

**exclamations catering & event specialist**  
**Holiday Reception Menus**

**HOLIDAY RECEPTION SUGGESTIONS**

(30 or more guests)

**Passed on Garnished platters**

*Passed by uniformed staff, one per guest*

*If you choose to have your event dropped off, we can place these items on platters for you to place around and replenish.*

**Choice of 3:** *one of each chosen per guest – included in each option price*

**! Bacon Straws**, our signature item

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

**! Mojo Marinated Chilled Shrimp** served with small forks

**! Granny Smith Apple Slice** with gorgonzola cream & sugared walnut

**! Brie & Raspberry Bites**

**! Dates filled with mascarpone cheese** wrapped with prosciutto

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

**! Spinach & Sun-dried Tomato OR ! Artichoke & Cheese Bouchees**

delicious filling rolled pinwheel style, sliced & baked

**! Avocado Crostini** topped with avocado, grape tomato, bacon with everything seasoning

**! Crostini** with fig preserves & goat cheese spread

**! Southern Deviled Egg** with sliced pickled okra

**Buffet Options ~**

*Any option chosen includes the above choice of 3 passed hors d'oeuvres*

**Option I.**

**Placed on the buffet**

**! Chilled Roasted Vegetable Platter**

Mushrooms, peppers, onions, squash, zucchini - All placed on an herb garnished platter

Served with Creamy Balsamic Dip

**! Sun-dried Tomato & Basil Pesto Cheese Torta**

with Olive Oil & Kosher Salt Crostini

**! Petite Biscuits** filled with Honey Ham

Served with Champagne Dijon Spread

**! Holiday Cranberry Glazed Meatballs** ~ 3 per guest

**! Miniature Chicken Marsala Wellingtons**, wrapped in puff pastry

**\$25.95 per guest**

**Option II.**

**Placed on the buffet**

**! Imported and Domestic Cheese Display** – Variety of cheeses of the season such as

Cheddar, Havarti, Smoked Gouda, Derby Sage

Centered around a Fresh Fruit Garnish

Served with Assorted Crackers

**! Warm Artichoke & Cheese Dip OR Warm Spinach & Sun-dried tomato Dip OR Warm Buffalo Chicken Dip**

Served with herb pita wedges

**! Choice of 1 – Pre-Carved Meats** – *placed on a garnished platter*

**Oven Roasted Turkey Breast | Herb Rubbed Pork Loin | Tenderloin of Beef\***

Served with appropriate condiments from - Cranberry Aioli | Herb Mayonnaise | Dijon Mustard

Creamy Horseradish Sauce

Slider Rolls

Cranberry Almond Slaw

**! Thai Chicken Satay Skewer** with Peanut dip – 2 per guest

**! Twice baked Stuffed Mini Potatoes** – 2 per guest

**\$28.75 per guest**

**\*\$6.00 additional per guest** for Tenderloin of Beef Choice

**Option III.**

**Placed on the buffet**

**! Charcuterie Display**

A variety of cheeses, Italian Meats, nuts, dried fruit, fresh fruit garnish

Served with Sirachi Honey, Specialty Jam - Served with Crostini & Crackers

**! Individual Crudites** – in small shot cups

with Asparagus, Celery, grape tomato and Carrots

in a pool of Roasted Red Pepper Garlic dip

**! exclamations Stroganoff Meatballs** ~ 3 per guest

**! Three Cheese Tortellini Skewers** with sun-dried tomatoes – 2 per guest

**! Crostini topped with Rare Oven Roasted Beef Tenderloin** with dilly horseradish cream

**! Parmesan Garlic or Sweet & Spicy Chicken Bites**, topped with appropriate garnish ~ 3 per guest

**\$31.75 per guest**

**Option IV.**

**Placed on the buffet**

**! Imported and Domestic Cheese Display** – Variety of cheeses of the season such as

Cheddar, Havarti, Smoked Gouda, Derby Sage

Centered around a Fresh Fruit Garnish, Served with Assorted Crackers

**! Warm Artichoke & Cheese Dip OR ! Warm Spinach & Sun-dried tomato Dip OR ! Warm Buffalo Chicken Dip**

Served with herb pita wedges

**! Twice baked Stuffed Mini Potatoes** – 2 per guest

**! Pulled Pork Sliders** with Mopping Sauces – tomato & mustard based

Served on Brioche slider buns | Apple Slaw

**! Coconut Fried Shrimp** with Orange Horseradish Dipping Sauce – 2 per guest

**! Miniature Beef Wellingtons** served with exclamations sauce ~ 2 per guest

**! Pesto Chicken Bites** topped with chopped tomatoes & feta cheese crumbles – 3 per guest

**\$36.75 per guest**

### **Holiday Dessert Display**

#### **Assorted Bite Sized Desserts ~ centered around a holiday garnish**

Holiday desserts such as:

Various Mousse Cups, Miniature Cannoli, Holiday Cookies, Miniature dessert bar bites, Holiday tarts  
Our "infamous" Key Lime Tarts and Chocolate Éclairs!

**\$6.25 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.

**We can customize your event** to fit both your needs and event space.

**Let us know your particular thoughts, theme, etc. and we will design a menu just for your event!**

**Beverages:** ask us about specialty beverages that are tailored for your particular event!

We can provide non-alcoholic beverages with a holiday flair and also specialty alcoholic beverages...

Exclamations will allow you to provide your own beer & wine and we will service it. There is NO CORKAGE fee if you decide this route.

Exclamations can provide bar kits for each bar (totes, tubs, tools) @ \$50.00 per bar

Exclamations can provide ice for your beverages @ \$5.00 per 10# bag

#### **Additional Needs:**

##### **Buffet / Seating Tables**

Typically these are provided by either the event facility or clients' own tables are used.

If you are in need of tables, chairs, etc. Just ask and we can help you get the appropriate ones arranged.

##### **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 ~

Small plate, stainless forks, beverage napkins, glassware

\$5.95 per guest

###### Soft Service ware ~

###### Heavy Duty Plastic ware

Clear Plastic short plates, Clear Plastic Cups, Silver, Gold or black plastic utensils,  
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 and we will price them accordingly.  
*(can be given away as door prizes)*

### **Staffing Fees**

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  
Clock in, clock out from our commissary in Greensboro.  
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 or Monday if it is a weekend event.)*

\$75.00 - \$125.00 depending on drop off site and date

**Please note:** staff appreciation is NOT included in our staffing fees.  
Although it is not expected, it is certainly appreciated by the staff.

### **6.75% NC Sales Tax**

**Let us make your event one that you and your guests can EXCLAIM about!**

**INSPIRATION. CREATIVITY. PASSION.**

**Call our event experts 336-299-2600 for available dates | [www.exclamationscatering.com](http://www.exclamationscatering.com)**



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