



# *Holiday Catering*



SAMBERG  
CONFERENCE  
CENTER

# Holiday Reception



## Passed Hors D'oeuvres

**One Hour - 6 selections**

**\$20.00 per person**

**Two Hours - 6 selections**

**\$35.00 per person**

## Hot

Spiced Duck Breast, Persimmon Compote, Brioche  
Turkey Confit Croquette, Corn Breading, Cranberry Jam  
Chicken Skewers, Sweet Chili Glaze  
Goat Cheese Tart, Prosciutto, Burnt Orange Reduction  
Mini Beef Wellington  
Bacon Wrapped Shrimp, Romesco Sauce  
Sweet Potato Latke, Whipped Feta (V)  
Sweet Potato Latke, Pomegranate, Fennel Salad (Vegan)  
Roasted Beets, Goat Cheese, Candied Pecan, Tart (V)  
Butternut Squash, Ricotta Arancini (V)  
Sweet Potato Fritter, Maple Cream (V)  
Red Wine Poached Pears, Brie, Micro Arugula, Flatbread (V)  
Fig & Blue Cheese, Phyllo (V)  
Grilled Cheese, Tomato Shooter (V)

## Cold

Roast Apple, Stilton and Hazelnut on Endive (V)  
California Rolls , Soy Ginger  
Prosciutto Wrapped Figs, Pernod Mousse  
Smoked Salmon Toast, Cranberry, Diced Egg, Onion  
Beef Tenderloin, Red Onion Marmalade, Crostini  
Miniature Skewers, Tomato, Cucumber, Feta , Olive (V)

# Holiday Buffet



**Two Entrées**                      **\$40.00 per person**  
**Three Entrées**                    **\$50.00 per person**

**Please select one of the following starters:**

Butternut Squash Soup, Sautéed Apples, Candied Walnuts, Cardamom Cream  
Carrot Ginger Soup  
Tomato Bisque, Fried Basil

**Please select two of the following salads:**

Winter Greens & Pear Salad, Pomegranate, Spiced Pecans, Blue Cheese, Maple Vinaigrette  
Roasted Acorn Squash & Beet Salad, Arugula, Citrus Vinaigrette  
Winter Kale, Maple Roasted Butternut Squash, Spiced Pecans, Toasted Pepitas, Quinoa , Citrus Vinaigrette  
Sweet Potato Salad with Raisins, Brown Sugar, Cinnamon  
Roasted Brussels Sprouts, Carrots, Lemon & Oregano Dressing  
Green Bean Salad, Garlic, Almonds

**Please select two or three of the following entrees:**

Orange Anise Brined Chicken, Cider Calvados Reduction  
Pan Roasted Chicken, Roasted Apple, Squash, Micro Beets Tops  
Herb Roasted Turkey, Cranberry Chutney  
Maple Glazed Pork Tenderloin, Cider Jus  
Herb Crusted Cod, Carrot Coriander Emulsion  
Herb Roasted Salmon, Rosemary Beurre Blanc  
Horseradish Crusted Roasted Strip Loin, Mushroom Ragout  
Butternut Squash Ravioli, Sage Brown Butter, Parmesan  
Wild Mushroom Risotto, Ragout of Mushrooms, Crisp Shallots

**(Vegetarian)**  
**(Vegan)**

# Holiday Buffet



**Please select three of the following sides:**

Sautéed Green Beans, Almonds  
Roasted Brussels Sprouts, Maple  
Roasted Root Vegetables  
Roasted Yukon Gold Potatoes, Rosemary  
Cornbread Stuffing, Sage, Cranberries  
Honey Soaked Quinoa, Cashews, Cherries  
Sweet Potato, Parsnip Gratin

**Please select one of the following desserts:**

Pumpkin Cheesecake, Cinnamon Whipped Cream  
Assorted Holiday Cookies  
Chocolate Pecan Tart  
Pumpkin Bread Pudding, Caramel Sauce

# Holiday Reception Stations

## **Baked Brie en Croute**

Pear, Cranberry Chutney. Crackers, Baguettes  
\$9.00 per person

## **Charcuterie**

Pate de Champagne  
Prosciutto de Parma  
Pecorino Toscana Grana Padano  
Cranberry Honey, Cornichons, Whole Grain Mustard  
Assorted Breads  
\$12.00 per person

## **Shrimp Cocktail**

Grapefruit Mignonette, Cocktail Sauce, Tabasco Sauce,  
Lemon Wedges  
\$10.00 per person

## **Baked Ham, Honey Glaze**

Roasted Sweet Potato, Brussels Sprouts  
Dried Fruit Chutney, Mustards, Rolls  
\$15.00 per person

Slow Roasted Herb Rubbed Turkey  
Chestnut Stuffing, Roasted Root Vegetables, Turkey Jus,  
Cranberry Orange Chutney, Rolls  
\$15.00 per person

Smoked Pork Loin  
Sage, Currant Glaze, Apple Chestnut Stuffing,  
Roasted Winter Vegetables, Rolls  
\$16.00 per person

## **Vegan Station**

Edamame Hummus, Rice Crackers  
Stuffed Tomato Halves, Tajin of vegetables  
Green Pea, Beluga Lentil Cake with Wild Rice, Quinoa  
Risotto, Smoked Pepper Jus  
Grilled Vegetables, Fennel and Tomato Fondue  
\$18.00 per person

## **Winter Warmer Dips**

Chipotle Black Bean, Corn and Smoked Pepper Dip (**Vegan**)  
Buffalo, Chicken Blue Cheese Dip  
Toasted Pita Chips, Cumin Scented Tortilla Chips  
Carrots, Celery  
\$18.00 per person

## **Mediterranean Display**

Hummus  
Roasted Red Pepper Dip  
Stuffed Grape Leaves  
Marinated Kalamata Olives  
Grilled Feta, Fresh Herb, Olive Oil, citrus , Cracked pepper  
Toasted Pita Chips  
\$12.00 per person

## **Cheese Board**

Assorted Domestic Cheese,  
Quince Paste, Roasted Apple, Honeycomb  
Bread Sticks, Sesame Flat Bread, Toasted Baguette  
\$12.00 per person

## **Prime Rib**

Au Jus, Horseradish Cream, Rolls  
Horseradish Mashed Potatoes, Green Beans  
\$17.00 per person, 100 guest minimum

## **Sea Salt Coriander Crusted Lamb**

Roasted Tri Colored Potatoes, Brussels Sprouts  
Rolls, Mint Jelly  
\$18.00 per person

## **Salmon en Croute, Spinach, Boursin**

Sea Salt, Olive Oil Roasted Potatoes  
Flavored Flatbreads  
\$16.00 per person

## **Orange, Ginger Seared Salmon**

Orange Cranberry Chutney  
Roasted Squash, Jeweled Rice  
\$18.00 per person

# Holiday Reception



## Salad Station

Winter Greens, Kale  
Toppings: Cucumber, Grape Tomatoes, Shredded Carrots,  
Toasted almonds, Dried Cranberries, Feta, Pumpkin  
Seeds. Red Pepper  
Balsamic Vinaigrette, Apple Cider Vinaigrette  
\$10.00 per person

## Pasta Station

Penne Bolognese  
Wild Mushroom, Spinach, Artichoke Lasagna  
Roasted Seasonal Vegetable Antipasti Display  
Grated Parmesan, Red Pepper Flakes, Focaccia  
\$12.00 per person

## Risotto Station

Pumpkin Risotto  
Wild Mushroom Risotto (Vegan)  
Roasted Apple Chestnut Risotto  
\$18.00 per person  
Cooked to Order, Chef Required

## Holiday Tuscan Station

Assortment of Italian Meats & Cheeses  
Prosciutto de Parma, Salami, Hot Cappicola  
Gran Padano, Taleggio & Gorgonzola  
Grilled Focaccia, Flat Breads, Crostini  
Cannellini Bean Salad with Shrimp and Roasted Peppers  
Marinated Fall Vegetables Jardinière  
Marinated Olives, Cherry Peppers, Marinated Mozzarella  
\$20.00 per person

## Vegan Station

Stuffed Tomato Halves, Tajin of vegetables  
Green Pea, Beluga Lentil Cake with Wild Rice, Quinoa  
Risotto, Smoked Pepper Jus  
Grilled Vegetables, Fennel and Tomato Fondue  
\$12.00 per person

## A la Carte Sides

Brussels Sprouts, Maple, Bacon  
Savory Bread Pudding  
Cornbread Stuffing, Chestnuts, Dried Fruits  
Green Bean Casserole, Sauce Mornay  
\$3.95 per person, per item

## Holiday Enhancement Station

Faro, Roasted Squash, Cranberry & Sages  
Assortment of Local Cheese  
Medley of Roasted Fall Vegetables  
Holiday Sweet Potato & Parsnip Salad, Maple Mustard &  
Pomegranate  
Turkey or Duck Rillettes, Brown Bread Crostini,  
Cornichon, Pickle beets  
Baby Kale, Red Wine Poached Pears & Berkshire Blue  
Cheese & Pumpkin Seeds  
\$25.00 per person

# Holiday Dinner



**Plated Three Course Holiday Dinner**

**\$56.00 per person**

**Please select one of each from the following:**

## **Starter**

- Pink Lady Apple Salad, Burratta, Little Gem Lettuce, Toasted Pumpkin Seeds, Apple Cider Vinaigrette
- Chop Salad of Fall Squashes, Baby Kale, Caramelized Brussels Sprouts, Aged Goat Cheese, Cranberry Apple Vinaigrette
- Salad of Petite Greens, Roasted Pear, Watermelon Radish, Pickled Beets, Prosciutto Crisp, Persimmons, Local Berkshire Blue Cheese, Pomegranate Vinaigrette
- Butternut Squash Soup, Sautéed Apples, Candied Walnuts, Cardamom Cream
- Lobster Bisque

## **Main Course**

- Thyme and Garlic Rubbed New York Striploin, Roasted Acorn Squash, sautéed Greens, Pomegranate Gastrique
- Macadamia Nut Crusted Cod, Forbidden Rice Pilaf, garlic and Maple Sautéed Brussels Sprouts, Orange Frangelico Butter Sauce
- Orange and Anise Brined Chicken Breast, Sweet Potato, Quinoa, Kale, Roasted Maitake, Cider Calvados Reduction
- Roasted Chicken, Sweet Potato Hash, Green Beans, Almonds, Port Demi
- Sliced Tenderloin of Beef, Sweet Potato and Parsnips Gratin, Sautéed Swiss Chard, Three Peppercorn Sauce
- Butternut Squash Ravioli, Hazelnut Brown Butter Cream, Crispy Sage
- Roasted Cauliflower, Sweet Potatoes, Kale Stuffed Portobello

## **Dessert**

- Eggnog Crème Brulee, Cranberry Chutney, Gingersnap
- Pumpkin Spice Tart, Cinnamon Ice Cream , Pumpkin Seed Brittle
- Pomegranate Poached Pears, Orange Ginger Mascarpone
- Apple Cranberry Crumble, Crème Anglaise,
- Gingerbread, Pear , Eggnog Custard , Trifle
- Spiced Winter Fruits

# Holiday Desserts & Bar Pricing



## Holiday Dessert Station

**\$15.00 per person**

Holiday Petit Fours and Mini Pastries  
 Chocolate Dipped Fruit  
 Miniature Holiday Desserts , ( Egg Nog Crème Caramel, Chocolate Peppermint, Gingerbread Mouse)  
 Sliced Fresh Fruit, Seasonal Berries  
 Fresh Baked Cookies  
 Tea & Coffee Station

## A La Carte Desserts

- Assorted Holiday Cookies \$4.95 per person
- Holiday Petit Fours & Mini Cupcakes \$7.95 per person
- Holiday Whoopee Pies \$6.95 per person
- Butler Passed Holiday Cake Pops & Parisian Macaroons \$4.95 per person
- Egg Nog Crème Brulee Cake\* \$47.50 each
- Chocolate Peppermint Gateaux\* \$47.50 each
- Gingerbread Cake\* \$47.50 each
- Brownie Tree\* \$47.50 each
- Festive Yule Log\*\* \$65.00 each
- Brownie Tree\* \$65.00 each

\*Serves 10 – 14 people, \*\*Serves 18 people

## Beer & Wine

One Hour: \$11.00 per person  
 Two Hours: \$15.00 per person  
 Three Hours: \$19.00 per person  
 Four Hours: \$22.00 per person

Imported & Domestic Beer, Hard Cider  
 2 House White Wines & 2 House Red Wines  
 Soft Drinks, Juice , Sparkling Water

## Premium Bar

One Hour: \$16.00 per person  
 Two Hours: 20.00 per person  
 Three Hours: 23.00 per person  
 Four Hours: 27.00 per person

Absolut Johnny Walker Red  
 Tanqueray Bacardi  
 Jim Beam

Imported & Domestic Beer, Hard Cider  
 2 Premium White Wines & 2 Premium House Red Wines  
 Soft Drinks, Juice , Sparkling Water

## Platinum Bar

One Hour: \$19.00 per person  
 Two Hours: \$23.00 per person  
 Three Hours: \$26.00 per person  
 Four Hours: \$30.00 per person

Ketel One Johnny Walker Black  
 Bombay Sapphire Crown Royal  
 10 Cane Rum Markers Mark

Imported & Domestic Beer, Hard Cider  
 2 Platinum White Wines & 2 Platinum House Red Wines  
 Soft Drinks, Juice , Sparkling Water

## Sample Passed Holiday Beverages

Hot Spiced Apple Cider  
 Peppermint Hot Chocolate  
 Mexican Hot Chocolate  
 Spiked Eggnog  
 Bourbon Apple Cider  
 Mulled Wine