



Chef

By Request

Holiday Portfolio

This holiday season, we present our premier collection of seasonal favorites that are sure to be a hit at your next holiday gathering.

Give us a call today!
630.493.4300

Holiday Housewarming

Our Favorite Appetizers for the Season
Minimum 4 dozen per selection

Warm Selections by the Dozen

Walnut Pesto Stuffed Mushrooms
with the Chef's own walnut pesto
\$16.95/dozen

Petite Chargrilled Lamb Chops
rubbed with fresh herbs and garlic
and sided with béarnaise aioli
\$39.00/dozen

Artichoke Beignet
with parmesan and boursin cheese
\$18.95/dozen

Bacon Wrapped Quail Lollipop
wrapped in premium bacon
for a rich balance of flavor
\$21.00/dozen

Almond Stuffed Dates
Wrapped with Bacon
our Chef's favorite;
glazed in chili brown sugar
\$15.95/dozen

Coastal Crab Cakes
pan seared fresh lump crab
and special seasonings,
served with a remoulade sauce
\$23.75/dozen

Homemade Gourmet Ravioli
fresh lobster saffron pasta
with sage brown butter
\$31.00/dozen
fresh spinach and portabello
mushroom with basil
\$23.50/dozen



Napa Valley Round
with ripe fig, caramelized onions,
and blue cheese on sourdough round
\$21.50/dozen

Traditional Meatballs
an old favorite-BBQ or Swedish Style
\$14.00/dozen

Mini Chicken Wellingtons
wrapped with sherried mushroom
in a buttery puff pastry
\$23.00/dozen

Greek Isles Spanikopita
with spinach and feta in a
flaky phyllo wrap
\$21.50/dozen

Mini Soup Shooters
Choose from Pumpkin, Mushroom,
or Lobster Bisque
\$19.00/dozen

Cold Selections by the Dozen

Caprese Kabob
fresh ciligini mozzarella, grape tomato, and
garden basil with roasted garlic and olive oil
\$16.50/dozen

Sundried Tomato Chicken Tartlet
with whipped goat cheese in a crispy phyllo shell
\$19.50/dozen



Beef Tenderloin Crostini
seared beef atop crisp crostini with whipped garlic
and herb cheese and fresh scallion wedge
\$19.95/dozen

House Smoked Duck Breast
with sundried cherry butter atop crispy crostini
\$22.00/dozen

Crab and Avocado Bundle
with hints of saffron in a savory crepe wrap
\$20.50/dozen

Artistic Displays

Predesigned Tray Landscapes

Chilled Displays

Jumbo Fresh Shrimp Tray
with Zesty Cocktail Sauce
and Fresh Lemon
Small (serves 25): \$75.00
Medium (serves 50): \$140.00
Large (serves 100): \$260.00

Fresh Vegetable Crudite
with Ranch and Roasted Red Pepper Dips
Small (serves 25): \$60
Medium (serves 50): \$90
Large (serves 100): \$175

Imported Cheese Tray
A cascade of seven imported cheeses with grape
clusters, berries, and rustic crackers
Small (serves 25): \$75
Medium (serves 50): \$125
Large (serves 100): \$250

Hickory Smoked Tenderloin of Beef
with Roasted Garlic, Sauteed Peppers, and
Sundried Tomato Mayo
with Sliced Baguette
Small (serves 25): \$150
Medium (serves 50): \$275
Large (serves 100): \$475

House Smoked Salmon Display
Elegantly decorated and accompanied by
classical condiments and crème fraiche
Small (serves 25): \$90
Medium (serves 50): \$175
Large (serves 100): \$300

Beef Tenderloin Ciabatta Sandwiches
sliced beef tenderloin on petite rosemary
ciabatta roll with béarnaise aioli,
mixed greens and caramelized onion
\$37.00/dozen

Warm

Famous Parmesan Artichoke Dip
with Bakery Fresh Bread and Pita Chips
Serves 40: \$75.00

Baked Wheel of Brie
3 lb. wheel of brie with apricot glaze,
apples, and pecans
Serves 30: \$69.00

Holiday Gala Package

Choose (6) Hors D'oeuvres
Choose (2) Artistic Displays

\$19.95/person
Add \$3/person for tenderloin display

Build Your Own Holiday Buffet

Minimum 20 guests

Entrée Selections

Meat Options

Steak Diane

with mushroom, dijon, and sherry

Crusted Petite Filet Mignon

with parmesan, blue cheese, or horseradish
sided with red wine bordelaise

Pan Seared Pork Tenderloin Medallions

with cranberry demi glace

Seafood Options

Fresh Lobster Ravioli

folded with cream, sherry, and roasted garlic in a
fresh saffron pasta with brown butter sauce

Classic Shrimp Dijon

Broiled garlic shrimp dusted with bread crumbs,
herbs, and parmesan

Poultry Options

Pecan Crusted Chicken Breasts

with brandied apricot sauce

Chicken Medallions

with chevre cheese, basil, and roasted red peppers

Chicken Picatta

with lemon beurre blanc and capers

Sides and Such (Choose One of Each)

Green Beans Almondine

Roasted Asparagus Spears

Sugared Vichy Carrots

Creamed Spinach

Potato Souffle

Horseradish Smashed Potatoes

Wild Rice Pilaf

Oven Roasted Red Skinned Potatoes



Organic Baby Greens

strawberry, candied pecan,
mandarin orange vinaigrette

Classic Caesar Salad

parmesan, croutons, homemade garlic dressing

Buffet with One Entrée: \$18.95/person

Buffet with Two Entrées: \$22.95/person

Chef Carved Selections

Requires Chef to carve at hourly rate

Fresh Herb Crusted Tenderloin of Beef

with bearnaise aioli and horseradish cream
\$189.00 (18-20 portions)

Seasoned Prime Rib of Beef

with bordelaise and horseradish cream
\$290.00 (25-30 portions)

Oven Roasted Whole Turkey Breast

with pan gravy and cranberry sauce
\$125.00 (35-40 portions)

Bone In Country Ham

served with mustard cream sauce
\$225.00 (50-60 portions)

Assorted Silver Dollar Rolls

\$6.00/dozen

Bakery Fresh Rustic Artisan Bread Loaves

\$8.00/each

A "White Glove Christmas"

Five Course Formal Dinner

From the Winter Garden

Baby Arugula Salad
with goat cheese and candy striped beets

From the Sea

Elegant Lobster Bisque
with lump crab and sherry cream

Intermezzo

Cranberry Champagne Sorbet
with candied citrus

The Main Event

Choice of One of the Following:
Horseradish Crusted Rack of Lamb
Napoleon of Filet
Seared Diver Scallops

Sweet Dreams

White Chocolate Mousse Torte
with Wild Berry Preserves and
Chocolate Overpour
\$65.00/person
(minimum 8 people)



Mocha Cream Eclairs
\$18.00/dozen

Holiday Petit Fours
\$24.00/dozen

Whipped Cream Puffs
\$18.00/dozen

Miniature Chocolate Cordial Cup
Bailey's, Kahlua, Frangelico, Amaretto
\$27.00/dozen

Miniature Iced Cupcakes
\$19.00/dozen

Fresh Baked Cookies and Brownies
\$12.00/dozen

Visions of Sugar Plums

Sweet Delights by the Dozen

Mini Cheesecake Rounds
\$19.00/dozen

Double Dipped Strawberries
\$21.00/dozen

Assorted Holiday Cake Pops
Cheesecake, Oreo, Brownie, Red Velvet
\$25.00/dozen

Trays and Individual Delights

VIP Holiday Pastry Tray (48 pc)
\$110.00



Holiday
Cookie Trays
Approximately
25-30 cookies per lb.
\$17.95/lb.



Individual Crème Brûlée
 Vanilla Bean, Egg Nog,
 Gingerbread, Peppermint
 \$4.00/each

Bailey's Cheesecake (serves 15)
 \$45.00/each

4" Decorative Iced Cookies
 Stockings, Ornaments, Stars, Trees
 \$3.50/each

Festive Crouqembouche
 50 Cream Puffs Decorated in Spun Sugar
 \$120.00

Chocolate Dipped Strawberry Tree
 50 pc. Dark and White Chocolate Centerpiece
 \$115.00

Holiday Wines and Spirits

All packages based on 3 hours

-1-

Domestic Beer: Miller Lite, Coors Original
 Three Wine Varietals: Red Varietal, White
 Zinfandel, and Chardonnay
 Assorted Sodas and Bottled Water
 3 hours @ \$10.50/person
 \$2/per additional hr.

-2-

Domestic Beer: Miller Lite, Coors Light
 Premium Beef: Samuel Adams, Heineken
 Four Wine Varietals: 2 red, 2 white
 Assorted Sodas and Bottled Water
 3 hours @\$12.00/person
 \$2/per additional hr.

-3-

Basic Bar Package with Semi Premium
 Liquor: Bacardi, Smirnoff, Beefeaters,
 Seagrams 7, Dewars,
 Sweet and Dry Vermouth
 Domestic Beer: Miller Lite, Coors Light
 Premium Beer: Blue Moon
 Three Wine Varietals: Red Varietal, White
 Zinfandel, and Chardonnay
 Assorted Sodas and Bottled Water
 Basic Bar Mixers, Garnish, and Ice
 \$15.75/person
 \$3/per additional hr.

-4-

Premium Bar Package
 with Premium Brand Liquor
 Svedka Vodka, Tanqueray, Canadian
 Club, Johnny Walker, Quervo Gold,
 Dewars, Jack Daniels, Bacardi, Malibu,
 Captain Morgan, Amaretto, Triple Sec,
 Sweet and Dry Vermouth
 Bailey's Irish Cream, Kahlua
 Domestic Beer: Miller Lite, Coors Light
 Premium Beer: Heineken and
 Samuel Adams
 Four Wine Varietals: 2 red, 2 white
 Assorted Sodas, Sparkling Water,
 Bottled Water
 Basic Bar Mixers, Garnish, and Ice
 \$17.95/person~\$3/per additional hr.

Mr. Martini's Bar
"It's a Wonderful life"

Ruby Red Martini

Absolut ruby shaken, sweet pink grapefruit juice,
sugar rimmed glass

Lemon Drop Martini

Absolut citron shaken, homemade lemonade, sugar
rimmed glass

Santas Little Helper

Godiva chocolate liqueur, Kahlua, Absolut vanilla,
Bailey's, chocolate rimmed glass,
candy cane swizzle stick

Partridge in a Peartreetini

Absolute pear, sparkling white grape juice

Pomegranate Martini

Absolut, pomegranate, cranberry,
orange twist

	With	Without
	Bar Option	Bar Option

(1) Martini Selection	\$6	\$3
(2) Martini Selections	\$9	\$5
(3) Martini Selections	\$12	\$7

Christmas Cordials

An after dinner assortment
of fine liqueurs

Bailey's Irish Cream, Kahlua, Godiva
Chocolate, Frangelico, Sambuca,
Drambuie, Vintage Port
Chocolate Liqueurs Cups Included
\$7.00/person

