



HOLIDAY MENU



A LA CARTE APPETIZERS

Each appetizer offering includes 25 pieces.

ASPARAGUS & ASIAGO CHEESE WRAPPED IN FILO

Asparagus and rich asiago cheese wrapped in a lightly browned, crispy filo dough shell.

BALSAMIC GLAZED FILET MIGNON BITES

Balsamic glazed filet mignon pieces wrapped in bacon.

CANDIED SWEET POTATO EN CROUTE

Flaky puff pastry stuffed with pureed & candied sweet potato.

COCONUT SHRIMP

Crispy coconut-battered shrimp served with our tangy mango honey mustard.

CRISPY CRAB CAKES

Golden-fried homemade lump crab cakes with a spicy mango chutney.

JUMBO SHRIMP COCKTAIL

Served with homemade cocktail sauce and garnished with lemon slices.

300 SIGNATURE SKEWERS

Our signature skewers served with accompanying sauce. Choice of 1: Beef, Chicken or Thai Shrimp.

VEGETABLE FRITTATA WRAPPED IN BACON

Tender vegetables backed in a savory egg custard, topped with cheese and wrapped in crisp bacon.



DISPLAY PRESENTATIONS

Small displays serve up to 10 guests. Large displays serve up to 25 guests.

GOURMET CHEESE DISPLAY

Premium cheese assortment complimented with fresh fruits, berries and gourmet crackers.

GARDEN VEGETABLE CRUDITÉS DISPLAY

Fresh vegetables with a lemon herb dipping sauce.

SEASONAL FRUIT DISPLAY

Fresh array of sliced seasonal fruits with crème fraîche.

MEDITERRANEAN SPINACH & ARTICHOKE DIP

Blend of spinach, artichoke and shredded parmesan and mozzarella cheese served with corn and pita chips.

CAPRESE SALAD DISPLAY

Buffalo mozzarella, Roma tomatoes, sweet red onions and fresh basil garnish, drizzled with balsamic vinaigrette.

TOMATO BRUSCHETTA

Balsamic tomato bruschetta served with focaccia bread.

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All packages include Cranberry-Orange Chutney and a Caesar salad with parmesan cheese and garlic croutons. Minimum of 25 people per order.



OPTION 1

*Your Choice of:
Brown Sugar & Maple Glazed Ham or a Roasted Turkey Presentation with an arrangement of sauces
Two side dishes
Chef's selection of desserts**



OPTION 2

*Brown Sugar & Maple Glazed Ham and a Roasted Turkey Presentation with an arrangement of sauces
Three side dishes
Chef's selection of desserts**



OPTION 3

*Roasted Turkey Presentation plus your Choice of:
Brown Sugar & Maple Glazed Ham or a Peppercorn Crusted Beef Tenderloin carving station
with an arrangement of sauces
Three side dishes
Chef's selection of desserts**

SIDE OPTIONS

Garlic mashed potatoes

Rosemary roasted red skin potatoes

Zesty broccoli & parmesan bake

Sweet and spicy baked cornbread with jalapeños, scallions & bell peppers

Rustic bread stuffing with thyme & bell peppers

Roasted seasonal vegetables & squash

Roasted maple yams with baked streusel topping

Creamy potato gratin with horseradish & parmesan

300's cheesy macaroni with crisp topping

Fresh green beans & bell peppers

DESSERTS

*A selection of holiday themed crispy rice marshmallow treats, cookies and fudge brownies or a selection of pies (choice of pumpkin, sweet potato or apple)**

**All desserts are based on availability and chef's selection of pies.*

All prices are subject to 18% gratuity and applicable sales tax.

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BEVERAGE PACKAGES

Hosted-bar packages by the hour. Hourly bar packages are only available for groups of 20 or more and do not include shots or doubles. Premium wines are available by the bottle.

ULTRA PREMIUM PACKAGES

Grey Goose, Ketel One, Belvedere, Bombay Sapphire, Patron, Johnny Walker Black, 10 Cane, Hennessy, as well as Premium liquors: Absolut Vodka, Tanqueray Gin, 1800 Tequila, Jack Daniels Whiskey, Myers Dark Rum, and Chivas Regal Scotch, imported and domestic bottled beer and house wine.

PREMIUM PACKAGES

Premium liquors: Absolut Vodka, Tanqueray Gin, 1800 Tequila, Jack Daniels Whiskey, Captain Morgan, and Chivas Regal Scotch as well as imported and domestic bottled beer and house wine.

STANDARD PACKAGES

Call liquors: Smirnoff Vodka, Beefeaters Gin, Sauza Gold Tequila, Jim Beam Bourbon, Bacardi Light Rum and J&B Scotch as well as imported and domestic bottled beer and house wine.

BEER/WINE PACKAGES

Imported and domestic bottled and draft beers and house wine.

OPEN BAR, DRINK TICKETS and CASH BAR options are available upon request.

BEVERAGE SERVICES

HOT BEVERAGE SERVICE

An elegant service of freshly brewed regular and decaf coffee, assorted teas with honey, assorted sugars and real cream to finish.

COLD BEVERAGE SERVICE

Your choice of fruit juices, flavored iced teas and bottled waters chilled with glasses and ice.

UNLIMITED SOFT DRINK SERVICE

Your choice of fountain Pepsi products – including Pepsi, Diet Pepsi and Sierra Mist – with cups and ice.

All items are subject to tax and gratuity charge.

At 500 we practice responsible dispensing of alcohol. Beverage service to a guest may be suspended.