



Inclusive Holiday Packages

Holiday Socials - Full Service Events

Gather and Graze

Spiced Cranberry Apple Salsa

~ cinnamon pita chips ~

Holiday Meatballs - Maple Whiskey

Chicken Skewer - Ginger Apricot Glazed

Honey Fig & Whipped Ricotta Toast

Shrimp Cocktail Shooters

~ English creamy cocktail sauce ~

Peppered Top Round Carving Station

~ onion confit, horseradish cream,
au jus, silver dollar rolls ~

Risotto Topping Station

~ mushroom ragout, bacon crisps
parmesan, asparagus tips ~

Cavatappi Pasta - Jumbo Shrimp

Flame Roasted Vegetable Display

Mini Fruit Tarts, Apple Empanadas

Mini Filled Beignets - salted caramel
and chocolate hazelnut

Winter French Macarons - white chocolate
chestnut/whiskey, cinnamon, pumpkin
early grey, dark chocolate/orange

\$50/person

Comfort and Joy

Greek Feta Dip

~ veggies and seasoned pita ~

Tenderloin, Bacon Onion Jam Crostini

Walnut Cranberry Chicken Salad Cup

Cranberry and Brie Vol au Vent

Maple Bacon Wrapped Shrimp

Holiday Turkey Breast Carving Station

~ apple cranberry relish
silver dollar rolls ~

Yukon Gold Mashed Potatoes

~ white cheddar, bacon crisps
chives, sour cream~

Orecchiette with Sun-dried Tomato Pesto

Thyme Roasted Root Vegetables

Mini Cupcakes, Chocolate Dipped

Cheesecake Drops, Seasonal Dessert Bars

Winter French Macarons - white chocolate
chestnut/whiskey, cinnamon, pumpkin
early grey, dark chocolate/orange

\$45/person





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Holiday Parade (Buffet)

Pomegranate Clementine Salad

baby spinach, kale, dried cranberries
clementines, pomegranate, blue cheese
honey walnuts, pomegranate vinaigrette

F flank Steak in Barolo Mushroom Demi

Maple Dijon Glazed Chicken Breast

Parmesan Thyme Potato Leek Gratin

Honey Brown Butter Glazed Baby Carrots

Rustic and Multigrain Rolls and Butter

Assorted Mini Pies - Pecan, Apple Pumpkin and Mixed Berry with Fresh Whipped Cream

\$38/person

Busy Elves

Passed Appetizers

Brie, Pear, Caramelized Onion Puff

Wild Mushroom Arancini

Shrimp Ceviche & Avocado Tostada

Spiced Pork - Cranberry Coulis Crostini

Chef Attended Stations

Choose 3

Interactive Risotto Bar

Asian Noodle Bowl Station

Tuscan Pasta Bar

Carving Station and Mashed Potato Bar

Grilled Cheese Station

Soup Station - Butternut Squash and

Lobster Bisque - Rustic Breads

Feliz Navidad Taco Bar

Slider Station (3) with Mac n Cheese

\$52/person





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Horse Drawn Carriage

Stationed Appetizers

Charcuterie Cones

Whipped Feta Board - Pita and Veggies

Shrimp Scamp Dip - Rustic Breads

Whiskey Maple All Beef Meatballs

Buffet Dinner

Pear, Gorgonzola, Walnut Salad

winter greens, cranberry vinaigrette

Beef Medallions au Poivre - Shallot

Brandy Sauce

Lemon Sage Chicken Thighs

Asiago Potato Mash

Broccoli Cauliflower Gratin

Holiday Bread Basket, Butter

\$45/person

Dashing Through the Snow

Passed Appetizers

Goat Cheese Filled Bacon Wrapped Dates

Ginger Chicken Meatball Skewer

Vegan Indian Samosa - Mint Chutney

Lobster Mac 'N Cheese Bite - Lobster Sauce

Plated Dinner

Poached Pear and Burrata Salad

winter greens, candied pecans, white

balsamic dressing

Guests Choose 1 Entree

Bacon Wrapped Tenderloin

caramelized shallots - cranberry port demi

Fresh North Atlantic Salmon

maple mustard glaze

(Or Apple Stuffed Pork Loin - Apple Cider Glaze)

Vegan Portobello Napoleon

Potatoes Au Gratin Dauphinoise

Haricot Vert Bundles - Garlic & Walnuts

\$58/person





Inclusive Holiday Packages

Sugar Plum Sweets

Deck the Wall

Apple Cider Donuts presented on our donut peg wall with caramel drizzle on the side

\$6/person

Frosty Sandwich Bar

Creamy Vanilla Ice Cream Sandwiched Between 2 Fresh Baked Seasonal Cookies to Include Red Velvet, Ginger Spice Cranberry Spice and Double Chocolate

Station attendant requires (fee applies)

\$6.50/person

Mrs. Clause

Plated/Served Desserts to Accompany Your Formal Plated Dinner - Choose 1 Pear Tart, Apple Compote Tart, Pecan Tartlet, Truffon Cake, Caramel Delight Tiramisu, Trilogy Chocolate, Vanilla Bourbon

\$9/each

Santa's Favorites

Assorted Mini Cheesecakes, Seasonal Mini Cupcakes, Mini Pies - Apple, Pumpkin, Sweet Potato & Pecan, Chocolate Filled Beignets, Holiday Cookies and Petit Fours

\$9/person

Dulce Empanada Bar

Apple Pie Filled Empanadas served warm and presented with caramel sauce and powdered sugar

\$6/person

Sugar and Spice

Sliced Layer Cake Variety Red Velvet, Carrot, Opera, Edelweiss Marjolaine, Chocolate Crunch, Primavera and Dublin

\$7/person





Beverage Packages

Mocktails and Mixers

Client Provided Alcohol

GDC will Provide Coke, Coke Zero
Sprite, Ginger Ale, Orange, Cranberry
and Pineapple Juice, Sour Mix, Bitters
Simple Syrup, Tonic and Soda Water
Bottled Water and Perrier

Winter Sparkler - Pomegranate, Apple,
Orange, Pineapple, Rosemary, Club Soda

Blackberry Mint Spritz - Ginger Ale,
Blackberry Syrup, Muddled Mint
Garnishes, Bar Equipment and Ice
\$8/person

Warm and Toasty

Hot Cocoa and Warm Apple Cider
Mini Marshmallows, Whipped Cream
Chocolate Shavings, Cinnamon Shaker
Monin Syrups - Spiced Brown Sugar,
Caramel Apple Butter, Cinnamon,
Peppermint, Gingerbread, Toasted
Marshmallow and Pumpkin Spice
\$4.50/person

Hoppy Elves

Coke, Coke Zero, Ginger Ale,

**Peppermint Nog, Winter Sparkler
(Mocktails)**, Stella Artois, Blue Moon,
Stone IPA, Gingerbread Stout, Sierra
Nevada Seasonal, House Wines - Red
Blend, Pinot Grigio, Prosecco, Limes,
Oranges, Mint

Bar Equipment and Ice /4 Hours
\$23/person

Spiked Celebration

Coke, Coke Zero, Ginger Ale, Sprite
Tonic & Soda Water, Juices, Sour Mix,
Margarita Mix, Grenadine, Simple Syrup,
Bitters, Perrier, Bottled Water, **Winter Sparkler
(Mocktail)**, Tito's Vodka, Bulleit Bourbon,
Jameson, Cuervo, Tanqueray, Dewar's, Bacardi
Rum, Stella Artois, Blue Moon, Stone IPA,
Sierra Nevada Seasonal, House Wines - Red
Blend, Pinot Grigio, Prosecco, Lemons, Limes,
Oranges, Cherries, Mint, Blackberry Syrup
Bar Equipment and Ice /4 Hours
\$28/person





Details...

pricing listed is for food and beverage only - labor and equipment will be line itemed based on selection OR choose one of our inclusive add on packages

Inclusive Packages

for events with 100 or more guests

House Package

Add labor, linens/napkins in your choice of color, house china and glassware service, basic non-floral centerpieces and votive candles, house decor for service tables, delivery, trash removal

\$42/person

Designer Package

Add labor, designer linens/napkins in your choice of color/style, designer china and glassware service, basic non-floral centerpieces and votive candles, house decor for service tables, delivery, trash removal

\$65/person

Rentals Available - Tables, Chairs, Furniture, Coat Racks and more...

Sales Tax and 10% Gratuity will be added to all contracts

ala Carte

Labor - \$38/hour per staff person

Full House China and Glassware Service - \$12/person

Designer Place Settings and Glassware Service - \$18-\$30/person based on selection

House Table Linens - \$25/each

Designer Linens - \$40/each

Delivery Fees - \$150-\$250

Trash Removal Fee - \$75

Floral Guest Table Centerpieces - \$125

Floral Buffet Centerpiece - \$350

Additional Options - We are eager to assist you with full planning of your event. The following items can be provided and will be priced based on event needs - DJ services, Photo Booth, Ice Sculpture/Luge, Uplighting, Draping, Cold Sparks, Event Coordinator, Live Musicians, Caricaturists and more...

