



Holiday Catering



SAMBERG
CONFERENCE
CENTER

Holiday Reception



Passed Hors D'oeuvres

One Hour - 6 selections

Two Hours - 6 selections

\$21.00 per person

\$36.00 per person

Hot

Spiced Duck Confit, Persimmon, Cranberry Compote, Brioche

Mini Beef Wellington

Bacon Wrapped Scallop, Maple Glaze

Sweet Potato Latke, Whipped Feta (V)

Butternut Squash, Ricotta Arancini (V)

Sweet Potato Fritter, Maple Cream (V)

Balsamic, Fig, Chevre, Flatbread (V)

Grilled Cheese, Roasted Tomato Bite (V)

Macadamia Nut Crusted Brie, Apricot Chutney (V)

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

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

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

Cold

Smoked Salmon Toast, Boursin, Diced Egg, Onion

Truffled Smoked Chicken Crostini

Beef Tenderloin, Red Onion Marmalade, Crostini

California Rolls, Soy Ginger (V)

Prosciutto Wrapped Figs, Pernod Mousse (V)

Medjool Date Stuffed with Roquefort & Candied Pecan (V)

Roast Apple, Stilton and Hazelnut on Endive (V)

Cucumber Cup with Tomato, Feta & Olive (V)

Artichoke & Red Pepper Bruschetta, Basil Oil (Vegan)

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:

Roasted Butternut Squash Apple Soup
Winter Mushroom Soup, Crème Fraiche
Tomato Bisque, Basil

Please select two of the following salads:

Winter Greens & Bosc Pear Salad, Pomegranate, Spiced Pecans, Chevre, Cranberry Vinaigrette
Roasted Acorn Squash & Beet Salad, Arugula, Citrus Vinaigrette
Winter Kale, Maple Roasted Butternut Squash, Toasted Pepitas, Quinoa, Orange Sherry 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, Calvados Reduction
Pan Roasted Thyme Chicken, Grapes, Zinfandel Sauce
Herb Roasted Turkey, Cranberry Chutney, Giblet Gravy
Maple Glazed Pork Tenderloin, Cider Jus
Herb Crusted Cod, Lemon Herb Beurre Blanc
Herb Roasted Salmon, Roasted Tomatoes, Sauteed Spinach
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 Stack with Tomato, Thyme and Parsley (Vegan)
Slow-Braised Portobello, Celery Root Puree, Crispy Leeks (Vegan)

Holiday Buffet



Please select three of the following sides:

Sautéed Green Beans, Almonds

Roasted Brussels Sprouts

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:

Bailys Irish Cheesecake

Assorted Holiday Cookies

Gingerbread Cake

Eggnog Crème Brulee

White Chocolate Brioche Bread Pudding, Vanilla Bean Sauce

Hazelnut Mousse, Red Currant Swirl

Holiday Reception Stations

Baked Brie en Croute

Raspberry 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 Breast

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

Beef Tenderloin

Au Jus, Horseradish Cream, Rolls

Garlic Mashed Potatoes, Green Beans

\$21.00 per person

Sea Salt Coriander Crusted Lamb

Roasted Tri Colored Potatoes, Brussels sprouts,

Rolls, Mint Jelly, Plum Sauce

\$18.00 per person

Salmon en Croute, Spinach, Boursin

Champagne Beurre Blanc,

Sea Salt, Olive Oil Roasted Potatoes,

Flavored Flatbreads

\$19.00 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

\$13.00 per person

Risotto Station

Choice of Two:

Pumpkin Risotto

Wild Mushroom Risotto (**Vegan**)

Roasted Apple Chestnut Risotto

Assorted Toppings

\$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

\$58.00 per person

Please select one of each from the following:

Starter

- Baby Spinach, Radicchio, Grilled Portobello, Ricotta Salata, Pancetta Crisp, Balsamic Vinaigrette
- Delicata Squash, Baby Kale, Caramelized Brussels Sprouts, Cranberry Apple Vinaigrette
- Salad of Petite Greens, Roasted Bosc Pear, Pickled Shallots, Local Berkshire Blue Cheese, Pomegranate Vinaigrette
- Butternut Squash Soup, Cortland Apples, Pumpkin Seed Oil
- Lobster Bisque

Main Course

- Thyme and Garlic Rubbed New York Striploin, Roasted Acorn Squash, sautéed Greens, Pomegranate Gastrique
- Macadamia Nut Crusted Cod, Jewel Rice Pilaf, Sautéed Brussels Sprouts, Tarragon 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, Fingerling Potatoes
- Butternut Squash Ravioli, Hazelnut Brown Butter Cream, Crispy Sage (V)
- Roasted Cauliflower, Sweet Potatoes, Kale Stuffed Portobello (Vegan)
- Red Lentil Cake, Grilled Asparagus and Cumin Lemon Vinaigrette (Vegan)

Dessert

- Eggnog Crème Brulee, Cranberry, Gingersnap Tuille
- White Chocolate Brioche Bread Pudding, Vanilla Crème Anglaise
- 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

\$16.00 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 **\$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

\$20.00 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