

JEFFREY A. MILLER

BY HAND, WITH HEART

Holiday Party Buffet Dinner Menu 2023

Cocktail Hour Food & Beverages

HOLIDAY WELCOME BEVERAGES (choose 2)

Mulled Hot Apple Cider • Eggnog • Sparkling Cranberry Citrus Punch • Warm Spiced Chai

ADD A BAR?

(prices listed in The Details section below)

Wine, Beer, & Soda Bar

house selection of wines and beers (types listed separately), plus soft drinks and ice

OR

Open Bar

house selection of wines, beers, and spirits (types listed separately), plus soft drinks, ice, mixers, cherries, olives, lemons, & limes

STATIONARY HORS D'OEUVRE DISPLAYS (choose 3)

Mediterranean Dips

hummus, baba ganoush, pita bread

Boursin with Crudités

cut vegetables, herb cheese spread

Domestic Cheeses

carr's crackers, seasonal grapes

Classic Bruschetta

classic tomato with basil & evoo, olive tapenade, herb butter

Eggplant Caponata

italian eggplant, pepper and onion spread, sliced baguette

Southwestern Chips & Dips

tortilla chips, black bean salsa, tomatillo salsa, guacamole

Rillettes of Duck

shredded braised duck, sourdough

Cheshire & Apples

sherry-infused cheddar dip

Brie en Brioche

granny smith apples, crackers, flatbreads

Grilled Marinated Vegetables

calamata olive dip

Red & Green Crudité

red pepper hummus & green goddess dips, cut veggies

Poached Salmon Terrine (+\$2)

pumpernickel, dill sour cream, cucumbers, lemon

Four-Cheese Fondue

focaccia, apples, house pickles

Shrimp Cocktail Display (+\$6)

traditional cocktail sauce



Citrus-Cured Gravlax

homemade pumpernickel, dill tzatziki, sliced red onion, cucumber, capers, lemon

Harvest Table

cured charcuterie meats, cheeses, marinated vegetables, olives, mustards, crackers, flatbreads, sliced baguette

Retro Cocktail Meatballs (+\$2)

old school cranberry chili glaze

Holiday Buffet – Mains & Sides

MAIN DISHES (choose 2)

- Rosemary Chicken Breast | *rosemary cream sauce*
- Porchetta Style Pork Loin | *pineapple cherry chutney*
- Boneless Leg of Lamb (+\$3) | *moroccan lemon sauce*
- Grilled Pork Shoulder | *stone fruit compote, ricotta*
- Beef Prime Rib (+\$4) | *horseradish cream sauce*
- Roasted Black Bean Cakes | *garlic greens, citrus salsa*
- Pan Roasted Barramundi (+\$3) | *parmesan broth*
- Marmalade Glazed Spiral Ham | *mustard sauce*
- Slow-Roasted Salmon | *lemon herb butter*
- Sliced Beef Brisket (+\$1) | *orange cardamom gravy*
- Coriander Chicken Breast | *salsa verde*
- Grilled Tilapia | *mango salsa*
- Chicken Normandy | *apple calvados cream sauce*
- Hearts of Palm Cake | *curried lentils, mustard sauce*
- Roasted Vegetable Campanelle | *white wine cream*
- Mushroom Cassoulet | *white beans, roasted mirepoix*

SIDE DISHES (choose 3)

- Cheesy Corn Pudding | *cheddar, jack, asiago*
- Beet & Citrus Salad | *mustard vinaigrette*
- Holiday Slaw | *cabbage, apple, fennel, cider dressing*
- Green Bean & Butternut Sauté | *toasted hazelnuts*
- Scalloped Potatoes | *yukon golds, cream, asiago*
- Roasted Root Vegetables | *thyme, honey*
- Romaine Salad | *pecorino, croutons, lemon vinaigrette*
- Griddled Brussels Sprouts | *pepitas, slivered dates*
- Ancient Grains Pilaf | *dried cherries, pecans*
- Smashed Red Bliss Potatoes | *sour cream, cheddar*
- Roasted Sweet Potatoes | *vanilla butter, pecans*
- Traditional Yorkshire Puddings | *with “the drippings”*
- Roasted Cauliflower | *orange gremolata*
- Caesar Salad | *pecorino, croutons, tomato, house dressing*
- Winter Greens & Grains Salad | *cranberry vinaigrette*
- Spinach Salad | *apples, walnuts, feta, lemon vinaigrette*

All served with fresh parker house rolls & sweet butter

Holiday Buffet – Desserts

BUFFET DESSERTS (choose 2)

English Trifle | *sherry-soaked lady fingers, vanilla custard, sugared berries, whipped cream*

Apple & Biscuit Shortcake | *cinnamon whipped cream*

Cider Donuts | *cinnamon sugar, tangerine dip*

Holiday Cannoli | *ricotta, chocolate, & dulce de leche*

Plum Pudding | *brandied hard sauce*

Chocolate & Banana Bread Pudding | *crème anglaise*

Chocolate Mousse in Jars | *raspberry sauce*

Crème Brûlée Spoons | *assorted flavors classic and contemporary*

COFFEE & TEA

freshly ground fair trade organic coffee, brewed decaf, herbal & caffeinated teas

PRICING \$90 per person

plus applicable sales tax



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NEED A LITTLE MORE...?

- Add butlered hors d'oeuvres | *chef's selection of 9 types* \$12.50/pp
- Add cocktail hour grazing stations | *listed separately* \$5.25~\$9.00/pp
- Add butlered desserts | *listed separately* \$2.50/pp
- Add a display of holiday mini dessert confections | *chef's selection of 7 types* \$4

Some Additional Options

ADD COFFEE & TEA \$3.75/PP

fair trade organic green street roasters coffee, assorted tea bags, served with cream, sugars, stirrers, coffee cups and lids

ADD A BAR PACKAGE

50 guest minimum; requires 1 bartender (at \$220 ea) per 50 guests

Wine & Beer Bar

selection of bottled beers, wines & soft drinks, plus plastic barware & ice

Deluxe Open

selection of bottled beers, wines, liquors, all common mixers, & soft drinks, plus plastic barware & ice

At Waterloo Village

- wine, beer & soda bar \$18 pp
- open bar \$22 pp
- + bartender(s)

At Bellevue Hall

- wine, beer & soda bar \$15 pp
- open bar \$19 pp
- + bartender(s)

At Cauffiel Estate

- wine, beer & soda bar \$15 pp
- open bar \$19 pp
- + bartender(s)

At Lake House Inn

- wine, beer, & soda bar \$22 pp
- open bar \$29 pp
- + bartender(s)

At Tyler Arboretum

- wine, beer, & soda bar \$23 pp
- open bar \$29 pp
- + bartender(s)

At Bishop Farmstead (BYO only)

- wine, beer, & soda bar \$3 pp + client supplied alcohol
- open bar \$4 pp + client supplied alcohol
- + bartender(s)

At All Other JAM Venues

- wine, beer, & soda bar \$18 pp
- open bar \$24 pp
- + bartender(s)

UPGRADE SERVICE WARES

Replace plastic disposables with fully compostable bamboo service wares \$4/pp
fully biodegradable bamboo plates, flatware, & "glassware"

Replace plastic disposables with real china, glassware, & stainless serving wares \$15/pp
stainless chafing pans, white china, stainless flatware (includes additional staff)

EQUIPMENT RENTAL (FOR NON-JAM VENUES)

Table Rental (with standard linens): \$15~\$30/ea

various sizes to suit your space; inquire with your JAM sales rep for details and pricing

Chair Rental: \$3.50~\$8.25/ea

various designs; inquire with your JAM sales rep for details and pricing

ADDITIONAL STAFF

Bartenders \$220 each

3 hours of service; required when adding a bar service package

Additional Waitstaff \$180 each

3 hours of service

The Details

WHAT'S INCLUDED?

Event Coordination & Venue Rental

- Event planning by in-house event designer
- Detailed schedule and customized floor plan

Tables, Chairs & Service Wares

- All tables for food service
- Seating and tables for all guests
- Floor-length linens as needed
- All ecofriendly compostable dinnerware, utensils, and serving pieces
- Service on real china, silver, & copper platters available for an additional \$12 per person.

Staff

- Service staff ratio of 1:25, three hours of service
- Additional hours of service \$4 per person/per hour (plus applicable venue rental)

What's Not Included

- Sales tax not included
- Venue rental fee billed separately.
- No service charge or gratuity is added to your bill. Your event designer will provide tipping guidelines and a full staff list for your event.

Pricing

- Per person pricing is based on 75+ guests and will increase for smaller guest counts.