

# DANFORDS HOLIDAY MENUS



## INCLUDES THE FOLLOWING

Hurricane Vase House Centerpieces with Tapered Candles

Votive Candles on all Guest Tables and Cocktail Tables

White or Ivory Linen with Colored Napkin

Danfords Place Cards

Direction Cards for your Invitations



## ADDITIONAL SERVICES

Discounted Overnight Room Rates for your Guests

Valet Parking

Discounted Spa Packages

# HOLIDAY COCKTAIL RECEPTION MENU



## BUTLER-PASSED HORS 'D OEUVRES



### SELECT Four OPTIONS



Boneless Buffalo Wings  
with a Blue Cheese Dip

Potato, Bacon  
& Cheese Croquette

Petite Meatballs in Marinara

Turkey Club Roulade

Spanakopita

Bruschetta with Air-Dried Tomato,  
Fresh Mozzarella & Basil

Franks in a Blanket

Chicken Satay  
With Thai Peanut Sauce

Vegetable Spring Rolls

Apple Chutney & Brie Phyllo Dough

Cheese Empanada  
with Serrano Chile & Green Olives

Potato Pancakes  
served with Chive Cream

Brie, Caramelized Pear,  
& Walnut on Crostini



# BUTLER-PASSED HORS 'D OEUVRES

(continued...)

Sausage Stuffed Mushrooms

Potato Wrapped Shrimp

Mushroom Truffle Risotto

Melon with Prosciutto  
& Strawberry

Chicken & Cashew Spring Roll

Smoked Swiss & Bacon Cup

Cucumber Cup  
filled with Pesto-Garlic Cheese & Pine Nuts



## PASTA STATION

(Select (2) One from the following options)  
(chaffing dishes at no charge – uniformed attendant available for an additional charge)

Penne a la Vodka

Pasta Bolagnese  
Red or White Sauce

Rotini Pesto Alfredo

Eggplant Parmesan

Chicken Margarita

Cheese Ravioli with Marinara

Filletto  
Plum Tomatoes and Sautéed Sweet Onions & Basil





## DESSERT COURSE

(Select (1) One from the following options)

Personalized Occasion Cake

Or

Assorted Holiday Cookies & Cakes



## Beverages

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas

Assorted Diet & Regular Sodas

**3 Hour Function**

or

**4 Hour Function**

Bar Packages & Upgraded Entrée Selections area available.

*Please contact the Catering Office for pricing at 631-928-5200 ext. 150 [sales@danfords.com](mailto:sales@danfords.com)*

++ Prices are subject to a 20% Administrative Fee and a NYS Sales Tax.

The Administrative Fee is used to offset the administration of the Event.

The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such.

Staff Gratuities are not included and are at your discretion.



# HOLIDAY BUFFET MENU

(Minimum 30 ppl)



Chef's Choice of Four (4)  
Butler Passed Hors D'oeuvres

or

International Fruit & Cheese Platter

An Array of Sliced Fruit with Imported & Domestic Cheeses served with Sliced Crusty French Bread & Crackers.

**Served for the first half hour – based on final count.**



## PASTA STATION

(Select (1) One from the following options)

Penne al Vodka

Farfalle Pesto Alfredo

Filletto

Plum Tomatoes and Sautéed Sweet Onions & Basil



## SALAD COURSE

(Select (2) Two from the following options)

Mixed Baby Greens

With Pink Peppercorn Sherry Dressing

Classic Caesar Salad

Crisp Romaine Lettuce with Shaved Parmesan, Herbed Croutons, & Creamy Caesar dressing

Boston Bibb Salad

With Radicchio, Spinach & a Red Wine Vinaigrette



## SALAD COURSE (continued)

Spinach Salad

Bacon, Red Onion, Hard Boiled Eggs, Tomato

Mozzarella Tomato Salad

Boccioni, Cherry Tomato, Mixed Greens, Balsamic



## ENTRÉE COURSE

(Select (3) Three from the following options)

All entrée selections served with Chef's selection of seasonal vegetables, potato, rolls & butter.

Sliced Pork Loin

With Roasted Fennel, Arugula & Marsala Sauce

Roasted Breast of Vermont Turkey

With Cranberry Sauce

Chicken Marsala

Chicken Francaise

Prince Edward Island Mussels

Marinara, Bianco or Fra Diavolo

Grilled Atlantic Salmon

Roasted Salsify, Baby Bok Choy & Citrus Beurre Blanc

Eggplant Roulade

Melted Mozzarella, Marinara

Sliced Sirloin

Mushroom Au Jus



## DESSERT COURSE

(Select (1) One from the following options)

Personalized Occasion Cake

Or

Assorted Cakes and Holiday Cookies





## Beverages

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas  
Assorted Diet & Regular Sodas

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# HOLIDAY PLATED MENU

Chef's Choice of  
Four Butler Passed Hors D'oeuvres

**Or**

**International Fruit & Cheese Platter**

An Array of Sliced Fruit with Imported & Domestic Cheeses served with Sliced Crusty French Bread & Crackers.  
Served for the first half hour – based on final count.



## **SALAD COURSE**

(Select (1) One from the following options)

Classic Ceasar Salad

Crisp Romaine Lettuce with Shaved Parmesan, Herbed Croutons, & Creamy Ceasar dressing

Danfords House Salad

Baby Greens, Cherry Tomatoes, Cucumber & Shaved Fennel with Sherry Dressing with Pink Peppercorn Sherry Dressing

Fresh Mozzarella Napoleon Tower

Fresh Basil and 12 year old balsamic



## **PLATED ENTRÉE COURSE**

(Select (3) Three from the following options)

All plated entrée selections served with Chef's selection of seasonal vegetables, potato, rolls & butter.

Sliced Sirloin

Served in a Mushroom Au Jus

Roasted Breast of Vermont Turkey

With Cranberry Sauce

Chicken Marsala

Chicken Francaise

Pork Chops

With Roasted Fennel, Arugula & Marsala Sauce

Snapper  
With Mango Pico

Grilled Atlantic Salmon  
Roasted salsify, Baby Bok Choy & Citrus Burrere Blanc



## DESSERT COURSE

(Select (1) One from the following options)

Personalized Occasion Cake

Tiramisu  
With a Chocolate Almond Biscotti

Chocolate Mousse  
With Caramel Citrus Sauce

Chocolate Cake  
With Cherry Bourbon Sauce

New York Style Cheesecake  
With a Raspberry Drizzle



## Beverages

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Assorted Diet & Regular Sodas

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