



Holiday Catering



Holiday Package Menus

Winter Frolic
\$57.00 Per Person

Includes the following

3 Passed Hors D'Oeuvres for 1 Hour
One stationary Display
One Carving Station
One Holiday Sides Station

Pricing Excludes
Alcohol , Linen & Labor

Winter Wonderland
\$68.00 Per Person

Includes the following

3 Passed Hors D'Oeuvres for 1 Hour
Two Stationary Displays
Two Carving Station
One Holiday Sides Station

Pricing Excludes
Alcohol , Linen & Labor

Below are some general guides to hosting events here at Samberg Conference Center

Room Rental Fees

CATERING COSTS These vary greatly based upon event details (overall timing, duration, guest count, flow, menu, etc.) but please find a guideline below.

Sample Events (based on a 100 guests)

\$105 per guest Two hour reception with passed and stationary hors d'oeuvres, Beer & Wine Bar, equipment rentals, and staffing.

\$135 per guest Three hour station reception with passed hors d'oeuvres, savory and sweet food stations, Beer & Wine Bar, equipment rentals, and staffing

Under 100 guests, per guest prices rise due to certain larger fixed costs and we would need an approximate guest



Passed Hors D'oeuvres

Stationary Displays

Butler Passed Hors D'oeuvres One Hour Select 3

Hot

Spiced Duck Breast, Persimmon Compote, Brioche
Turkey Confit Croquette, Corn Breeding, 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)

Baked Brie en Crouete

Pear, Cranberry Chutney. Crackers, Baguettes

Charcuterie

Pate de Champagne

Prosciutto de Parma

Pecorino Toscana Grana Padano

Cranberry Honey, Cornichons, Whole Grain Mustard

Assorted Breads

Shrimp Cocktail

Grapefruit Mignonette, Cocktail Sauce, Tabasco Sauce,

Lemon Wedges

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

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

Cheese Board

Assorted Domestic Cheese,

Quince Paste, Roasted Apple, Honeycomb

Bread Sticks, Sesame Flat Bread, Toasted Baguette

Carving Stations

Baked Ham, Honey Glaze

Roasted Sweet Potato, Brussels Sprouts
Dried Fruit Chutney, Mustards, Rolls

Slow Roasted Herb Rubbed Turkey

Chestnut Stuffing, Roasted Root Vegetables, Turkey Jus,
Cranberry Orange Chutney, Rolls

Smoked Pork Loin

Sage, Currant Glaze, Apple Chestnut Stuffing,
Roasted Winter Vegetables, Rolls

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

Prime Rib

Au Jus, Horseradish Cream, Rolls
Horseradish Mashed Potatoes, Green Beans
\$17pp (minimum order of 100 guests)

Sea Salt Coriander Crusted Lamb

Roasted Tri Colored Potatoes, Brussels Sprouts
Rolls, Mint Jelly

Salmon en Croute, Spinach, Boursin

Sea Salt, Olive Oil Roasted Potatoes
Flavored Flatbreads

Orange, Ginger Seared Salmon

Orange Cranberry Chutney
Roasted Squash, Jeweled Rice

*One Chef Attendant per 100 guests Required on all
Carving Stations*

Holiday Accompaniment Stations

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

Pasta Station

Butternut Squash Ravioli, Hazelnut Cream Sauce
Rigatoni, Italian Sausage, Spicy Tomato Ragout
Wild Mushroom, Spinach, Artichoke Lasagna

A la Carte Sides

Brussels Sprouts, Maple, Bacon
Savory Bread Pudding
Cornbread Stuffing, Chestnuts, Dried Fruits
Green Bean Casserole, Sauce Mornay
\$3.95pp **50 person minimum per side**



Holiday Desserts & Bar Pricing



Holiday Dessert Station

15.00 per guest

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 *(serves 10-14 people)* \$47.50 each
- Chocolate Peppermint Gateaux *(serves 10-14 people)* \$47.50 each
- Gingerbread Cake *(serves 10-14 people)* \$47.50 each
- Brownie Tree *(serves 10-14 people)* \$47.50 each
- Festive Yule Log *(serves 18 people)* \$65.00 each
- Brownie Tree *(serves 10-14 people)* \$65.00 each

Beer & Wine

- One Hour: 11.00 per guest
- Two Hours: 15.00 per guest
- Three Hours: 19.00 per guest
- Four Hours: 22.00 per guest

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

Premium Bar

- One Hour: 16.00 per guest
- Two Hours: 20.00 per guest
- Three Hours: 23.00 per guest
- Four Hours: 27.00 per guest

Absolut Johnny Walker Red
Tanqueray Bacardi
Jim Beam

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

Platinum Bar

- One Hour: 19.00 per guest
- Two Hours: 23.00 per guest
- Three Hours: 26.00 per guest
- Four Hours: 30.00 per guest

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

Imported & Domestic Beer, Hard Cider
2 Platinum White & 2 Platinum House Red
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