

**exclamations catering & event specialist
Holiday Buffet Dinner Menus**

**HOLIDAY BUFFET DINNER MENU
(30 or more guests)**

Placed on Garnished Platters

Choice of 3: 1 per guest of each chosen

! Bacon Straws ~ our signature

! Shrimp Shooters in old bay rimmed shot cups with tangy cocktail sauce

! Brie & Raspberry Bites

! Crispy Wontons topped with wasabi cream & smoked salmon

! Edible Spoons with cranberry chicken salad or pimento cheese

! Southern Deviled Eggs with pickled okra garnish

! Granny Smith Apple Slices with gorgonzola cream & sugared walnut

! Dates filled with mascarpone cheese wrapped with prosciutto

! Antipasti Skewers with mozzarella, artichoke heart, sun-dried tomato, kalamata olive

! Caprese Skewer with fresh mozzarella, grape tomato & basil with balsamic drizzle

! Crostini with fig preserves, goat cheese spread

\$6.75 per guest

HOLIDAY BUFFET DINNER

Salad: Choice of one Salad

! Tossed Mixed Green Salad with an Array of Fresh Vegetables served with a choice of Dressings

! Winter Salad of Apples, Dried Cranberries and Sugared Walnuts with Champagne Honey Mustard

! Caesar Salad with Polenta Croutons, Shaved Parmesan, Pine nuts, Roasted Red Peppers | Caesar Dressing

Entrée: Choice of one, two or three Entrees

Poultry

! Sliced Oven Roasted Turkey Breast with Savory Gravy and Cranberry Sauce

! Baked Cornbread & Apple dressing stuffed chicken breast laced with cider jus

! Stuffed Chicken Breast with Spinach & Cranberries laced with a white wine beurre blanc

! Chicken Caprese – marinated grilled breast of chicken in a light wine sauce topped with Roma

tomatoes, fresh mozzarella and basil

! Chicken Marsala with fresh mushrooms in a marsala demi glace

! Baked Lemon Artichoke Glazed Chicken Breast

! Maple Cranberry Glazed Grilled Chicken Breast atop vegetable ragout

Seafood

! Ginger & Soy Glazed Salmon Fillet

! Salmon Filet topped with Artichoke, Sun-dried Tomato & Olive tapanade

! Pan roasted Mahi with tomato, artichokes & champagne butter*

! Exclamations Fresh Salmon cakes with Sirachi Ranch

! Exclamations Jumbo Lump Crab cakes with Apricot Chutney**

Pork

- ! Pork Loin with Mushroom Onion Thyme Demi
- ! Dried Fruit Stuffed Pork Loin with Apple Cider Jus
- ! Spiced Pork Loin with sauteed peaches

Beef

- ! Sliced Top Round of Beef with Mushroom Demi Glaze
- ! Ginger Soy Marinated Flank Steak topped with mandarin oranges & green onions
- ! Marinated Sliced Flank Steak with Chimichurri Sauce
- ! Beef Burgundy
- ! Slow Roasted Prime Rib of Beef with Horseradish jus*
- ! Sliced Seasoned Tenderloin of Beef laced with Wild Mushrooms**

Pasta

- ! Penne Pasta topped with Sautéed Vegetable Marinara with Basil and Parmesan Cheese
- ! Bow Tie Pasta with Tomato Vodka Cream
- ! Penne with wild mushrooms, olive oil, garlic, sundried tomato & pesto

Vegetables and Starches: Choice of ***one*** vegetable and ***one*** starch
(add an additional vegetable or starch @ \$3.00 per guest)

- ! Steamed Green Beans tossed with Sun dried Tomatoes, Olive Oil & Kosher Salt
- ! exclamations Green Beans with sauteed carrot, onion & tomato
- ! Braised Kale with baby carrot slivers
- ! Roasted Brussels Sprouts with sauteed apples
- ! Yellow & Zucchini Squash, marinated & oven roasted
- ! Citrus Glazed Carrots
- ! Chef's Vegetable Medley – broccoli, cauliflower & carrots with herb butter
- ! Chef's Fried Apples
- ! Smashed Potatoes
- ! Sweet Potato, Fall Apples & Cranberries with Oatmeal | Cinnamon Sugar Crumble
- ! Oven Roasted Red Potatoes
- ! Mixed Wild Rice with Cranberries
- ! Baked Three Cheese Macaroni

Rolls and Butter

Holiday Desserts: *centered around a holiday display*
Chef's Assorted Bite Sized Desserts

Iced Tea

- Choice of one Entrée: \$21.95 per guest
- Choice of two Entrées: \$29.95 per guest
- Choice of three Entrées: \$36.95 per guest
- * beside an entrée denotes add \$5.00 per guest
- ** beside an entrée denotes add \$8.00 per guest

Our Goal is to *EXCEED* your expectations.

Exclamations offers high caliber events with a turn-key approach. See below some of the additional needs that you might have for your special event.

Additional Needs:

Buffet / Seating Tables

Typically these are provided by either the event facility or clients' own tables are used.
We can provide various sizes of banquet and seating tables, just ask!

Table Linens

A variety of table linens are available. We can do holiday solids or prints as well as white.

Let us know your tastes and we will price it for you.

Service ware

Hard Service ware ~ China

Dinner plate, dessert plate, beverage glass, cup / saucer, Knife, fork, spoon, salad fork, dessert fork @ \$8.25 per guest

Soft Service ware ~ Heavy Duty Plastic ware

Clear Plastic Plates 9" and 6", Clear Plastic Cups, Silver Plastic Silverware, napkins, beverage napkins @ \$2.95 per guest

Holiday Buffet Décor

Your buffet will be decorated with a variety of holiday décor and props. This will be done at no additional charge. If you are interested in a floral centerpiece, just ask and we will design and price it accordingly.

Seating Table Centerpieces

Holiday Floral Arrangements for each seating table are available, just ask!
(arrangements can be kept and given away as door prizes or Rented for one evening)
Priced Accordingly

Staffing

Exclamations prides itself on the type of staff that they can provide for your event. We price our staff by the hour ~ for the set up, service and clean up of your event. Actual clock in, clock out times will be charged. Staffing @ \$20.00 per hour per staff person
Most full service parties average around 7-9 hours of service time.

We will price your staff based upon your specific needs.

Optional Drop off, Set up and Pick up of Events

(this means that there will be no staff on site during the event.

Most events are picked up the next day.)

\$75.00 - \$125.00 depending upon date & location

Staff Appreciation for delivery or service staff is not included in pricing.
It is not expected but is certainly appreciated by the staff.

6.75% NC Sales Tax

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PHONE 336-299-2600

www.exclamationscatering.com