

Griffis Faculty Club
Holiday 2022

Premium Full Bar

Includes top shelf liquor, a selection of house wines,
Imported and domestic beers, soft drinks, fruit juices and bottled water
Features your choice of a Holiday Cocktail Listed Below

One Hour- \$20.00pp
Two Hours -\$28.00pp
Three Hours- \$33.00pp

Holiday Specialty Cocktails and Drinks

Bourbon Apple Hot Toddy
Pomegranate Tequila Sunrise
Buttery Manhattan
Spicy Margarita with Jalapeno and Ginger
Vanilla Dark and Stormy

Wine and Beer Bar

Includes a selection of house wines, imported and domestic beers,
Soft drinks, fruit juices and bottled water
Features a Specialty Cocktail Listed Below

First Hour -\$17.00pp
Two Hours-\$23.00pp
Three Hours - \$27.00pp

Holiday Specialty Cocktails and Drinks –
Orange and Pomegranate Prosecco Holiday Cocktail
Holiday Cranberry and Clementine Sangria

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Holiday Canapés and Hors D'oeuvres Menu 2022

Hot

Crispy Polenta Cake, Smoked Tomato Jam

Truffle Mushroom Arancini, Lemon Aioli

Short-Rib Tacos, Pickled Red Onion, Queso Fresca, Chipotle Crema

Vegetable Samosa, Tamarind Sauce

Mini Crab Cake, Saffron Aioli

Chorizo Empanada

Artichoke and Goat Cheese Croquettes

Cold

Seared Tuna, Sesame Crust, Rice Cracker, Yuzu

Crispy Latke, Smoked Salmon, Crème Fraiche, Caviar

Whipped Brie, Fig Jam, Phyllo Tart

Ceviche Shot

Roasted Butternut Flatbread, Black Pepper Ricotta, Crispy Kale

Filet of Beef Roulade, Herb Crust, Parmesan Aioli

Assorted Sushi

Select 4 hors d'œuvres (30 minute –45 minutes) \$14.00pp

Select 6 hors d'œuvres (1 hour) \$19.00pp

Select 8 hors d'œuvres (2 hours) \$26.00 pp

Plated Menu

Appetizers

Shredded Kale Salad

Apple, Butternut, Ricotta Salata, Toasted Pine Nut Pesto

Or

Grilled Tuna

Soy-Sherry Reduction, Hon Shimeji Mushroom, Radish

Entrees

New Zealand Lamb Chops

Creamy Polenta, Swiss Chard, Maytag Blue Butter

Or

Seared Wild Salmon

Celery Root Puree, Shaved Brussel Sprouts, Citrus Buerre Blanc

Or

Murray's French Cut Chicken Breast

Garlic Mashed Potatoes, Glazed Carrots, Au Jus

Or

Pumpkin Ravioli

Cream Sauce, Candied Pecans

Desserts

Pecan Tart

Cinnamon Whipped Cream, Caramel

Or

Bourbon-Butterscotch Pudding, Caramelized Banana, Nilla Wafer

Cost per person is \$70.00 for lunch (11am-3pm)

Cost per person is \$80.00 for dinner (4pm-9pm)

The cost per person is based on one (1) item selection
from each course listed above.

An additional appetizer, entrée and/or dessert option
may be selected at an additional cost of \$5.00 per person per selection.

Each meal is accompanied by coffee and tea service.
Wine may be added to any meal package for an additional cost.

Holiday Buffet and Reception Stations 2022

Shredded Tuscan Kale Salad
Roasted Butternut, Apple, Ricotta Salata, Toasted Walnut Pesto

Creamy Tomato Bisque

Herb Crusted Beef Tenderloin
Roasted Fingerling Potato, Rainbow Chard, Spiced Cherry Demi

Cider Brined Turkey Breast
Potatoes Au Gratin, Roasted Brussel Sprouts, Sage Pan Jus

Holiday Desserts
Mini Tarts and Pastries, Cookies, Egnog, Coffee and Tea

Holiday Buffet Menu is \$65.00 per person

Holiday Package # 1 – 2 hour

Premium Full Bar
Featuring a Specialty Cocktail

International Cheese Display
With Fresh, Dried Fruit and Traditional Accompaniments

6pcs Hors D'oeuvres

\$54.00 per person

Each additional hour to include additional food and beverages \$6.00pp

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Holiday Package # 2- 2 hours

Wine and Beer Bar
Featuring a Champagne Cocktail

6pcs Hors D'oeuvres

Holiday Desserts
Mini Tarts and Pastries, Cookies, Eggnog, Coffee and Tea

\$45.00 per person

Each additional hour to include additional food and beverages \$6.00pp

Stationary Displays

Baby Vegetable Crudités

Crisp seasonal garden vegetables accompanied
by a selection of vegetarian dips

\$9.00pp

Seasonal Fruit Platter

Seasonal fruits and berries

\$10.00pp

Cheese Board

Chef's selection of local artisan and international cheeses

Dried fruits and crackers

\$15.00pp

Chilled Seafood Display

Shrimp, crab claws, oysters and littleneck clams
with Tanqueray cocktail sauce and lemon

\$25.00pp

Antipasti and Charcuterie Station
A selection of cured meats, roasted
and marinated vegetables, olives, fresh mozzarella cheese and garlic bread
\$18.00pp

Slider Station
Choice of Three Proteins: Includes Onion Rings, House Made Chips,
Coleslaw, Pickles, Mini Brioche and Pretzel Buns
Grilled Beef Patties, Crab Patties, Chicken Tenders, Veggie Patties
\$22.00pp

Caviar, Smoked Fish and Vodka Station
Assorted caviars, smoked salmon, sturgeon and trout accompanied by
pumpnickel toast points and blinis served with chilled flavored vodkas.
\$35.00pp

Sushi, Sake and Champagne
An assortment of handmade sushi, warm and cold sake, sweet and dry
champagne
\$20.00pp

Sweet Wonderland
White and Dark Chocolate Fondue accompanied
by seasonal fruits, pastries, tarts, cookies and petit fours
\$14.00pp

More things to make your event, A PARTY

DJ for \$600.00-\$900.00 depending on length of time

Karaoke for \$400.00
(List of selections can be provided in advance for review)

Photo Booth for \$800.00