

## ✦ Applause Traditional Holiday Buffet ✦

Our holiday buffet is available for groups of 75 or more.  
Applause house salad served to your table including fresh baked rolls and fresh brewed coffee and hot tea service. Full china service and table linens included.

*\$25.95 dinner • \$18.95 lunch*

Applause Holiday Salad – Fresh mixed greens with dried cranberries, toasted pecans, crumbled bleu cheese and cranberry vinaigrette.

*Add .99 extra per person*

- Chef Carved Roast Turkey
- Honey-Glazed Maple Ham
- Mashed Potatoes
- Homemade Gravy
- Roasted Cornbread & Cranberry Stuffing
- Whipped Brown Sugar Yams
- Green Bean Casserole
- Fresh Apple Peach Cobbler

## ✦ Holiday Dessert Selections ✦

### Peppermint Cheesecake

Creamy peppermint cheesecake with peppermint dust and fresh whipped cream.

\$3.99

### Gingerbread Cheesecake

Homemade ginger bread cheese cake served with caramelized pecans and warm toffee drizzle.

\$3.99

### Raspberry Symphony

Raspberry mousse served on a chocolate cookie crust.

\$3.99

### Chocolate Espresso Cake

Rich dark Belgium chocolate and imported espresso cake layered with caramel ganache and topped with cherry infused whipped cream.

\$3.99

applause ✦  
catering + events

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# Holiday Menu

## ✦ Holiday Hors d'oeuvre Packages ✦

### Winter Wonderland Hors d'oeuvre Package

- One hors d'oeuvre display
- \*Two hot hors d'oeuvre selections
- \*Three cold hors d'oeuvre selections
- \*\*Holiday mini dessert display

\$19.95 per person

### Silver & Gold Hors d'oeuvre Package

- Two hors d'oeuvre displays
- \*Three hot hors d'oeuvre selections
- \*Four cold hors d'oeuvre selections
- \*\*Holiday mini dessert display

\$25.95 per person

*\*Two pieces of each item per person. \*\*Three mini desserts per person. Special Price: Add Chef-carved roasted cracked-pepper Top Round of Beef or French cut whole Turkey Breast to your hors d'oeuvre package for an additional \$4.99 per person. All packages based on 75 or more people up to a two-hour food service.*

## ✦ Holiday Display Hors d'oeuvres ✦

### Fresh Fruit Display

A luscious variety of fresh seasonal fruits and berries.

### Crab Fritters

Warm crab fritters served on warm marble with a trio of sauces. Cilantro lime, gentle wasabi creme fresh and miso aioli.

### Chef's Domestic and Imported Cheeses

Variety of classic cheeses such as Brie, Bleu, Swiss, Cheddar and Gouda presented with flair, along with assorted baguettes and crackers.

### Garden Fresh Seasonal Vegetables

A lovely arrangement of fresh chilled crisp vegetables with creamy dill dip.

### Land and Sea Smoked Charcuterie Display

Smoked salmon side, scallops, shrimp and oysters with traditional condiments accompanied with cured and smoked prosciutto, salami, Soppressata, Bresaola, cured pork belly and assorted sausages with spicy mustards and dipping sauces, French breads and sour doughs.

### Grilled Bruschetta Display

Ciabatta bread brushed with virgin olive oil, garlic, lightly grilled and served with the following. Asparagus and Portobello with fontina cheese, Tapenade and roasted pepper pesto, Prosciutto and basil and gorgonzola with roasted pecans.

### Rainbow Cobb Salad

An enticingly displayed cobb salad with sliced romaine, diced roma tomatoes, green onions, ripe avocado, chopped egg, hickory bacon, gorgonzola cheese, cheddar cheese and house smoked turkey breast with our holiday dressing.

## ✦ Cold & Hot Holiday Hors d'oeuvres ✦

### Cold Hors d'oeuvres:

- Smoked Salmon Cucumber Cups
- Spinach Dip in Bread Bowl w/Pita Chips
- Artichoke & Boursin Pastry Cups
- Waldorf Chicken Salad Skewers
- Holiday Pita Crisps
- Fiesta Rollups
- Lobster Bruschetta
- Chevre pops

### Hot Hors d'oeuvres

- \*Meatballs (Swedish, BBQ, Sweet & Sour, Italian)
- Artichoke & Spinach Dip w/Pita Chips
- Bacon-Wrapped Water Chestnuts
- Lemon Chicken & Cajun Sausage Skewer
- Stuffed Artichoke Bottoms
- Hot Gorgonzola Dip
- Sesame Chicken Skewers
- Miso Duck Rounds

## ✦ Plated Dinners ✦

*Holiday plated dinners include Applause house salad and fresh baked rolls, fresh brewed coffee and hot tea service. Includes full china service and table linens.*

### Cranberry Chicken Alouette

Tender breast of chicken slow roasted with a light cream sauce paired with green beans and roasted potato medley.

18.95 Dinner • \$13.95 Lunch

### Cider Glazed Chicken

Boneless breast of chicken wrapped around a moist, crunchy apple-walnut stuffing. Finished with an apple cider glaze paired with roasted redskins and fresh broccoli with herb butter.

\$19.95 Dinner • \$15.95 Lunch

### Southwestern Stuffed Salmon

Sweet Alaskan salmon wrapped around seafood stuffing and baked golden brown. Finished with a zesty Southwestern glaze paired with garlic mashed potatoes and fresh vegetable medley.

\$22.95 Dinner • \$15.95 Lunch

### Slow Roasted Prime Rib of Beef

Herb rubbed and slow roasted prime rib of beef served au jus and fresh horseradish accompanied with a potato trio and green beans almandine.

\$24.99 King Cut • \$21.99 Queen Cut • Add to Buffet for \$8.99 per person • Dinner Only