

Holiday Menus



S|E

SPECIALTY EVENTS

— 94th Aero Squadron —

16320 Raymer St, Van Nuys, CA 91406 | 818.994.7437 | specialtyevents.com
94thvannuys.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)



PEPPERMINT *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, One Glass of Champagne upon guest arrival

HORS D'OEUVRES

Butler passed, select three,
two pieces per person

- Spanakopita** spinach, feta cheese
- Bruschetta** fresh tomatoes, roasted garlic, capers, basil
- Vegetarian Spring Rolls** sweet chili sauce
- Individual Beef Wellington**
- Smoked Salmon** crostini
- Bacon Wrapped Dates**
- Fried Macaroni Cheese Bites**

SALADS

Select one

- Mixed Greens** sliced cucumbers, grape tomatoes, shredded carrots, choice of dressing
- California Baby Greens** roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing
- Caesar** hearts of romaine, caesar dressing, croutons and parmesan cheese

ENTRÉES

Select one

- Served with Winter Vegetable Medley, Warm Rolls and Whipped Butter*
- Salmon** basil pesto, lemon beurre blanc
- Herb and Garlic Roasted Chicken** citrus pan jus
- Sliced Breast of Turkey** cornbread stuffing, thyme gravy
- Baked Penne Alfredo** roasted tomatoes, fresh mozzarella
- Pot Roast of Beef** slow braised, root vegetable gravy

ACCOMPANIMENTS

Select one

- Golden Yukon Mashed Potatoes**
- Sweet Potatoes** bourbon, pecans, marshmallows
- Basmati Rice**
- Roasted Fingerling Potatoes**

DESSERTS

Select one

- Key Lime Pie**
- Apple Cranberry Tart**
- Chocolate Cake**

Please note all plated packages require your menu selection and count for each entree choice 10 business days prior to your event date.

CINNAMON *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, One Glass of Champagne upon guest arrival

HORS D'OEUVRES

Butler passed, select three,
four pieces per person

- Bacon Wrapped Scallops** sweet chili sauce
- Coconut Shrimp** sweet and spicy sauce
- Individual Beef Wellingtons**
- Shrimp Spring Roll** thai peanut sauce
- Teriyaki Beef Skewers**
- Parmesan Artichoke Hearts** roasted garlic aioli
- Tomato Basil Caprese Skewers** pesto sauce
- Brie en Croute**
- Vegetable Crudités Display**
- Domestic Cheese and Crackers Display**
- Hummus, Olives and Pita Chip Display**

SALADS

Select one

- Mixed Greens** sliced cucumbers, grape tomatoes, shredded carrots, choice of dressing
- California Baby Greens** roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing
- Caesar** hearts of romaine, Caesar dressing, croutons, parmesan cheese

ENTRÉES

Select two

- Served with Winter Vegetable Medley, Warm Rolls and Whipped Butter*
- Pan Seared Salmon** lemon dill sauce
 - Chilean Seabass** seared, roasted red pepper champagne butter sauce
 - Filet Mignon** bleu cheese crusted, bordelaise sauce
 - Short Ribs of Beef** slow braised, blackberry-Syrah reduction
 - Vegetable Wellington** red pepper coulis
 - Statler Chicken Breast** thyme infused, garlic jus

ACCOMPANIMENTS

Select one

- Golden Yukon Mashed Potatoes**
- Sweet Potatoes** bourbon, pecans, marshmallows
- Basmati Rice**
- Roasted Fingerling Potatoes**

DESSERTS

Select one

- Key Lime Pie**
- Apple Cranberry Tart** chantilly crème
- Chocolate Cake**

**Please note all plated packages require your menu selection and count for each entree choice 10 business days prior to your event date.*

CLOVE *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, Champagne upon Guest Arrival and One glass of house wine

HORS D'OEUVRES

Butler passed, select four,
five pieces per person

Bacon Wrapped Scallops sweet chili
sauce

Coconut Shrimp sweet and spicy sauce

Individual Beef Wellingtons

Shrimp Spring Roll thai peanut sauce

Teriyaki Beef Skewers

Parmesan Artichoke Hearts roasted
garlic aioli

Tomato Basil Caprese Skewers pesto
sauce

Brie en Croute

Vegetable Crudités Display

**Domestic Cheese and Crackers
Display**

Hummus, Olives and Pita Chip Display

SALADS

Select one

Mixed Greens sliced cucumbers, grape tomatoes, shredded carrots, choice of
dressing

California Baby Greens roasted pear, toasted almonds, crumbled bleu cheese,
white balsamic dressing

Caesar hearts of romaine, Caesar dressing, croutons, parmesan cheese

ENTRÉES

Select two

Served with Winter Vegetable Medley, Warm Rolls and Whipped Butter

New York Pepper Steak crispy bacon, onion and peppercorn demi glaze

Oven Roasted Salmon lemon dill sauce

Chilean Seabass seared, roasted red pepper champagne butter sauce

Filet Mignon bleu cheese crusted, bordelaise sauce

Short Ribs of Beef slow braised, blackberry-Syrah reduction

Vegetable Wellington red pepper coulis

Statler Chicken Breast thyme infused, garlic-jus

ACCOMPANIMENTS

Select one

Golden Yukon Mashed Potatoes

Sweet Potatoes bourbon, pecans, marshmallows

Basmati Rice

Roasted Fingerling Potatoes

DESSERT

Select one

Key Lime Pie

Apple Cranberry Tart chantilly crème

Chocolate Cake

New York Cheesecake with strawberry sauce

Please note all plated packages require your menu selection and count for each
entree choice 10 business days prior to your event date.

818.994.7437 | specialtyevents.com | 94thvannuys.com // HOLIDAY MENU

Subject to current sales tax and current service charge. Menu items subject to change based on seasonal availability.

S|E
SPECIALTY EVENTS
— 94th Aero Squadron —

PEPPERMINT *buffet*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks, One Glass of Champagne upon guest arrival

HORS D'OEUVRES

Butler passed, select two,
two pieces per person

- Spanakopita** spinach, feta cheese
- Bruschetta** fresh tomatoes, roasted garlic, capers, basil
- Vegetarian Spring Rolls** sweet chili sauce
- Individual Beef Wellington**
- Smoked Salmon** crostini
- Bacon Wrapped Dates**
- Fried Macaroni and Cheese Bites**

SALADS

Select two

- Mixed Greens** sliced cucumbers, grape tomatoes, shredded carrots, choice of dressing
- California Baby Greens** roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing
- Caesar** hearts of romaine, caesar dressing, croutons and parmesan cheese

ENTRÉES

Select two

Served with Winter Vegetable Medley, Warm Rolls and Whipped Butter

- Salmon** basil pesto, lemon beurre blanc
- Herb and Garlic Roasted Chicken** citrus pan jus
- Sliced Breast of Turkey** cornbread stuffing, thyme gravy
- Baked Penne Alfredo** roasted tomatoes, fresh mozzarella
- Pot Roast of Beef** slow braised, root vegetable gravy

CARVE TO ORDER

Select one

- Oven Roasted Top Sirloin of Beef** with red wine reduction
- Pan Roasted Turkey Breast** with homemade gravy
- *Herb Crusted Prime Rib of Beef** with creamy horseradish, natural au jus *Add for additional price*

ACCOMPANIMENTS

Select one

- Golden Yukon Mashed Potatoes**
- Sweet Potatoes** bourbon, pecans, marshmallows
- Basmati Rice**
- Roasted Fingerling Potatoes**

DESSERT

- Chef's selection of assorted Holiday Desserts**
- Cakes and Cookies**

***All buffet require a minimum of 50 ppl*

CINNAMON *buffet*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, One Glass of Champagne upon guest arrival

HORS D'OEUVRES

Butler passed, select three,
four pieces per person

Bacon Wrapped Scallops
sweet chili sauce

Coconut Shrimp sweet and spicy sauce

Individual Beef Wellingtons

Shrimp Spring Roll Thai peanut sauce

Teriyaki Beef Skewers

Parmesan Artichoke Hearts
roasted garlic aioli

Tomato Basil Caprese Skewers
pesto sauce

Brie en Croute

Vegetable Crudités Display

**Domestic Cheese and
Crackers Display**

Hummus, Olives and Pita Chip Display

SALADS

Select Two

Mixed Greens sliced cucumbers, grape tomatoes, shredded carrots, choice of dressing

California Baby Greens roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing

Caesar hearts of romaine, caesar dressing, croutons, parmesan cheese

ENTRÉES

Select two

Served with Warm Rolls and Whipped Butter

Pan Seared Salmon lemon dill sauce

Chilean Seabass seared, roasted red pepper champagne butter sauce

Filet Mignon bleu cheese crusted, bordelaise sauce

Short Ribs of Beef slow braised, blackberry-Syrah reduction

Vegetable Wellington red pepper coulis

Statler Chicken Breast thyme infused, garlic-jus

CARVED TO ORDER

Select One

Oven Roasted Top Sirloin of Beef with red wine reduction

Pan Roasted Turkey Breast with homemade gravy

***Herb Crusted Prime Rib of Beef** with creamy horseradish,
natural au jus *Add for additional price*

ACCOMPANIMENTS

Select two

Golden Yukon Mashed Potatoes

Sweet Potatoes bourbon,
pecans, marshmallows

Basmati Rice

Roasted Fingerling Potatoes

Winter Vegetable Medley

DESSERT

Chef's selection of assorted Holiday Desserts

Cakes and Cookies

***All buffet require a minimum of 50 ppl*

CLOVE *buffet*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, One Glass of Champagne upon guest arrival and one glass of house wine

HORS D'OEUVRES

Butler passed, select four,
five pieces per person

Bacon Wrapped Scallops sweet chili
sauce

Coconut Shrimp sweet and spicy sauce

Individual Beef Wellingtons

Shrimp Spring Roll Thai peanut sauce

Teriyaki Beef Skewers

Parmesan Artichoke Hearts roasted
garlic aioli

Tomato Basil Caprese Skewers pesto
sauce

Brie en Croute

Vegetable Crudités Display

**Domestic Cheese and Crackers
Display**

Hummus, Olives and Pita Chip Display

SALADS

Select two

Mixed Greens sliced cucumbers, grape tomatoes, shredded carrots, choice of
dressing

California Baby Greens roasted pear, toasted almonds, crumbled bleu cheese,
white balsamic dressing

Caesar hearts of romaine, Caesar dressing, croutons, parmesan cheese

ENTRÉES

Select two

Served with Warm Rolls and Whipped Butter

Oven Roasted Salmon lemon dill sauce

Chilean Seabass seared, roasted red pepper champagne butter sauce

Filet Mignon bleu cheese crusted, bordelaise sauce

Short Ribs of Beef slow braised, blackberry-Syrah reduction

Vegetable Wellington red pepper coulis

Statler Chicken Breast thyme infused, garlic-jus

CARVED TO ORDER

Select one

Oven Roasted Top Sirloin of Beef with red wine reduction

Pan Roasted Turkey Breast with homemade gravy

Herb Crusted Prime Rib of Beef with creamy horseradish, natural au jus

ACCOMPANIMENTS

Select two

Golden Yukon Mashed Potatoes

Sweet Potatoes bourbon, pecans,
marshmallows

Basmati Rice

Roasted Fingerling Potatoes

Winter Vegetable Medley

DESSERT

Chef's Selection of Assorted Holiday Desserts

Cakes and Cookies

***All buffet require a minimum of 50 ppl*

ENHANCEMENT *add ons*

CUISINE

Martini Mashed Potato Bar
Gourmet Mac N Cheese Bar
Butcher Block Carving Station
Asian Stir Fry Bar
Italian Pasta Bar
Sushi Bar

DESSERT

Candy Station
Holiday Cookie Corner
Banana Foster's Action Station

BEVERAGES

Martini Bar
Wine Pairings
Signature Cocktail
Welcome Cocktail

FAVORS

Gourmet Popcorn Station
Gourmet Popcorn Favors
Personalized Company Logo Cookie Favors
Buckeye Chocolate Favors

ENTERTAINMENT & DECOR

Live Music
Magician
Elves
Carolers
Photo Booth
Mr. & Mrs. Claus
Floral Centerpieces
Gingerbread Houses
Ice Sculptures
Murder Mystery

PRICING

BUFFET

Peppermint XX.95
Cinnamon XX.95
Clove XX.95

PLATED

Peppermint XX.95
Cinnamon XX.95
Clove XX.95