

Holiday Menu Options

Facility Rental Only – starts at \$385

12-75 Guests / Access to all 3 spaces

Rental with Catered Appetizers – priced per person

+\$2.00

- Domestic cheese platter with crackers
- Frosted grapes and sliced melon platter
- Vegetable crudité with choice of hummus/buttermilk & herb dressing/green goddess dip

+\$3.00

- Drunken yule log/goat cheese spread topped with balsamic and port cherries served with crackers
- Bruschetta sample (choose 2)/classic tomato/roasted mushroom/ratatouille/goat cheese and herb/escarole and pesto/olive tapenade
- Thai lettuce wraps (choose 1)/green papaya salad, sweet chili beef, cilantro and lime chicken
- Risotto fritters (choose 1)/bacon, scallion, and gouda/paella/mushroom and leek
- Roasted poblano and chorizo queso drip with tortilla chips

+\$4.00

- Spanish meatballs in saffron tomato sauce
- Smoke salmon pate with assorted crackers and bread
- Mini chicken and avocado arepas
- Brandied Chorizo with roasted red peppers
- Poached shrimp with sesame honey cocktail sauce

+\$5.00

- Imported cheese tray/selection of cheeses/spice nuts/candied fruit
 - Nicoise salad shooters with fennel and oil poached tuna
 - Seared pepper crusted steak crostini with blue cheese, caramelized onions, and red pepper jam
 - Butter poached lobster and focaccia canapes
 - Tapas tray/serrano and Iberico ham/Manchego and goat cheese/almonds/olives/roasted peppers and eggplant served with fresh baked bread
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Catered Dinners - \$26 per person + facility rental

You may choose one entrée from the list provided to be served with the listed sides. Most meals can be adapted to suit dietary needs or allergies, just let us know.

Indian

- Chicken or vegetable curry
OR
- Tikka Masala

Served with saffron rice pilaf, coconut milk lentils, fresh naan and assorted chutneys, pistachio and cardamom cake

Italian

- Ziti with Italian sausage, peppers and onions
OR
- Herb goat cheese alfredo with roasted chicken

Served with choice of Caesar or Italian chopped salad, and fresh baked bread, lemon cream berry trifles

Cuban

- Mojo pork
OR
- Roasted garlic chicken

Served with black beans and rice, pineapple salad, plantain and masa cakes, tres leches cake

Irish

- Guinness Stew with
 - lamb or beef
OR
 - mushroom and barley

Served with mashed potatoes, kale and leek colcannon, Irish soda bread scones, whisky caramel apple bread pudding

Mini Competitions - \$57 per person includes facility

A fun way to liven up the standard holiday party. We will get you up and moving in the kitchen and get those competitive and creative juices flowing.

- **Bruschetta Battle** – Groups will select from a variety of ingredients to see who can craft the best topper for this classic Italian appetizer
- **Spring Roll-Off** – Teams will compete to make fresh Thai spring rolls and a dipping sauce that will wow the crowd
- **Salsa Showdown** – Each team will prepare 1 traditional and 1 non-traditional salsa to see whose got what it takes to earn office bragging rights for the next year.
- **Tapa, Tapa, Tapas** – Each team must prepare 3 classic Spanish tapas before the clock runs out in this Chopped/blind basket style competition.

Includes: domestic cheese platter with crackers/frosted grapes and sliced melon platter/vegetable crudité with choice of hummus/buttermilk and herb dressing/green goddess dip

Full Culinary - \$88 per person includes facility

Our most popular class format. We turn over our kitchen to your team as we guide you through a delicious meal of your choice and enjoy a nice relaxing evening in the kitchen or go full on iron chef for a more competitive option.

- **Prepare For Pasta** – Fresh egg and semolina pasta/a variety of traditional sauces/Caesar or Italian chopped salad/vegetable gremolata/lemon ricotta cookies
- **Taco Fiesta** – Choice of chicken tacos pastor, sweet potato and chipotle mushroom, or pork and salsa verde/fresh tortillas/queso fresco/pineapple, kale and avocado salad/black bean and vegetable Mexican rice/tres leche cake
- **You Can't Beata My Pita** – Choice of chicken shawarma or falafel, tahini and yogurt sauce, roasted peppers, tabbouleh or couscous salad, fresh pita bread and condiments/sesame and pistachio pogaca
- **Thai One On** – Choice Pad Thai, pad se ew, or garlic pepper pork/green papaya salad with jasmine rice/fresh spring rolls and dipping sauce/traditional Thai fruit and coconut rice pudding.