

HOLIDAY MENU

The Regal Ballroom

Grasshopper's Gourmet Catering

Welcome **"A Distinctive Banquet Facility"** **Taste the Difference.....**

We at Grasshopper's Catering would like to thank you for your interest in our services, and also congratulate you on your upcoming event. We understand the importance of personal service and having every detail orchestrated to perfection.

At the Regal Ballroom or wherever your event is to be held, we want you to be comfortable with choosing us for your event. That is why our packages are designed to be convenient for our clients. The main ingredients for choosing your event reception site should be personal service, the setting of your reception, the quality of the cuisine and of course "trust" in your caterer. Your event should reflect you and your personal taste and style or a particular theme or ambience you are trying to create for your event.

While the proceeding menu and packages are our standard package, we would gladly create a custom menu to suit your needs and budget. We sincerely hope to have the opportunity to discuss with you your event and create a very special occasion for you and your guests.

Wishing You a Deliciously Catered Affair,

Christopher M. Angeli, President
&
The Staff at Grasshopper's Catering

Elegant Event Buffet

Salads:

(Please select one)

House Salad of mixed greens with tomatoes, cucumbers, and calamata olives
Romaine with roasted tomatoes, shaved parmesan, croutons, and balsamic vinaigrette
Spring mix with roasted butternut squash and roasted pumpkin seeds with sherry
vinaigrette

Buffet Entrée Selections

Stoned fruit stuffed turkey breast with apple demi-glaze
Italian Sausage and Peppers
Exotic mushroom and bacon crusted filet with savory blueberry demi
Veal Oscar with jumbo lump crabmeat and hollandaise
Honey baked ham with Pineapple Glaze
House made baked vegetable lasagna with white sauce
Honey brushed chicken breast with a sage demi glaze
Chicken Marsala with marinated mushrooms
Pan seared crab cakes with tomato and cream infusion with wilted spinach
Tri-colored tortellini carbonara with pancetta and cream reduction
Slow roasted top sirloin with a horseradish jus
Green herb crusted salmon with braised tomatoes
Chicken Parma with fresh mozzarella, basil, roasted peppers
Seafood Newburg with white rice

Vegetables and Starches

Zucchini, yellow squash and plum tomato gratin
Sautéed green beans with garlic butter
Spaghetti squash vegetables
Broccoli and cauliflower rolonaise with egg and bread crumb topping
Braised collard greens with smoked turkey
Bourbon candied yams
Mashed Red Bliss Potatoes
Roasted Yukon gold potatoes
Glazed carrots

Dessert

House made bread pudding with cognac caramel sauce
House-made cookies, brownies, cream puffs, éclairs and cannoli's

The Regal Ballroom Holiday Package Plans

Event Package I

Four Hour Reception

Elevated Holiday Candelabra Centerpieces on each table

Floor Length Table Linens with Color Napkin

China, Silverware and Glassware

Buffet Dinner

1 Choice of Salad

2 Hot Entrees

2 Vegetables or Starch

Fresh Baked Rolls and Butter

Dessert Selection

Coffee and Tea Station

Service Charges and Sales Tax Included

Complimentary Valet Parking

Event Package II

Four Hour Reception

Elevated Holiday Candelabra Centerpieces on each table

Floor Length Table Linens with Color Napkin

China, Silverware and Glassware

Buffet Dinner

1 Choice of Salad

3 Hot Entrees

2 Vegetables or Starch

Fresh Baked Rolls and Butter

Dessert Selection

Coffee and Tea Station

Service Charges and Sales Tax Included

Complimentary Valet Parking

Please Call for Pricing and Availability

Event Package III

Five Hour Reception

Elevated Holiday Candelabra Centerpieces on each table

Floor Length Table Linens with Color Napkin

China, Silverware and Glassware

Buffet Dinner

Four Butlered Hors d' oeuvres or 1 Stationary Display

1 Choice of Salad

4 Hot Entrees

2 Vegetables or Starch

Fresh Baked Rolls and Butter

Dessert Selection

Coffee and Tea Station

Service Charges and Sales Tax Included

Complimentary Valet Parking

Please Call for Pricing and Availability

****Minimum Guests Requirements****

Sunday thru Friday Afternoon Adult Minimum of 60 Adults

Friday Evening or Saturday Afternoon Adult Minimum of 75 Adults

Saturday Evening Adult Minimum of 100 Adults

Special Enhancements To Make Your Event A Memorable One.....

Butlered Hot Hors d' oeuvres: Priced individually, please request copy of hot and cold hors d'oeuvres list
Cascading Fruit, Domestic Cheese, and Vegetable Crudités.....\$5.50 per person
Ice Sculptures: Many different styles available to choose from.....\$375.00
Valet Parking: included for events over 250 guests but can be hired for your event.....\$4.00 per person
Head Table: A nominal charge will be applied if you desire to have a head table and a specific server will be assigned to that table to insure that all the honorees will be properly serviced during the event...\$125.00

Let us assist you in adding that special touch for your holiday party; Caricaturist, Moon Bounces for the kids, Magicians, Carolers, and much more.....

*Additional entrees may be added to the menu for a nominal fee of \$4.00 per person and \$2.00 per person for an additional salad, vegetable or starch

*We would happy to create or customize a menu to suit any cultural, religious, or dietary needs. Please speak to a representative to assist you in your event.

*Adult minimum must be reached **or paid** for before any children are discounted, Children between the ages of 6 through 12 are half price and children under the age of 5 are free.

Gourmet Off - Site Catering by Grasshopper's Catering is available for parties from 5 to 5000

Please contact our catering office to discuss your event 215.744.4466