



delectables  
FINE CATERING

2025 Holiday Menu

## the details

Below are sample menus curated for cocktail-style social gatherings and corporate events taking place in November & December 2025.

Customize your menu by mixing and matching items from our holiday selections featured below.

## full-service events & parties

Because of the high volume of need for catering in the months of November & December, we carefully curate our favorite dishes into a limited menu in order to keep our quality high and service impeccable.

Please contact us to assist in putting together a customized proposal for your holiday party or event, from these menus. We can take care of food service, bar & beverage, staff, set up and breakdown.

## the fine print

\$3000 minimum for full-service events during November & December of 2025, including food, beverage, service and china

Payable by cash or check to "Delectables Fine Catering". Credit and debit cards are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.

Florida State and County Sales Tax added to each event.

Signed contract and deposit are required to book your event.

## our contact info

phone | 727.781.1200

web | [delectablescatering.com](http://delectablescatering.com)

email | [events@delectablescatering.com](mailto:events@delectablescatering.com)



# Cheers & Charcuterie - Holiday Cocktail Style Menu

## butler passed hors d' oeuvres

### Grilled Beef Skewers

shaved beef tenderloin, artichokes, roasted red pepper and grilled zucchini with cilantro chimichurri (gf)

### Shrimp Cocktail Shooter

served with lemon & cocktail sauce (gf)

### Holiday Cheese Balls

rolled pecan cheeseballs in savory tart shell with green onion garnish (v)

### Mini-Flatbread

brie, caramelized onions, balsamic reduction (v)

### Stuffed Mushrooms

filled with choice of sweet Italian sausage, shredded short rib, feta and spinach, or crabmeat (gf)

### Meatballs

beef meatballs with choice of swedish, peppercorn or marinara sauce

### Butternut Squash Bruschetta

holiday spiced pepitas, shallots, sage and brown sugar vinaigrette on toasted parmesan crostini (v)

## stationary hors d' oeuvre display

### Cheese + Charcuterie

Imported + domestic cheeses, premium Italian meats, gourmet breads, crackers & pita points

### Seasonal Baked Brie en Croute

with cocktail bread & gourmet crackers (v)

## | ESTIMATED COSTS FOR HOLIDAY COCKTAIL STYLE MENU |

For 50 guests, begins at approximately \$4,390

For 100 guests, begins at approximately \$7,530

For 200 guests, begins at approximately \$15,090



# Bells, Bites & Buffet – Traditional Holiday Buffet Menu

## butler passed hors d' oeuvres

### Honey Walnut Chicken Bites

lightly fried & tossed with honey walnut glaze, finished with toasted benne seeds (gf)

### Seafood Shooters

shrimp & scallop in a lobster thermidor sauce, served in a real scallop shell (gf)

### Deviled Eggs

classic style or with lemon, horseradish, lump crab and paprika (gf)

### Stuffed Mushrooms

filled with choice of sweet Italian sausage, shredded short rib, feta and spinach or crabmeat (gf)

### Caprese Kebobs

with fresh mozzarella, basil & cherry tomato (gf, v)

## traditional dinner buffet

Herb Roasted Châteaubriand | hand-carved and presented with a peppercorn sauce and horseradish chantilly [carved]

Oven Roasted Turkey | pre-sliced, with turkey gravy and cranberry chutney (gf)

Smoked Gouda Mac and Cheese | (v)

Traditional Cornbread Herb Stuffing | with mire poix, sage, butter & turkey broth

Broccoli Casserole | with cheddar cheese and fried shallot topping (v)

Harvest Salad | mixed greens w/ goat cheese, tomato, candied pecans, mandarin orange, raisins, red onion, honey-tarragon vinaigrette (gf, v)

Assorted Dinner Rolls | with creamy butter (v)

### | ESTIMATED COSTS FOR HOLIDAY BUFFET MENU |

For 50 guests, begins at approximately \$4,490

For 100 guests, begins at approximately \$7,780

For 200 guests, begins at approximately \$15,540



# Bells, Bites & Buffet – Upscale Holiday Buffet Menu

## butler passed hors d' oeuvres

Fennel Crusted Lamb Chops  
served with rosemary gravy (gf)

Honey Walnut Chicken Bites  
lightly fried & tossed with honey walnut glaze, finished with toasted benne seeds (gf)

Bacon Wrapped Shrimp  
with pomegranate molasses glaze (gf)

Stuffed Mushroom  
filled with choice of sweet Italian sausage, shredded short rib, feta and spinach or crabmeat (gf)

Butternut Squash Bruschetta  
holiday spiced pepitas, shallots, sage and brown sugar vinaigrette on toasted parmesan crostini (v)

## upscale dinner buffet

Herb Roasted Prime Rib of Beef | served with au jus and horseradish chantilly [carved] (gf)

Pan Seared Sea Bass | pecan crusted, finished with a saffron beurre blanc (gf)

Lobster Mac and Cheese | with a creamy mornay sauce

Truffle Manchego Mashed Potatoes | (v)

Roasted Brussels Sprouts | with applewood smoked bacon & honey (gf)

Tuscan Greens Salad | arugula, spinach, feta cheese, red onion, grape tomatoes, seedless grapes,  
toasted almonds with raspberry vinaigrette (gf, v)

Exotic Bread Display | with creamy butter (v)

### | ESTIMATED COSTS FOR HOLIDAY BUFFET MENU |

For 50 guests, begins at approximately \$5,090  
For 100 guests, begins at approximately \$8,580  
For 200 guests, begins at approximately \$16,740



# Stockings, Snacks & Stations – Holiday Stations Menu

## butler passed hors d' oeuvres

### Pork Belly Bites

bourbon brown sugar glazed with scallion garnish (gf)

### Marinated Shrimp Skewers

with lemon roasted garlic aioli (gf)

**Portabella Flatbread** roasted garlic oil, vegan mozzarella, thyme roasted portabellas, fresh basil & balsamic glaze (vg)

### Sausage & Cheddar Cheese Balls

a classic holiday favorite

### Tuscan Bruschetta

on toasted parmesan crostini (v)

## signature dinner stations

### HOLIDAY CARVING STATION

Choose **one protein** and **two sauces** if choosing beef, served with choice of Mashed Potatoes, Truffle Manchego Mashed Potatoes, Smoked Gouda Potatoes au Gratin or Traditional Cornbread Stuffing  
AND choice of Broccoli Casserole, Roasted Brussels Sprouts, or Chef's Selection of Vibrant Market Fresh Roasted Vegetables

**Herb Roasted Chateaubriand** | hand-carved whole roasted tenderloin

**Herb Roasted Prime Rib of Beef** | classically seasoned and slow roasted

Sauce Options for beef: Peppercorn Demi, Horseradish Chantilly, Au Jus, Creamy Peppercorn Gorgonzola Cream Sauce, Mushroom Diane, Red Wine Jus, or Caramelized Onion & Sherry Cream Sauce

**Honey-Apricot Glazed Ham** | with creole mustard sauce

**Oven Roasted Turkey** | with turkey gravy and cranberry chutney

**Bacon Wrapped Boneless Pork Loin** | with sage & brown sugar gastrique

*-menu continued on next page-*



## DELUXE PASTA STATION

Enjoy our freshly made **Tortellini with Homemade Bolognese** and our hand made **Three Cheese and Portobello Ravioli** with tomato basil cream sauce

*Our station chef will freshly prepare a composed pasta dish of your choice:*

**Seafood Primavera** with scallops, shrimp and fresh steamed vegetables topped with a light cream sauce tossed with penne pasta (additional \$1.50 pp)

**Rigatoni with Italian Sausage** roasted fennel and spicy arrabbiata sauce

**Bowtie Diablo Pasta** with feta cheese and a medley of tomatoes, peppers, onions and olives (v)

**Cavatappi Alfredo** with grilled chicken and broccoli served with **Garlic Bread**

## SEASONAL SALAD CREATION BAR

*mixed fresh greens, arugula, and spinach and an assortment of market fresh vegetables and accoutrements for your guest's salad creation, to include:*

Italian plum tomatoes, red onions, goat cheese, dried cranberries, marinated black olives, carrots, cucumbers, olives, hard-boiled egg, sliced almonds, diced ham, bacon bits, pepitas, and croutons with maple sage vinaigrette, creamy house garlic parmesan dressing and raspberry vinaigrette

## | ESTIMATED COSTS FOR HOLIDAY STATIONS MENU |

For 50 guests, begins at approximately \$5,490

For 100 guests, begins at approximately \$9,690

For 200 guests, begins at approximately \$18,380



# holiday hors d'œuvres selections

## hot hors d'œuvre selections

### Empanadas

chicken, beef picadillo or vegetarian, with ancho crema (v)

### Coconut Shrimp

with orange horseradish sauce

### Fried Mozzarella Triangles

with marinara (v)

### Meatballs

with your choice of swedish, peppercorn or marinara sauce

### Turkey Meatballs

with spiced cranberry glaze (gf)

### Mini-Maryland Crab Cakes

with creole white rémoulade

### Mini-Quesadillas

with grilled steak, shredded chicken or julienne vegetable and cheese, with ancho crema

### Italian Stromboli Bites

ham, salami, capicola and provolone, served with marinara

### Sausage & Cheddar Cheese Balls

classic holiday favorite

### Stuffed Mushroom

filled with choice of sweet Italian sausage, shredded short rib, feta and spinach or crabmeat (gf)

### St. Louis Fried Cheese Ravioli

with marinara (v)

### Sesame Breaded Chicken Satay

with peanut sauce

### Spanakopita

 spinach and feta in phyllo (v)

**Portabella Flatbread** roasted garlic oil, vegan mozzarella, thyme roasted portabellas, fresh basil & balsamic glaze (vg)

**Vegetable Spring Rolls** with duck sauce pipette (vg)

### Seafood Shooters

shrimp & scallop in a lobster thermidor sauce, served in a real scallop shell (gf)

### Mini-Flatbread

brie, caramelized onions, balsamic reduction (v)

### Honey Walnut Chicken Bites

lightly fried & tossed with honey walnut glaze, finished with toasted benne seeds (gf)



## cold hors d'oeuvre selections

### Caprese Kebob

with fresh mozzarella, basil & cherry tomato  
(gf, v)

### Beet Caponata

roasted red beets, capers, olives, crispy garlic  
(vg)

### Butternut Squash Bruschetta

holiday spiced pepitas, shallots, sage and brown  
sugar vinaigrette on toasted parmesan crostini  
(v)

### Deviled Eggs

classic style or with lemon, horseradish, lump  
crab and paprika (gf)

### Tuscan Bruschetta

on toasted parmesan crostini (v)

### Grilled Beef Skewers

shaved beef tenderloin, artichokes, roasted red  
pepper and grilled zucchini with cilantro  
chimchurri (gf)

### Holiday Cheese Balls

rolled pecan cheeseballs in savory tart shell with  
green onion garnish (v)

### Mini Crudité Shots

with hummus (gf, vg)

## premium hors d'oeuvres

*These items may incur an additional cost to package pricing*

### Prosciutto Wrapped Figs

goat cheese, herbs, black mission figs, crispy  
prosciutto, balsamic reduction (gf)

### Mini-Chicken & Waffles

drizzled with honey

### Shrimp Cocktail Shooter

served with lemon & cocktail sauce (gf)

### Marinated Shrimp Skewers

with lemon roasted garlic aioli (gf)

### Bacon Wrapped Shrimp

with pomegranate molasses glaze (gf)

### Pork Belly Bites

bourbon brown sugar glazed with scallion  
garnish (gf)

### Mini Cuban Sandwiches

ham, mojo pork, genoa salami, swiss cheese, dill  
pickle chips, mustard aioli, pressed on La  
Segunda cuban bread

### Fennel Crusted Lamb Chops

served with rosemary gravy (gf)

## stationary displays

*(These items are alternatives to butler passed Hors d'Oeuvre & may be an additional cost)*

### Hot Artichoke and Spinach Dip

served with cocktail bread & gourmet crackers

### Seasonal Baked Brie en Croute

with cocktail bread & gourmet crackers (v)

### Hot Crab Dip

served with cocktail bread

### Fresh Seasonal Fruit Display

with honey lime yogurt (v)

### International Cheese Presentation

imported and domestic cheeses served with  
assorted gourmet crackers

### Cheese + Charcuterie

Imported + domestic cheeses, premium Italian  
meats, gourmet breads, crackers & pita points

### Garden Vegetable Crudité

bite-size artistically arranged vegetables with  
peppered artichoke dip (v)



# entrée selections

## beef and pork

### PLATED BEEF & PORK ENTRÉE SELECTIONS

Grilled Filet Mignon | perfectly seasoned and grilled, topped with steak butter sauce  
Classic Beef Short Ribs | slow-cooked and tender, with mushroom madeira wine sauce  
Double Cut Pork Chop | chargrilled, caramelized onion & fig chutney (gf)

### HAND CARVED MEATS FOR BUFFETS AND STATIONS

Herb Roasted Châteaubriand | hand-carved and presented with a peppercorn sauce and horseradish chantilly  
Herb Roasted Prime Rib of Beef | served with au jus and horseradish chantilly [carved] (gf)  
Honey-Apricot Glazed Ham | with a creole mustard sauce [carved] (gf)  
Bacon Wrapped Boneless Pork Loin | served with sage & brown sugar gastrique [carved] (gf)  
Oven Roasted Turkey | with turkey gravy and cranberry chutney [carved] (gf)

### FOR BUFFETS

Classic Beef Short Ribs | slow-cooked and tender, with mushroom madeira wine sauce  
Beef Bourguignon | slow cooked and tender, with mushrooms, carrots & pearl onions  
Smoked Beef Tips | slow smoked with finished with a mushroom madeira sauce

## seafood

Grouper Provençale | Italian parsley, diced tomatoes, garlic, and onions on charbroiled fillet of grouper (gf)  
Grilled Salmon | with a honey lemon glaze (gf)  
Shrimp Scampi | large shrimp cooked in white wine and lemon butter (gf)  
Pan Seared Sea Bass | pecan crusted, finished with a saffron beurre blanc (gf)\*  
*\*premium selection slightly higher in price*

## poultry

Chicken Boursin | a boneless chicken breast filled with fresh spinach and boursin cheese, topped with gluten-free breadcrumbs and an herb sauce (gf)  
Chicken Montrachet | stuffed chicken breast w/ spinach, goat cheese and sun-dried tomatoes, served with a lemon butter cream (gf)  
Chicken Marsala | boneless breast of chicken sautéed with marsala wine & a mushroom demi-glance



## vegetarian

**Grilled Portabella Mushroom** | with roasted vegetable quinoa and a red pepper coulis served on a bed of spinach (gf, vg) **[plated entrée only]**

**Hasselbeck Butternut** | apple cider glaze with sweet potato mash and herbed stuffing crumble served with grilled broccolini (gf, vg) **[plated entrée only]**

**Spaghetti Squash Bolognese** | roasted spaghetti squash stuffed with a Bolognese of mushrooms, tomato, and aromatics topped with vegan mozzarella & baked, best served with grilled broccolini (gf, vg) **[plated entrée only]**

**Butternut Squash Lasagna** | layered and baked to perfection (vg) **[plated or buffet entrée]**

**Tricolor Three Cheese and Portabella Ravioli** | with tomato-basil beurre blanc (v) **[plated or buffet entrée]**

**Bowtie Diablo Pasta** | with feta cheese and a medley of tomatoes, peppers, onions and olives (v) **[plated or buffet entrée]**

## sides & salads

### sides & starches

Mashed Potatoes | (gf, v)

Truffle Manchego Mashed Potatoes | (gf, v)

Roasted Redskin Potatoes | seasoned and oven roasted (gf, vg)

Smoked Gouda Potatoes Au Gratin | a popular favorite (gf)

Whole Grain and Wild Rice Blend | (gf, vg)

Traditional Cornbread Herb Stuffing | with mire poix, sage, butter & turkey broth

Smoked Gouda Mac and Cheese | (v)

Lobster Mac and Cheese | with a creamy mornay sauce \*

Broccoli Casserole | with cheddar cheese and fried shallot topping (v)

Cauliflower Au Gratin | with vegan mozzarella & crispy fried onion topping (vg)

Chef's Choice of Vibrant Market Fresh Roasted Vegetables | (gf, v)

Chargrilled Broccolini | seasoned simply with olive oil, black pepper and kosher salt (gf, vg)

Roasted Brussels Sprouts | with applewood smoked bacon & honey (gf)

*\*These premium selections slightly higher in price.*



## salads

**Delectables Garden House Salad** | Italian plum tomatoes, marinated black olives, imported Chinese lotus root, carrots, cucumbers and radishes over mixed lettuces, served with creamy house-made garlic parmesan dressing and raspberry vinaigrette (gf, v)

**Harvest Salad** | mixed greens w/ goat cheese, tomato, candied pecans, mandarin orange, craisins, red onion, honey-tarragon vinaigrette (gf, v)

**Tuscan Greens Salad** | arugula, spinach, feta cheese, red onion, grape tomatoes, seedless grapes, toasted almonds with raspberry vinaigrette (gf, v)



# stations, themes, & presentations

## Premium Stations

Our premium stations require a station chef and are meant to offer an “anchor” to your station style menu, offering a small plate version of a complete meal.

(\*these stations require an event chef)

### CARVING STATION

Choose **one protein** and **two sauces** if choosing beef, served with choice of Mashed Potatoes, Truffle Manchego Mashed Potatoes, Smoked Gouda Potatoes au Gratin or Traditional Cornbread Stuffing AND choice of Broccoli Casserole, Roasted Brussels Sprouts, or Chef’s Selection of Vibrant Market Fresh Roasted Vegetables

**Herb Roasted Chateaubriand** | hand-carved whole roasted tenderloin

**Herb Roasted Prime Rib of Beef** | classically seasoned and slow roasted

Sauce Options for beef: Peppercorn Demi, Horseradish Chantilly, Au Jus, Creamy Peppercorn Gorgonzola Cream Sauce, Mushroom Diane, Red Wine Jus, or Caramelized Onion & Sherry Cream Sauce

**Honey-Apricot Glazed Ham** | with creole mustard sauce

**Oven Roasted Turkey** | with turkey gravy and cranberry chutney

**Bacon Wrapped Boneless Pork Loin** | with sage & brown sugar gastrique

### DELUXE PASTA STATION

Enjoy our freshly made **Tortellini with Homemade Bolognese** and our hand made

**Three Cheese and Portobello Ravioli** with tomato basil cream sauce

*Our station chef will freshly prepare a composed pasta dish of your choice:*

**Seafood Primavera** with scallops, shrimp and fresh steamed vegetables topped with a light cream sauce tossed with penne pasta (additional \$1.50 pp)

**Rigatoni with Italian Sausage** roasted fennel and spicy arrabiata sauce

**Bowtie Diablo Pasta** with feta cheese and a medley of tomatoes, peppers, onions and olives (v)

**Cavatappi Alfredo** with grilled chicken and broccoli served with **Garlic Bread**



# Signature Stations

Signature stations give your guests fun and adventurous ways to explore the culinary side of your event or wedding. Let us help you put together the perfect combination of stations for your event.

## CHEESE + CHARCUTERIE

imported + domestic cheeses, premium Italian meats, gourmet breads, crackers & pita points

## INTERNATIONAL CHEESE PRESENTATION

varietal cheeses with gourmet crackers accompanied by cocktail breads and crackers

## MAC & CHEESE STATION

cavatappi with creamy gouda sauce with your guest's choice of accoutrements: scallions, bacon bits, fried onion straws and broccoli florets on the side

## MASHED POTATO BAR

creamy Idaho potatoes accompanied by cheddar cheese, bacon bits, scallions, sour cream, and broccoli florets.

## MEDITERRANEAN MEZZE STATION

feta cheese triangles, grilled vegetables, olives, hummus and pepperoncinis with pita bread

## PIEROGI BAR

classic potato dumplings served with caramelized onion jam, sour cream, shredded cheese, apple cranberry chutney, mushroom marsala sauce, crispy fried onions

## HOME FOR THE HOLIDAYS SANDWICH BAR

guest choice of sliced roasted turkey or glazed ham served on Hawaiian rolls, with creole mustard sauce, cranberry chutney, roasted garlic aioli, shredded lettuce, roma tomatoes, dill pickle chips

## SEASONAL SALAD CREATION BAR

*mixed fresh greens, arugula, and spinach and an assortment of market fresh vegetables and accoutrements for your guest's salad creation, to include:*

Italian plum tomatoes, red onions, goat cheese, dried cranberries, marinated black olives, carrots, cucumbers, olives, hard-boiled egg, sliced almonds, diced ham, bacon bits, pepitas, and croutons with maple sage vinaigrette, creamy house garlic parmesan dressing and raspberry vinaigrette

## MINI-HOT DOG STATION

with relish, ketchup, mustard, onion, and sauerkraut

## MACHO NACHO STATION

homemade tortilla chips, warm nacho cheese, diced tomatoes, seasoned ground beef, refried beans, scallions, black olives, jalapenos, sour cream, and guacamole.

## QUESADILLA STATION

choice of Two: Steak, Chicken, or Veg, with a toppings bar of salsa roja, salsa verde, hot sauce, sour cream, cotija, and guacamole



# Desserts

## PLATED DESSERTS

(THESE OPTIONS ARE FOR SERVICE WITH SIT DOWN MEALS ONLY)

**Crème Brûlée** | classic vanilla custard, torched and garnished with whipped cream & strawberry (gf, v)

**Espresso Dark Chocolate Cheesecake** | made in the traditional style, espresso dark chocolate ganache, crushed biscotti cookies, whipped topping and chocolate covered espresso beans (v)

**Trio of Holiday Miniatures** | mini-crème brûlée, chocolate covered candy cane strawberry, and an eggnog custard shooter (gf, v)

## STATIONARY DESSERTS

**Seasonal Viennese Dessert Display** | chef selected dessert bites and cookies (v)

**Holiday Cookies** | a seasonal variety of holiday classics (fruitcake cookies, brown butter chocolate chip, Christmas cookies, snickerdoodles, peanut butter, cranberry white chocolate walnut cookies) (v)

**Seasonal Sundae Bar** | includes whipped cream, maraschino cherries, chocolate ganache fondue, crushed peppermint, cajun candied pecans, toasted walnuts, chocolate covered candies, with premium vanilla and chocolate ice cream (v)

**Apple Crisp** | served with vanilla bean sauce (v)

**Southern Bread Pudding** | vanilla bourbon caramel & whipped cream (v)

**Cheesecake Bar** | classic NY style and caramel sea salt cheesecake with a toppings bar including mixed berries, graham cracker crumbs, chocolate sauce, caramel sauce, whipped topping, toffee crumbles, and chocolate shavings (v)

## BEVERAGE STATIONS

**Classic Coffee Bar** | french roast and de-caf coffee with cream and assorted sweeteners, irish coffee mugs, to-go coffee cups

**Gourmet Coffee or Hot Chocolate Bar** | freshly brewed fine coffee or hot chocolate served with cherries, orange zest, white and brown sugar, cinnamon sticks, italian biscotti, chocolate shavings, marshmallows, grand marnier whipped cream, half and half and flavored syrups



# Liquor Catering by Delectables

Bar and beverage services go hand in hand with food service to create the perfect blend of hospitality and service. Our professional bartenders work side by side with our service staff to create seamless service and an amazing experience for you and your guests. Our packages are carefully curated by our bar and beverage team but let us know if you would like a fully customized experience.

## Top Shelf Bar

**Spirits** | Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Rum, Pyrat XO Rum, Bulleit Bourbon, Bulleit Rye Whiskey, Johnnie Walker Black Scotch, Suerte Blanco Tequila

**Bar Accompaniments** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

**Beer** | two premium or local/craft and one domestic (three total)

**Wine** | three wine selections from our entire list

- \$100 bar setup plus \$32.90 per guest, for 100+ guests | Please call for fewer than 100 guests

## Premium Bar

**Spirits** | Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Bulleit Rye Whiskey, Dewars Scotch, Olmeca Altos Plata Tequila

**Bar Accompaniments** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

**Beer** | one domestic, one premium and one local /craft (three total)

**Wine** | two selections from our premium list

- \$100 bar setup plus \$20.40 per guest, for 100+ guests | Please call for fewer than 100 guests

## Dive Bar Package

**Spirits** | Smirnoff Vodka, Tanqueray, Bacardi Rum, Jim Beam Bourbon, Dewars Scotch, Olmeca Altos Plata Tequila

**Bar Accompaniments** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

**House Beer** | one domestic, one premium and one local /craft (three total), your choice

**House Wine** | white and red, house curated

- \$100 bar setup plus \$16.90 per guest, for 100+ guests | Please call for fewer than 100 guests



## Beer + Wine Bar

Beer | one domestic, one premium and one local /craft (three total)

Wine | four selections from our premium list

- \$100 bar setup plus \$16.40 per guest, for 100+ guests | Please call for fewer than 100 guests

## Non-Alcoholic "Soft" Bar

**\*Available on a limited basis, depending on venue and local regulations\***

All liquor, wine and beer to be provided by client.

-\$100 bar setup plus \$8.90 per guest - for 100 guests and greater

Please call for fewer than 100 guests

## All Full Liquor Bar Packages Include the Following:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Margarita Mix, Simple Syrup, White Sugar, Kosher Salt

Olives, Cherries, Limes, Lemons, Oranges

Clear plastic cups, ice and beverage napkins

Define Hospitality LLC liquor liability insurance

## Popular Additions

Jumbo Square Ice Cubes

Flavored House Made Simple Syrups | strawberry, blackberry, blueberry, mint, citrus

Fancy Garnishes | dehydrated fruit wheels, pickled green beans, sugar sticks, etc.

## Specialty Bitters

Sodas and Mixers | Ginger Beer, Squirt Grapefruit Soda, Perrier Sparkling Water, Jarritos  
Flavored Sodas, Topo Chico Sparkling Mineral Water

Liqueurs and Cordials | Pimm's, Campari, Herbsaint, Aperol, Bailey's, Kahlua

Champagne Toast for your Guests

Signature Cocktails | designed by us, or inspired by you

Non-Alcoholic Beer | Heineken 0.0, Clausthaler Dry Hopped, Lagunitas IPNA



# Cheers to the Most Wonderful time of the Year!

## Holiday Signature Cocktails

### Saint Nick Sour

Bourbon, fresh lemon juice, egg white, topped with an elegant float of red wine and black cherry.

### Rockefeller Center

Earl Grey-infused vodka, rosemary-infused simple syrup, lemon juice, a dash of cranberry juice, topped with a rosemary sprig, frozen cranberries and a half-sugar rim.

### Blitzen Bliss

Coconut rum, Crème de Cacao, Coco Real syrup, topped with coconut shavings and sugar rim.

### Fireplace Vibes

Mulled red wine with cinnamon, herbs and spices, topped with orange zest and a cinnamon stick. Served cold.

### Chai Not?

Dealer's choice (bourbon or vodka), chai-infused simple syrup, lemon juice, topped with nutmeg shavings & star anise.

### Good Ol' Fashioned Holiday

Whiskey (your choice bourbon/blend/rye), brown sugar butter simple syrup, aromatic bitters, topped with dehydrated orange slice.

### Manhattan on 34<sup>th</sup> Street

Rye whiskey, amaro, plum bitters, angostura bitters, garnished with an orange swath.

### Autumn Fun

Tequila, pomegranate juice, lime juice, triple sec over a large ice cube, garnished with dehydrated, lime, and three pomegranate seeds on top.



## | beer selections |

### domestic and premium

Domestic | Bud Light, Miller Lite, Michelob Ultra, Yuengling  
Premium | Sierra Nevada Pale Ale  
Import | Corona, Modelo Especial, Peroni, Stella Artois

### local and craft selections

Florida Avenue | Dead Parrot Light Lager, FL IPA, Blueberry Wheat. Luminescence Hazy IPA  
Cigar City | Jai Alai IPA, Guyabera Pale Ale  
Coppertail | Free Dive IPA  
Motorworks | Adoptable Golden Lager, V-Twin Vienna Lager  
Persimmon Hollow | Daytona Dirty Blonde Ale

## | wine selections |

### premium bar wine selections

Carson Ridge Cabernet Sauvignon, Paso Robles CA  
Angeline Pinot Noir, CA  
Belvino Pinot Grigio, Italy  
Muirwood Chardonnay, CA  
Mato Bay Sauvignon Blanc, Marlborough, New Zealand  
Clean Slate Riesling (Dry), Germany  
La Belle Angele Rose, France

### top shelf bar wine selections

#### Reds

Samuel Robert Pinot Noir Vintner's Reserve, Willamette Valley, OR  
Hall Ranch Cabernet Sauvignon, Paso Robles CA  
Luc Pirlet Merlot, France

#### Whites + Rose

Samuel Robert Pinot Gris, Willamette Valley, OR  
Armani Pinot Grigio, Valdadige, Italy  
Olema Chardonnay, CA  
King Maui Sauvignon Blanc, Marlborough, New Zealand  
Dr Heidemanns Riesling (Off-Dry), Germany  
Clean Slate Riesling (Dry), Germany  
Guy Mousset Cotes du Rhone Rose, France

