LUCKY STRIKE®

HOLIDAY EVENT MENUS
HOLIDAY CHEER
PLACED AROUND THE ROOM TO KEEP THE FUN GOING
Replenished for 2 hours
Buffet set-up available: $2 per person charge for groups of 50 or less

EACH PACKAGE INCLUDES A $10 GAME CARD PER PERSON

7 shared plates/pizzas (max 2 pizzas) @ $29 per person
6 shared plates/pizzas (max 2 pizzas) plus 2 hand held/buns or 9 shared plates/pizzas (max 2 pizzas) @ $33 per person
*Each additional shared plate/pizza $3 per person
*Each additional hand held/buns $4 per person

SHARED PLATES

MAC & CHEESE BITES (V)
Smoked Gouda, macaroni, house-made marinara

CHICKEN BITES
Crispy battered chicken. Choice of dipping sauce:
classic buffalo, smoky BBQ, ranch, Jamaican jerk,
honey-Sriracha, garlic Parmesan, Carolina mustard

CHICKEN SATAY (GF)
Jerk-spiced chicken, toasted coconut flakes, pineapple sauce

SZECHUAN BEEF SATAY
Citrus-marinated flank steak, soy, ginger, pickled cucumber slaw, sesame seeds

BACON-WRAPPED SHRIMP SKEWERS (GF)
Roasted sweet corn relish, jalapeno aioli

CHICKEN POTSTICKERS
Sweet chili sauce

VEGETABLE SPRING ROLLS (V)
Sweet chili sauce

GASTRO POTATO RINDS (GF)
Sphered potato skins, aged cheddar, whipped potatoes, prosciutto, sweet chili gastric friend, chives

WINTER WONDERLAND BLT
Arugula, Roma tomato, candied bacon, bacon mint cream cheese, truffle honey glaze

ROASTED SQUASH TOAST (V)
Hummus, roasted seasonal squash, smoked pepper aioli, chives, brioche toast

HERB-CRUSTED GOAT CHEESE (V)
Almond-coated Haystack goat cheese, sage, cranberries, oven-baked baguette

REINDEER SNACKS (V, GF)
Assortment of cucumbers, carrots, celery, cherry tomatoes, broccoli with ranch dressing

RED PEPPER HUMMUS (V)
House-made roasted red pepper hummus, fresh medley of cucumbers, carrots, celery, broccoli with roasted flatbread

ARTISAN CHEESE (V)
Chef-selected artisan cheese, crackers

SEASONAL FRUIT (V, GF)
Assorted seasonal fruit, honey-mint yogurt dipping sauce

MINI CRAB CAKES
Baby arugula, smoked pepper aioli

CHIPS & GUACAMOLE (V, GF)
Tortilla chips, roasted tomato salsa

ahi TUNA POKE
Rice crackers, guacamole, sweet soy, Sriracha aioli

PIZZAS

MARGHERITA (V)
Fresh mozzarella and basil, roasted Roma tomatoes

ROASTED HOLIDAY CHICKEN
Herb-roasted chicken, white sauce, shredded mozzarella, Parmesan, spinach, artichokes, roasted sweet red peppers

PESTO (V)
Pesto sauce, artichoke hearts, tomatoes, sliced black olives, shredded mozzarella, goat cheese

BAKED POTATO PIZZA
Mashed potatoes, cheddar, prosciutto, sour cream, chives

SAUSAGE & PEPPERONI
Shredded mozzarella, banana peppers, basil, pepperoni, spicy Italian sausage, Parmesan
**SMALL HANDHELDs**

- **HOLIDAY MEATBALLS**
  Pineapple jalapeño chutney, chipotle mayo, spinach, toasted brioche

- **KRIS KRINGLE BEEF SLIDERS**
  Cranberry spiced jam, brie cheese, fried onions, toasted brioche

- **SWEET & SPICY CHICKEN**
  Fried chicken, sweet and spicy sauce, house-made spicy pickles, coleslaw, toasted brioche

- **THE GRINCH (V)**
  Balsamic marinated portobello, caramelized onions, roasted red peppers, goat cheese, chimichurri aioli, toasted brioche

- **GINGER–CITRUS ASIAN STEAK**
  Grilled marinated flank steak, caramelized onions, pickled peppers, blue cheese, field greens, toasted brioche

**ASIAN STEAMED BAO BUNS**

- **PORK**
  Slow-braised pork carnitas, pico de gallo, chipotle mayo, queso Cotija

- **STEAK**
  Marinated flank steak, wasabi peas, cucumber slaw

- **MUSHROOM (V)**
  Fried portobello, sautéed cremini, Sriracha aioli, arugula

**TACOS**

- **FISH (GF)**
  Jerk-spiced cod, chipotle aioli, cabbage

- **BEEF PICADILLO (GF)**
  Spiced beef, roasted tomato salsa, sour cream
'TIS THE SEASON

(Buffets are replenished for 2 hours)

EACH PACKAGE INCLUDES A $10 GAME CARD PER PERSON

PACKAGE 1: $37 PER PERSON
SELECT: 1 HOLIDAY CHEER, 1 SALAD, 2 SIDES, 2 ENTRÉES

PACKAGE 2: $41 PER PERSON
SELECT: 2 HOLIDAY CHEER, 1 SALAD, 2 SIDES, 2 ENTRÉES

PACKAGE 3: $47 PER PERSON
SELECT: 3 HOLIDAY CHEER, 1 SALAD, 3 SIDES, 2 ENTRÉES, 1 DESSERT

$2 per person charge for groups of 50 or less

SALADS

CHOOSE ONE FOR ALL PACKAGES
(Additional salads $4 pp)

WINTER GREENS (V, GF)
Cranberries, goat cheese, walnuts, balsamic vinaigrette

CAESAR
Romaine, Parmesan, classic Caesar, croutons

MIXED GREENS (GF)
Blue cheese, candied bacon, tomatoes, walnuts, creamy dressing

CAPRESE (V)
Sliced vine-ripened tomatoes, tortellini, mozzarella, basil, olive oil, balsamic glaze

CHINESE NEW YEAR (V)
Cabbage, carrots, Brussels sprouts, alfalfa sprouts, sliced cucumbers, green onions, sweet soy, toasted black sesame seeds

SIDES

CHOOSE TWO FOR PACKAGE 1 AND 2
CHOOSE THREE FOR PACKAGE 3
(Additional sides $4 pp)

GRILLED ASPARAGUS (V, GF)
Served room temperature

GREEN BEANS (V, GF)
Haricots verts cooked in sweet butter, sea salt, shaved almonds, truffle oil

PAN-ROASTED BRUSSELS SPROUTS & CAULIFLOWER (V, GF)
Giardiniera, garlic butter, crispy kale

RATATOUILLE (V, GF)
Zucchini, squash, mushrooms, sweet onions, bell peppers, tomatoes

COLLARD GREENS (GF)
Slow-braised with bacon, onions, brown sugar, apple cider vinegar

SEASONAL VEGETABLES (V, GF)

ROASTED FINGERLING POTATOES (V, GF)
Parsley, rosemary, roasted garlic

MASHED POTATOES & SAGE (V, GF)
Whipped potatoes, butter, cream, fresh sage

CREAMY PARMESAN RISOTTO (V, GF)
Parmesan, Arborio rice, vegetable stock, cream

LEMON RICE PILAF (V)
Carrots, celery, sweet onion, long-grain rice, orzo pasta, lemon

CANDIED YAMS & APPLES (V, GF)
Yams, Granny Smith apples, honey, nutmeg

BOURBON SWEET POTATOES
Baked sweet potatoes, maple brown butter, bourbon, toasted marshmallows, candied walnuts
'TIS THE SEASON

Continued...

ENTRÉES

CHOOSE TWO FOR ALL PACKAGES
(Additional entrées $8 pp unless otherwise stated)

CRISPY CHICKEN BREAST
Roasted Brussels sprouts, cherry tomatoes, lemon-garlic butter, salsa verde

CHICKEN & DUMPLINGS
Shredded chicken, petite dumplings, cream sauce, fresh herbs

HERB-ROASTED CHICKEN (GF)
Herb-marinated chicken breast, citrus beurre blanc

GRILLED CHICKEN BREAST (GF)
Roasted Brussels sprouts, cherry tomatoes, lemon-garlic butter, salsa verde

WHISKEY PORK LOIN (GF)
Apple cider and whiskey-brined pork loin, maple mustard glaze, roasted potatoes

GRILLED SALMON (GF)
Tomato relish

ATLANTIC COD (GF)
Roasted garlic cream sauce, house-made pesto

STUFFED PORTOBELLO (V, GF)
Spinach and cheese-stuffed portobellos, marinara

CHEESE TORTELLINI (V)
Marinara, Parmesan

BAKED RIGATONI
Ricotta and marinara with choice of sausage and peppers or house-made meatballs; served with garlic bread

CHIMICHURRI FLANK STEAK (GF)
Roasted garlic-rubbed flank steak, chimichurri, peppers, onions

BRAISED SHORT RIBS (GF)
Five-hour chipotle-braised short ribs

BEEF POT PIE
Slow-roasted sirloin, English peas, carrots, puff pastry

CARVED MEATS (GF)
May be substituted for an entrée stated above
-Chef Attended, $100 per attendant
Marinated flank steak
Roasted glazed turkey
Honey-baked ham
Roast beef
Whiskey pork loin
Herb-crusted lamb leg
Beef tenderloin (additional $3 pp)

PREMIUM OPTIONS

(Additional $4 pp or $12 as an additional entrée)

LOBSTER MAC & CHEESE
Poached Maine lobster, four cheese sauce, panko bread crumbs

BEEF TENDERLOIN (GF)
Mushroom ragout, garlic, butter

SHRIMP DIABLO
Shrimp, white wine, basil, crushed red peppers, cream, linguine
# Sweets

(All items may be placed around the room or on a buffet)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/person</th>
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<tbody>
<tr>
<td>Holiday Cookies (V)</td>
<td>$2.75</td>
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<tr>
<td>Brownies (V)</td>
<td>$2.75</td>
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<tr>
<td>Krispy Treats</td>
<td>$2.00</td>
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<tr>
<td>Choice of one: Reese’s® Peanut Butter, Lucky Charms® or traditional</td>
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<tr>
<td>Holiday Cannoli (V)</td>
<td>$4.50</td>
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<td>Honey, Grand Marnier, raspberry mascarpone, chocolate</td>
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<tr>
<td>Fruit Buckle (V)</td>
<td>$4.00</td>
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<td>Chef’s selection of seasonal fruit, cinnamon granola shortbread, served with vanilla ice cream</td>
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<tr>
<td>Strawberry &amp; Bourbon Bread Pudding (V)</td>
<td>$4.75</td>
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<tr>
<td>Cinnamon custard, bourbon toffee, macerated strawberries, served with vanilla ice cream</td>
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*V = Vegetarian

*GF: Our menu items designated as GF are gluten-free based on ingredient composition for use with a gluten-free lifestyle choice. These GF items are produced in a kitchen that uses wheat in other products, and are therefore not suitable for a medically necessary gluten-free diet.

All menus available for groups of 20 or more guests. Tax and service fees are not included.