

# Holiday Menus



S|E

SPECIALTY EVENTS

—100th Bomb Group—

20920 Brookpark Rd., Cleveland, OH 44135 | 216.267.2819 | [specialtyevents.com](http://specialtyevents.com)  
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# PEPPERMINT *plated*

Served with coffee, tea, water, unlimited soft drinks, and a champagne cocktail upon guest arrival

## HORS D'OEUVRES

Select three passed

- Spanakopita** spinach, feta cheese
- Bruschetta** fresh tomatoes, roasted garlic, basil
- Vegetarian Spring Rolls** sweet chili sauce
- Smoked Salmon Crostini** caper mousse
- Meatballs BBQ**

## SALADS

Select One

- Mixed Greens** sliced cucumbers, grape tomatoes, shredded carrots, and choice of dressing
- Kale Salad** green apple, toasted almonds, cranberries, crumbled bleu cheese, Italian dressing

## ENTRÉES

Select One

- Served with Winter Vegetable Medley, Mashed Potatoes, Warm Rolls and Whipped Butter*
- Salmon** basil pesto
- Herb and Garlic Roasted Chicken** citrus pan jus
- Sliced Breast of Turkey** thyme gravy
- Baked Penne Alfredo** roasted tomatoes, fresh mozzarella
- Pot Roast of Beef** slow braised, red wine gravy

## DESSERT

Select One

- Tiramisu**
- Crème Brûlée**
- Cheesecake**

# PEPPERMINT *buffet*

Served with coffee, tea, water, unlimited soft drinks, and a champagne cocktail upon guest arrival

## HORS D'OEUVRES

Select two passed  
select one displayed

### PASSED

- Spanakopita** spinach, feta cheese
- Bruschetta** fresh tomatoes, roasted garlic, basil
- Vegetarian Spring Rolls** sweet chili sauce
- Smoked Salmon Crostini** caper mousse
- Meatballs BBQ**

### DISPLAYED

- Vegetable Crudités Display**
- Domestic Cheese and Crackers Display**
- Hummus, Olives and Pita Chip Display**

## SALADS

Select two

- House Salad** mixed greens, tomato, cucumber, carrot
- Classic Caesar** with garlic herb croutons and parmesan cheese
- Fresh Fruit Salad**

## ENTRÉES

Select Two

- Roast Turkey** with house made gravy
- Roasted Garlic and Lemon** cornish game hen
- Brown Sugar Glazed Ham** with pineapple chutney
- Butternut Squash Ravioli** with sage pesto

## SIDES

Select one from  
each section

### VEGETABLE

- Steamed Broccoli and Carrots**
- Green Bean Medley**
- Glazed Carrots**

### STARCH

- Whipped Mashed Potato**
- Herb Roasted Red Potatoes**
- Penne Marinara**
- Wild Rice Pilaf**

## DESSERT

Select One

- Pumpkin Pie** with cinnamon whipped cream
- Dutch Apple Pie**
- Chocolate Cake**

# CINNAMON *plated*

Served with coffee, tea, water, unlimited soft drinks, and a champagne cocktail upon guest arrival

## HORS D'OEUVRES

Select two passed  
select one displayed

### PASSED

**Bacon Wrapped Scallops**  
sweet chili sauce

**Coconut Shrimp** sweet and  
spicy sauce

**Individual Beef Wellingtons**

### DISPLAYED

**Vegetable Crudités Display**

**Domestic Cheese and Crackers Display**

**Hummus, Olives and Pita Chip Display**

**Thai Chicken Spring Roll** peanut sauce

**Teriyaki Beef Skewers**

**Tomato Basil Caprese  
Skewers** pesto sauce

**Raspberry Brie en Croute**

## SALADS

Select one

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

**Kale Salad** green apple, toasted almonds, cranberries, crumbled bleu cheese,  
Italian dressing

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

## ENTRÉES

Select one

*Served with Winter Vegetable Medley, Warm Rolls and Whipped Butter*

**Boneless Pork Chop** cider glazed, cranberry-apple chutney

**Pan Seared Salmon** lemon dill sauce

**Roasted Grouper** balsamic brown butter

**Filet Mignon** bleu cheese crusted, bordelaise sauce *upgrade to beef option*

**Short Ribs of Beef** slow braised, blackberry-Syrah reduction *upgrade to beef  
option*

**Vegetable Wellington** red pepper coulis

**Airline Chicken Breast** thyme infused, garlic jus

## SIDES

Select One

**Mashed Potatoes**

**Mashed Sweet Potatoes**

**Roasted Fingerling Potatoes**

## DESSERT

Select One

**Tiramisu**

**Cheesecake**

**Dutch Apple Pie**

**Crème Brûlée**

# CINNAMON *buffet*

Served with coffee, tea, water, unlimited soft drinks, and a champagne cocktail upon guest arrival

## HORS D'OEUVRES

Select two passed  
select one displayed

### PASSED

- Bacon Wrapped Scallops**  
sweet chili sauce
- Coconut Shrimp** sweet and  
spicy sauce
- Individual Beef Wellingtons**

### DISPLAYED

- Vegetable Crudités Display**
- Domestic Cheese and Crackers Display**
- Hummus, Olives and Pita Chip Display**

- Thai Chicken Spring Roll** peanut sauce
- Teriyaki Beef Skewers**
- Tomato Basil Caprese  
Skewers** pesto sauce
- Raspberry Brie en Crouete**

## SALADS

Select two

**Mixed Greens** sliced cucumbers,  
grape tomatoes, carrots and choice  
of dressings

**Classic Caesar** with garlic herb  
croutons and parmesan cheese

**Fresh Fruit Salad**

**Antipasto Salad** with fresh vegetables  
and an italian dressing

**Fresh Kale Salad Tossed**  
with green apples, dried cranberries,  
sliced almonds, blue cheese  
and italian dressing

**Spinach Salad** with candied walnuts,  
strawberries, red onion and raspberry  
vinaigrette

## ENTRÉES

Select two

**Roast Turkey** with house made gravy

**Roasted Garlic and Lemon**  
cornish game hen

**Brown Sugar Glazed Ham**  
with pineapple chutney

**Butternut Squash Ravioli**  
with sage pesto

**Atlantic Salmon** with whole grain  
mustard cream

**Slow Roasted Pork Tenderloin**  
with roast apple chutney

*\*Carved Garlic Crusted Prime Rib Au Jus and Creamy Horseradish  
(add \$MKT per person) upgrade to beef option*

*\*Carved Slow Roasted Beef Tenderloin, Au Jus and Creamy Horseradish  
(add \$MKT per person) upgrade to beef option*

*\*Chef Attended station additional fee*

## SIDES

Select one from  
each section

### VEGETABLE

- Steamed Broccoli and Carrots**
- Green Bean Medley**
- Glazed Carrots**

### STARCH

- Whipped Mashed Potato**
- Herb Roasted Red Potatoes**
- Penne Marinara**
- Wild Rice Pilaf**

## DESSERT

Select One

**Pumpkin Pie** with cinnamon  
whipped cream

**Dutch Apple Pie**

**Chocolate Cake**

**Pecan Pie** with cinnamon  
whipped cream

**New York Style Cheesecake**  
with raspberry sauce

# ENHANCEMENT *add ons*

## CUISINE

Martini Mashed Potato Bar  
Gourmet Mac N Cheese Bar  
Asian Stir Fry Bar  
Italian Pasta Bar  
Sushi Bar  
Raw Bar

## DESSERT

Candy Station  
Holiday Cookie Corner variety of sugar cookies

## BEVERAGES

International Coffee Station  
Martini Bar  
Wine Pairings  
Signature Cocktail  
Welcome Cocktail  
After Dinner Cordials

## FAVORS

Cost based on preferred vendor

Gourmet Popcorn Station  
Gourmet Popcorn Favors  
Personalized Company Logo Cookie Favors  
Buckeye Chocolate Favors  
Candy Station  
Gourmet Caramel Apples

## ENTERTAINMENT & DECOR

Cost based on preferred vendor

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