

applause 
catering + events

*Holiday
Menu*



✦ Plated Menu ✦

*All menus include our house specialty salad, freshly baked rolls with butter and fresh brewed coffee and hot tea service. Full china and table linens included. ***Add our Holiday Salad for \$0.99 per person.***

Applause House Specialty Salad

Fresh mixed greens with sliced cucumber, sweet red onion, grape tomatoes and homemade croutons.

Applause Holiday Salad (\$0.99)

Fresh mixed greens with dried cranberries, toasted pecans, crumbled bleu cheese, red onion and cranberry vinaigrette.

Raspberry Chipotle Pork Loin

Slow roasted pork loin with a sweet raspberry chipotle chutney, rosemary new potatoes and roasted winter vegetables.

\$21.99

Holiday Glazed Ham

Apricot mustard glazed ham with cranberry wild rice pilaf and brown butter green beans.

\$16.99

Cider Glazed Stuffed Chicken

Apple and almond stuffed chicken breast with cider shallot gravy, garlic mashed potatoes and amaretto carrots.

\$19.99

Beef Tenderloin Bordelaise

Petite grilled beef tenderloin filet with bordelaise accompanied by twice baked mashed potatoes and red pepper infused steamed asparagus.

\$26.99

****Add a skewer of shrimp scampi for \$4.99.***

✦ Buffet Menu ✦

*All menus include our house specialty salad, freshly baked rolls with butter and fresh brewed coffee and hot tea service. Full china and table linens included. *Add our Holiday Salad for \$0.99 per person.*

Applause House Specialty Salad

Fresh mixed greens with sliced cucumber, sweet red onion, grape tomatoes and homemade croutons.

Applause Holiday Salad (\$0.99)

Fresh mixed greens with dried cranberries, toasted pecans, crumbled bleu cheese, red onion and cranberry vinaigrette.

Silver Holiday Buffet

Our Traditional Holiday Buffet: carved roast turkey with pan gravy, honey glazed maple ham, mashed potatoes, traditional turkey stuffing and green bean casserole.

\$22.99

Gold Holiday Buffet

Balsamic, rosemary marinated chuck tenderloins with mushroom volute, chef carved roasted turkey with apple and almond stuffing, roasted yams with maple marshmallow cream, roasted winter vegetables and garlic mashed potatoes.

\$24.99

**Add chef carved prime rib with au jus and horseradish sauce for \$4.99 per person.*

**Add chef carved beef tenderloin with au jus and horseradish sauce for \$9.99 per person.*



+ Holiday Dessert Selections +

Peppermint Cheesecake

Creamy peppermint cheesecake with peppermint dust and fresh whipped cream.

\$3.99

Gingerbread Mousse

Homemade gingerbread mousse in a chocolate shell with golden caramel sauce.

\$3.99

Raspberry Symphony

Raspberry mousse served on a chocolate cookie crust.

\$3.99

Chocolate Dipped Apple Pie

Upside down apple pie hand-dipped in chocolate with fresh whipped cream.

\$3.99



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