



RECEPTION PACKAGES

Seasons Greetings 77 pp

GOURMET DISPLAY

International and domestic cheeses, fresh seasonal sliced fruit, grilled and marinated vegetables, served with gourmet crackers and flatbreads

Hot spinach and artichoke dip served with seasoned crostini and assorted gourmet crackers

HORS D'OEUVRES

Choose four:

- Andouille sausage puffs with Creole mustard
- Tempura shrimp with sweet chili dipping sauce
- Mini turkey, cranberry, and stuffing sliders
- Short rib and goat cheese quesadilla
- Chicken, bacon, and spinach flat bread lightly brushed with herb parmesan cream
- Mushroom and asparagus risotto arancini
- Whipped cranberry goat cheese and pecan tartlet
- Grilled vegetables with herb boursin cheese in a crispy tartlet
- Chicken skewer with orange honey reduction

CHEF ATTENDED STATION

Choose two:

CARVED TO ORDER - Slow-roasted whole turkey breast (white and dark meat), served with cinnamon apple chutney

CARVED TO ORDER - Roasted herb crusted top round of beef, with horseradish sauce and dijon mustard

PASTA - Fried ravioli with marinara sauce and cheese tortellini with grilled chicken and broccoli, lightly coated with a sweet, smoked sun-dried tomato cream sauce

RISOTTO - Creamy parmesan risotto served with butternut squash ragu with roasted root vegetables and grilled chicken with basil pesto cream sauce

SALAD - Baby field greens and romaine lettuce, feta cheese, cheddar cheese, tomatoes, cucumbers, mushrooms, black olives, red onions, and bacon. Served with choice of herb vinaigrette or chipotle ranch

Served with freshly baked rolls

GOURMET DESSERT AND WARM DRINK STATION

An array of delicious desserts accompanied by freshly brewed coffee, decaffeinated coffee, hot chocolate, hot herbal tea with toppings to include marshmallows and peppermint sticks

\$150 Chef attendant fee per station, per 100 guests



DINNER BUFFETS

Let It Snow 52 pp

SALADS & SIDES

Baby greens with seasonal vegetables served with ranch and chef's selection vinaigrette

Roasted green bean salad with cherry tomatoes and fresh mozzarella, topped with a balsamic vinaigrette drizzle

Creamy brie wild mushroom soup

Winter vegetable medley

Herb roasted potatoes

Assorted harvest dinner rolls

ENTRÉES

Choose two:

- Rosemary-crusted pork loin with a port au jus
- Roasted herb-marinated sliced beef served with a port wine reduction
- Slow-roasted tom turkey with giblet gravy and traditional dressing
- Spinach and ricotta agnolotti ravioli with a tomato basil pomodorina sauce

GOURMET DESSERT AND WARM DRINK STATION

An array of delicious desserts accompanied by freshly brewed coffee, decaffeinated coffee, hot chocolate, hot herbal tea, with toppings to include marshmallows and peppermint sticks

Silver Bells 59 pp

SALADS & SIDES

Baby greens with cranberries, raisins, roasted pecans, and blue cheese crumbles served with ranch and chef's selection vinaigrette

Penne pasta with wilted greens, dried cranberries, toasted pine nuts and crumbled feta cheese, dressed with a honey and orange zest balsamic vinaigrette

Creamy roasted butternut squash bisque

Winter vegetable medley

Herb roasted potatoes

Cheddar cheese biscuits

ENTRÉES

Choose three:

- Slow-roasted tom turkey with giblet gravy and traditional dressing
- Grand marnier sliced glazed Smithfield ham
- Wild mushroom ravioli in an asiago cream sauce
- Thyme and dijon marinated flank steak with a cabernet wine reduction

GOURMET DESSERT AND WARM DRINK STATION

An array of delicious desserts accompanied by freshly brewed coffee, decaffeinated coffee, hot chocolate, hot herbal tea with toppings to include marshmallows and peppermint sticks



SPECIAL TOUCHES

Add-On Stations

Prices listed are per person. Stations listed below can become action stations with \$150 attendant fee, per 100 guests.

MASHED POTATO BAR 8

Homemade mashed Yukon gold and sweet potatoes with toppings to include: bacon, mushrooms, shredded cheddar cheese, scallions, marshmallows, brown sugar, and honey butter

SIGNATURE SHRIMP AND GRITS STATION 14

Southern style stone-ground yellow grits topped with sautéed shrimp, tasso ham, onions, peppers, white wine, and fresh cream

RISOTTO BAR 14

Creamy parmesan risotto served with your choice of two toppings:

- Butternut squash ragu with roasted root vegetables
- Grilled chicken with basil pesto cream sauce
- Shrimp, clams, and mussels in a lemon butter broth
- Slow-roasted beef in a red wine demi

MACARONI AND CHEESE BAR 8

Homemade macaroni and cheese with toppings to include: bacon, mushrooms, shredded cheese, ham, and scallions

SALAD DISPLAY 9

Chef's choice of seasonal assorted salad martinis

PASTA STATION 13

Accompanied by freshly baked garlic bread

Choose three:

- Fried ravioli with marinara sauce
- Succulent scallop and shrimp orecchiette pasta with sweet tomatoes, fresh basil, and roasted garlic tossed in a white wine cream reduction
- Cheese tortellini with grilled chicken and broccoli, lightly coated with a sweet, smoked sun-dried tomato cream sauce
- Wild mushroom ravioli with an Appalachian cheddar cheese sauce
- Fusilli pasta with julienne prosciutto and spinach, tossed in a gorgonzola cream sauce



LIBATIONS

Premium Bar Packages

HOSTED PREMIUM BRANDS (per person)

First hour 22 Each
additional hour 8

PREMIUM SPIRITS:

- Vodka – New Amsterdam
- Gin – Bombay Original
- Rum – Bacardi Superior
- Tequila – Camarena Silver
- Scotch – Dewar's White Label
- Bourbon – Jack Daniel's
- Canadian Whiskey – Seagram's 7
- Irish Whiskey – Jameson's
- Brandy – E&J
- Cordials – Dekuyper Triple Sec

PREMIUM WINE:

- Canyon Road Chardonnay
- Cavit Pinot Grigio
- Frontera Cabernet Sauvignon
- Two Vines Merlot

DOMESTIC BEER:

- Miller Lite
- Bud Light
- Michelob Ultra

IMPORTED AND MICROBREW BEER:

- Heineken
- Corona Extra
- Blue Moon
- AMP Ale
- White Claw Hard Seltzer

NON-ALCOHOLIC:

- Pepsi Products & Bottled Water
- Perrier Mineral Water

Client may be billed on consumption at the per drink price. Drink tickets are available.

Cash Bars require Bartender Fee at 150 per bartender, per 100 people.



LIBATIONS

Signature Bar Packages

SIGNATURE BRANDS (per person)

First hour 25 Each
additional hour 8

PREMIUM SPIRITS:

- Vodka – Tito's
- Gin – Tanqueray
- Rum – Bacardi 8
- Tequila – Herradura Silver
- Scotch – Johnnie Walker Black
- Bourbon – Bulleit
- Canadian Whiskey – Seagram's VO
- Irish Whiskey – Jameson's
- Cognac – Hennessy VSOP
- Cordials – Baileys / Kahlua

SIGNATURE WINE:

- Chateau Ste. Michelle Chardonnay
- Bonterra Sauvignon Blanc
- Ecco Domani Pinot Grigio
- Los Vascos Cabernet Sauvignon

DOMESTIC BEER:

- Miller Lite
- Bud Light
- Michelob Ultra

IMPORTED AND MICROBREW BEER:

- Heineken
- Corona Extra
- Blue Moon
- AMP Ale
- White Claw Hard Seltzer

Hosted 6 per drink

Cash 7 per drink

NON-ALCOHOLIC:

- Pepsi Products & Bottled Water

- Perrier Mineral Water

Client may be billed on consumption at the per drink price. Drink tickets are available.

Cash Bars require Bartender Fee at 150 per bartender, per 100 people.



LIBATIONS

Signature Drinks

Enhance your event by having a signature drink.

Hosted 12

CRANBERRY MOJITO

Fresh cranberries and mint leaves with rum, lime juice, and soda water

SPIKED APPLE CIDER

Apple cider, Captain Morgan spiced rum, splash of Sierra Mist

WINTER FRUIT SANGRIA

Red wine, brandy, honey, fruit

ROSEMARY VODKA TONIC

Absolut vodka, rosemary simple syrup, tonic water, rosemary garnish

RED GARLAND COCKTAIL

Cranberry juice, lime juice, orange juice, Absolut vodka

CHAMPAGNE MINT

Creme de menthe liqueur and champagne

SPIRITED WARM DRINKS BAR

Freshly brewed coffee, decaffeinated coffee, and hot chocolate enhanced with Baileys, Kahlua or other liquor

Drink tickets available. Ask your Catering Sales Manager for details.



GRAND FINALE

Dessert Stations

CHOCOLATE WAFFLE ICE CREAM SUNDAE BAR 14

Warm chocolate waffles served with vanilla ice cream, whipped cream, chocolate and caramel sauces, chopped nuts, and sprinkles

(Additional attendant fee applies)

DELUXE CHEESECAKE AND MOUSSE BAR 18

Guest choice of New York style cheesecake or chocolate mousse with self-serve toppings bar to include: strawberries, whipped cream, chocolate shavings, Heath bar crunchies, crumbled Oreo cookies, chocolate and raspberry sauces

(Additional attendant fee applies)

APPLE CIDER AND DONUT STATION 9

Warm apple cider with cinnamon sticks, and an assortment of donuts

Individual Desserts

Priced per 100 pieces:

GOURMET DESSERT BARS 400

Flavors may include: pecan, lemon, Oreo, brownie, and blondies

ASSORTED MINI DESSERT SHOOTERS 400

Flavors to include: tiramisu, chocolate ganache, lemon crumble, and raspberry

ASSORTED CHEESECAKE LOLLIPOPS 425

CHEF'S CHOICE ASSORTED MINIATURE DESSERTS 425

HOLIDAY DECOR & ENHANCEMENTS

Ask your sales manager for pricing on decor ideas such as ice sculptures, specialty linens, and centerpieces.



CONTACT

Strathmore Culinary Arts
General Manager, Travis Miller
5301 Tuckerman Lane, North Bethesda, MD 20852

For menu and event information, contact the Catering Sales Office at 301.581.5157



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