

Holiday Plated Lunch

Soup & Salad

(Select One)

Butternut Squash Bisque

Served w/ maple drippings & spiced walnuts

Lobster Bisque

Rich lobster bisque finished with Sherry, Crème
fraiche, American Caviar

Manchego Salad

Grilled Granny Smith apples, apricots, toasted almonds,
mixed greens & cider vinaigrette

Sangria Poached Pear Salad

Organic greens, served with cinnamon dusted cranberry
goat cheese, candied walnuts & aged sherry vinaigrette

Classic Caesar Salad

Hearts of Romaine, Caesar Dressing, Garlic House
Dressing

Croutons & Parmesan Cheese Crisp

Entrées

(Select One)

Grilled Alaskan Salmon

Jumbo lump crab cake, applewood smoked bacon &
sweet potato corn hash

\$35.00 per person

Pan Seared Petit Filet Mignon

Smoked Gouda potato gratin, grilled asparagus,
baby carrots & roasted shallot rosemary demi

\$40.00 per person

Roasted Turkey Roulade/ Sundried Cranberry Jus

Served w/ cornbread pudding & Sweet Potato
Strings

\$34.00 per person

Grilled Flat Iron Steak

Roasted potatoes, grilled vegetables with goat
cheese, mushrooms & figs

\$34.00 per person

Walnut Crusted Chicken Breast

Apple-Fennel crisp and grilled asparagus

\$34.00 per person

Spaghetti Squash Philo

Golden raisins, goat cheese served with Sundried
Tomato Cream Sauce

\$32.00 per person

Dessert

Select One from the Holiday Dessert Menu

*Meal Served with Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea with Lemon Wedges,
Freshly Baked Rolls with Butter & Chefs Selection of Accompaniments*

Menu Cost Does Not Include 22% Service Charge or Applicable Sales Tax

Holiday Lunch Buffet

(Minimum of 30 Guests)

Soup & Salad

Butternut Squash Bisque
Served w/ maple drippings & spiced walnuts

Manchego Salad
Grilled Granny Smith apples, apricots, toasted almonds, mixed greens & cider vinaigrette

Classic Caesar Salad
Hearts of Romaine, Caesar Dressing, Garlic House Dressing
Croutons & Parmesan Cheese Crisps

Cranberry Waldorf Salad
Red & Green Apples, Celery, Mandarin Oranges, Sun-Dried Cranberries,
Toasted Walnuts in a Sweet Creamy Dressing

Entrées

Grilled Alaskan Salmon
Applewood smoked bacon, Lobster Veloute

Walnut Crusted Chicken Breast
Apple-Fennel crisp and grilled asparagus

Maple Glazed Flank Steak
With goat cheese, mushrooms & figs

Sides

Wild Rice w/ Pecans and sun-dried cranberries
Roasted Garlic Mashed Potatoes
Cornbread Pudding
Assorted Freshly Baked Rolls & Butter

Holiday Dessert Table

\$45.00 per person

*Meal Served with Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea with Lemon Wedges,
Freshly Baked Rolls with Butter & Chefs Selection of Accompaniments*

Menu Cost Does Not Include 22% Service Charge or Applicable Sales Tax

Holiday Reception

The 30 Minute Holiday Reception is included
With the selection of a Holiday Plated or Buffet Dinner Menu

Hors d' Oeuvres

(Select three)

Hot

Turkey Confit

Served on a Crispy Sweet Potato Cake topped with Cranberry Relish

Apple Smoked Bacon Wrapped Dates

Baked Phillo Wrapped Goat Cheese

Topped with Tomato Jam

Grilled Serrano Wrapped Figs & Cabrales

Butternut Squash Bisque Shooters

Spanish Chorizo, Manchego Cheese Puff Pastry

Cold

Sugar Pickled Apricots Topped with Brie

Served with Real Honeycomb

House Cured Salmon with Black Olive Tapenade

Served on Pita chip

Duck Carpaccio

Grilled Granny smith Apple & Pomegranate Molasses

Crab Deviled Eggs

W/ Pimente Espellete

Sangria Poached Pears

w/ Cabrales blue cheese mousse & candied walnuts

Beverages

(Select one)

Sparkling Fruit Punch

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Warm Apple Cider

*Our Banquet Beverage List offers Additional Selections
For Your Holiday Event*

Menu Cost Does Not Include 22% Service Charge or Applicable Sales Tax

Holiday Plated Dinner

Soup & Salad

(Select One)

Butternut Squash Bisque

Served w/ maple drippings & spiced walnuts

Lobster Bisque

Rich lobster bisque finished with Sherry, Crème fraiche, American Caviar

Manchego Salad

Grilled Granny Smith apples, apricots, toasted almonds, mixed greens & cider vinaigrette

Sangria Poached Pear Salad

Organic greens, served with cinnamon dusted cranberry goat cheese, candied walnuts & aged sherry vinaigrette

Classic Caesar Salad

Hearts of Romaine, Caesar Dressing, Garlic House Dressing

Croutons & Parmesan Cheese Crisps

Entrées

(Select One)

Grilled Alaskan Salmon

Topped w/ Goat Cheese, roasted Peruvian potatoes, grilled asparagus & baby carrots
\$52.00 per person

Cinnamon Smoked Pork Loin

Spiced cornbread pudding, grilled vegetables & pomegranate molasses
\$51.00 per person

Braised Petite Lamb Osso Buco

Horseradish mashed potatoes, caramelized pearl onions, grilled vegetables & Spanish sherry pan sauce
\$59.00 per person

Pan Seared Filet Mignon

Smoked Gouda potato gratin, grilled asparagus, baby carrots & roasted shallot rosemary demi
\$64.00 per person

Rotisserie Game Hen

Goat cheese scallop potatoes, blood orange marmalade, smoked corn & black eyed pea succotash
\$49.00 per person

Grilled Ribeye

Roasted garlic mashed potatoes, grilled vegetables & Cabrales blue cheese butter.
\$62.00 per person

Dessert

Select One from the Holiday Dessert Menu

Meal Served with Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea with Lemon Wedges, Freshly Baked Rolls with Butter & Chefs Selection of Accompaniments

Menu Cost Does Not Include 22% Service Charge or Applicable Sales Tax

Holiday Dinner Buffet

(Minimum of 30 Guests)

Starters

Butternut Squash Bisque

Served w/ maple drippings & spiced walnuts

Manchego Salad

Grilled Granny Smith apples, apricots, toasted almonds, mixed greens & cider vinaigrette

Cranberry Waldorf Salad

Red & Green Apples, Celery, Mandarin Oranges, Sun-Dried Cranberries,
Toasted Walnuts in a Sweet Creamy Dressing

Entrees

(Select 2 or 3)

Cinnamon Smoked Pork Loin
Pomegranate molasses

Grilled Alaskan Salmon

Applewood smoked bacon, Lobster Veloute

Walnut Crusted Chicken Breast
Apple-Fennel crisp

Baked Manicotti

Filled with spinach & ricotta, roasted tomato, pine
nuts & shaved ricotta salata cheese

Carved Entrees

(Select 1 or 2)

Fruita Mastarda Roast Prime Rib
Au Jus & Creamy Horseradish

Glazed Roasted Pork Steamship

Pomegranate molasses & pan sauce

Roasted Turkey Roulade

With sundried cranberry Jus

Salt Crusted Striped Bass

Grilled lemon, sauce remoulade, preserved lemon
thyme vinaigrette

Sides

(Select 2)

Wild Rice with Pecans and Sun-dried Cranberries

Smoked Gouda Potato Gratin

Cranberry Goat Cheese Scallop Sweet Potatoes

Roasted Garlic Mashed Potatoes

Cornbread pudding

Winter Grilled Vegetables

Assorted Freshly Baked Dinner Rolls & Butter

Holiday Dessert Table

\$66.00 per person (Three Entrees or Carved Items)

\$68.00 per person (Four Entrees or Carved Items)

(\$75.00 Carving Attendant Fee Applies to all Carving Stations)

*Meal Served with Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea with Lemon Wedges,
Freshly Baked Rolls with Butter & Chefs Selection of Accompaniments*

Menu Cost Does Not Include 22% Service Charge or Applicable Sales Tax

Holiday Dessert Selections

Included in Menu Cost for Holiday Plated Lunch & Dinner

(Select one)

Cranberry Cobbler
w/ Cinnamon Stick Cream

Pumpkin Cheesecake
Molasses Gastrique

Chocolate Dipped Pecan Pie
w/ Cinnamon Chantilly Cream

Orange Spice Cake
w/ Sour Cream Icing

Chocolate Hazelnut Torte
w/ espresso bittersweet chocolate sauce

Butterscotch Cream Brule
Served with Pistachio Biscotti

Grill Pineapple and Gingerbread Pudding
w/ Buttermilk Ice Cream Sauce

Caramelized Fig Upside-down Cake
w/ Cajeta sauce

Rum Infused Eggnog Tress Leches
w/ Maple Chantilly Cream

Peppermint laced White Chocolate Godiva Mousse
w/ Candy Cain Crumbles

Menu Cost Does Not Include 22% Service Charge or Applicable Sales Tax

Holiday Package Bar

Simply Choose the Package You Prefer to Provide Your Guests with
Unlimited Cocktails for a Predetermined Per Person Price
Price Based on Guaranteed Number of Guests or the Actual Attendance if Higher

	Call	Premium
Per Person, Per Hour	\$15.00	\$17.00
Each Additional Hour, Per Person	\$ 8.00	\$10.00

Hosted Bars

Premium Brands	\$6.50 per drink
Call Brands	\$6.00 per drink
Cordials	\$7.50 per drink
Domestic Beer	\$5.00 per bottle
Imported Beer	\$5.25 per bottle
Domestic Wine	\$6.00 per glass
Soft Drinks	\$4.00 each
Bottled Waters	\$4.00 each
Margaritas	\$6.00 each

Cash Bars

Premium Brands	\$6.75 per drink
Call Brands	\$6.25 per drink
Cordials	\$8.25 per drink
Domestic Beer	\$5.00 per bottle
Imported Beer	\$5.25 per bottle
Domestic Wine	\$6.25 per glass
Soft Drinks	\$4.00 each
Waters	\$4.00 each
Margaritas	\$6.25 each

Bartenders, Cashiers and Cocktail Servers

Bartenders are required for all Bars & Cashiers are required for all Cash Bars

Bartenders	\$75.00 each
Cashiers	\$75.00 each
Cocktail Servers	\$75.00 each
(3 Hour Minimum, \$25.00 each additional hour)	

Prices Subject to Change

22% Service Charge Applies to Hosted Bars & Non-Alcoholic Beverages

Champagne & Wine are Available by the Bottle
Current List Available Upon Request

Menu Cost Does Not Include 22% Service Charge or Applicable Sales Tax

HOTEL CONTESSA CATERING POLICIES

FOOD & BEVERAGE

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require only hotel purchased food and beverage be served and no food or beverage be removed from the premises. All food and beverage served in the hotel must be provided by the hotel, with the exception of specialty cakes. Menu selections and other details should be supplied to your Event Coordinator no later than three weeks prior to the date of your event.

ENTRÉE OPTIONS & COMBINATION PLATES

Generally, one entrée selection for all guests is offered, however you may request up to (3) entrée options for your guests. When selecting an entrée option menu, the higher priced entrée will be charged for all guests. Combination plates are also available by selecting (2) entrées to be served in smaller portions on the same plate. When selecting a combination plate, the higher priced entrée will be charged for all guests. Additionally a \$2.00 per guest surcharge is applied for combination plates.

GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by 10:00 am three (3) business days prior to your event. The number will be considered a final guarantee and you will be charged for this number even if less should attend.

MEAL MINIMUMS

For meal functions of 20 people or less, you will be charged a \$75.00 additional service charge. Buffets are subject to 25 person minimum order. Hors D'oeuvres require a 25 piece minimum order.

SERVICE CHARGE & TAX

A 22% service charge is applied to all food and beverage services. Applicable state sales tax of 8.125% will be applied to food. A 6% tax is applied to meeting room rental.

MEETING SPACE

There will be a \$75.00 reset fee should you request to change the approved set-up of a meeting room once it has been set. The Hotel will gladly hang any banners that you require for your event at a fee of \$50.00 per banner and post this cost to your account. Please notify the hotel in advance so that proper arrangements can be made to hang banners. The Hotel will not permit the affixing of anything to the walls, floor or ceilings without prior approval from Hotel Management. The Hotel does not allow any signage to be displayed in the main lobby or public areas.

PARKING

Hotel Contessa offers valet parking for a \$15.00 daily fee / \$25.00 overnight fee. Parking is limited and based on availability and therefore not guaranteed for all guests. Self parking is also available at multiple city parking lots and garages in the downtown area.