



# *Holiday Catering*



SAMBERG  
CONFERENCE  
CENTER

# Holiday Reception



## Passed Hors D'oeuvres

**One Hour - 6 selections**

**Two Hours - 6 selections**

**\$20.00 per person**

**\$35.00 per person**

## Hot

Spiced Duck Breast, Persimmon Compote, Brioche  
Turkey Confit Croquette, Corn Breading, Cranberry Jam Chicken Skewers, Sweet Chili Glaze

Mini Beef Wellington

Bacon Wrapped Shrimp, Maple Glaze

Sweet Potato Latke, Whipped Feta (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)

Wild Mushroom Arancini, Shallot Marmalade, Aged Balsamic (Vegan)

Mediterranean 'Falafel', Garbanzo, Tahini Sauce (Vegan)

Crispy Chickpea fries, Roasted Piquillo Pepper, Fennel Pollen (Vegan)

Corn Fritter, Parsley, Romesco, Basil Aioli (Vegan)

## Cold

Cranberry, Ricotta, Crostini

Roast Apple, Stilton and Hazelnut on Endive (V)

California Rolls, Soy Ginger

Prosciutto Wrapped Figs, Pernod Mousse

Smoked Salmon Toast, Diced Egg, Onion

Beef Tenderloin, Red Onion Marmalade, Crostini

Miniature Skewers, Tomato, Cucumber, Feta, Olive (V)

Eggplant Caponata, Romesco Pepper, Aged Balsamic Basil (Vegan)

Mediterranean Onion Crostini with Tomato Confit and Black Olive (Vegan)



# 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 Penne, Roasted Root Vegetables, Brown Butter, Crispy Sage (V)  
Wild Mushroom Risotto, Ragout of Mushrooms, Crisp Shallots (Vegan)  
Ratatouille Style Vegetables with Tomato, Thyme and Parsley (Vegan)  
Slow-Braised Portobello "Short Rib" Indian Spices, Leeks, Celery Root,  
Mint and Cilantro (Vegan)

# Holiday Buffet



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

Sautéed Green Beans, Almonds

Roasted Brussels sprouts, Maple

Roasted Cauliflower with Quinoa, Dried Fruit,  
Pumpkin Seeds

Roasted Yukon Gold Potatoes, Rosemary Brioche

Stuffing with Wild Mushrooms, Fresh Sage

Gratin of Parsnips, Sweet Potatoes and Chestnuts

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

Pumpkin Cheesecake, Cinnamon Whipped Cream

Assorted Holiday Cookies

Gingerbread Cake

Eggnog Crème Brulee Cake

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**

## **Winter Warmer Dips**

Smokey Chipotle Butternut Squash Dip (**Vegan**)

Warm Lentil and Caramelized Leek 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

Accompaniments: 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, Mornay Sauce

**\$3.95 per person, per item**

## Holiday Enhancement Station

Faro, Roasted Squash, Cranberry & Sage

Assortment of Local Cheeses

Medley of Roasted Fall Vegetables

Holiday Sweet Potato & Parsnip Salad, Maple Mustard & Pomegranate

Turkey or Duck Rillettes, Brown Bread Crostini,

Cornichon, Pickled 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
- Pan Roasted Chicken, Sweet Potato Mash, Poached Figs, Cremini Mushrooms
- Roasted Chicken, Truffle Crushed Potatoes, Winter Vegetables, Red Wine Reduction
- Sliced Porcini Crusted Tenderloin of Beef, Truffle Butter Sauce, Brussels, Sprout Leaves, Peewee Potatoes
- Butternut Squash Ravioli, Hazelnut Brown Butter Cream, Crispy Sage (V)
- Roasted Cauliflower, Sweet Potatoes, Kale Stuffed Portobello (Vegan)
- Stuffed Baby Bells
- China Dal Lentils, Grilled Asparagus and Cumin Lemon Vinaigrette (Vegan)

## **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 Bundt Cake, Cinnamon Whipped Cream
- Red Velvet Cake, Red & White Chocolate Shavings
- Spiced Winter Fruits (Vegan)



# 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

## Holiday Mousse Station

**\$18.00 per person**

Chocolate Peppermint

Pumpkin

Nutella S'mores

Served in Mini Mason Jars

Seasonal Fresh Fruit

Tea & Coffee Station

## Sample Passed Holiday Beverages

Hot Spiced Apple Cider

Peppermint Hot Chocolate

Mexican Hot Chocolate

Spiked Eggnog

Bourbon Apple Cider

Mulled Wine

**\$7.00 per person, per hour**