



MAISON & JARDIN
— EVENT CENTER —

2017 Holiday Plated Menus



Holiday Plated Dinner

Salads

(Select One For All)

~All Served with Assorted Artisan Breads with Sweet Butter~

Beets, Orange Segments, and Shaved Red Onions over Mixed Greens Served with Cranberry Vinaigrette

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Escarole & Red Romaine Caesar with Rye Croutons, Olives and Shaved Pecorino Served with House Made Caesar Dressing

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Frisee Salad and Arugula with Maytag Blue Cheese, Candied Pecans, and Honey Roasted Pears finished with a Orange Thyme Vinaigrette

Entrees

(Select One for All)

Pecan Crusted Chicken

Served with Haricot Verts & Southern Grits with a Stone Ground Mustard Cream Sauce

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Herb Roasted Airline Chicken Breast

Served with Haricot Verts Almandine & Truffle Croquet finished with Sherry Chicken Jus

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Mustard Glazed Pork Loin

Savory Rosemary-Goat Cheese Bread Pudding, Butternut Squash & Mustard-Pork Demi

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Butternut Squash Ravioli with Pinenuts & Light Brown Butter Sauce (Veg)

\*Add an Additional Entrée Option for \$5 Per Person

Requires Place Cards Indicating Which Entrée Each Guest is having

### Entrée Upgrades

+10 Per Person

Porchini Rubbed Tenderloin

Served with Horseradish Potato Puree and Bacon Fat Glazed Baby Carrots

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Peppercorn Crusted New York Strip

Served with Sunchoke Puree & Roasted Baby Zucchini and a Natural Au Jus

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All Prices are Subject to a 22% Service Charge & 7% Tax

Cedar Roasted Salmon  
Served with Farro & Wild Mushroom Risotto and Shaved Fennel Relish

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+15 per person

Pistachio Crusted Lamb Chops

Served with Porchini Bread Pudding and a Tri-Color Carrot Slaw finished with a Truffle Demi

Holiday Desserts

(Select One for All)

Lemonchello Cake with Strawberry Compote

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Apple Crumb Cake with Black Berry and Apple finished with a Caramel Drizzle

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Vanilla Cranberry Panna Cotta with Orange Mousse and Orange Blossom Honey Glaze

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Pumpkin Caramel Cake

## Gourmet Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee

Served with a Variety of Flavored Syrups & Creams Turbinado Sugar, Cinnamon Sticks

Shaved Chocolate & Whipped Cream

\$40 Per Person

**\*\*Final Menu Items to be Selected by Group\*\***



## Beverage Arrangements

### Cash Bar with Drink Tickets

Mixed Drinks ~ \$8.00 each

House Wines ~ \$7.00 each

Imported Beer ~ \$6.00 each

Domestic Beer ~ \$5.00 each

Assorted Soft Drinks ~ \$4.00 each

Drink Tickets ~ \$7.00 each

### Upgrade

4 Hour Open Bar +\$32 per person

4 Hour Open Beer & Wine Bar +\$28 per person

\*Signature Holiday Drink for One Hour Included in 4 hour Open Bar or + \$10 per person to use this as a Signature

Welcome Drink for One Hour before switching to a Cash Bar

\*Signature Holiday Drink – Cranberry Champagne garnished with a Lime Wedge and Cranberries

All Prices are Subject to a 22% Service Charge & 7% Tax

## Miscellaneous Items

[1] Bartender per 75 Guests ~ \$100.00 each

[1] Chef Attendant Fee ~ \$125.00

Additional Time is \$75 Per Server/Per Hour

Complimentary Self-Parking

Complimentary Pre-Lit Holiday Tree in Event Space

Complimentary Holiday Decor

Complimentary Holiday Centerpieces & Votive Candles

Complimentary Holiday Linens

Complimentary Set up, Break Down, and Clean Up