

Holiday Menus



S|E

SPECIALTY EVENTS

— Whiskey Red's —

13813 Fiji Way, Marina Del Rey CA 90291 | 310.823.4522 | specialtyevents.com
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HOLIDAY LUNCH MENU *plated*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

PASSED APPETIZERS

Select three

Coconut Shrimp orange ginger sweet and sour

Chicken Skewer cranberry, mustard glaze

Pear and Brie Beggars Pouch port wine reduction

Crab Cake Bites celery root remoulade

Maple and Spice Glazed Bacon apple butter, crisp criostini

Garbanzo Bean Bruschetta balsamic vinegar, red onion

SALADS

Select one

Mixed Greens orange lavender dressing, dried cranberries, goat cheese

Classic Caesar Salad parmesan garlic croutons

Angels on Horseback Wedge crisp ice berg lettuce, dates, bleu cheese dressing, pancetta

ENTRÉES

Select two
highest price prevails

Traditional Prime Roast Beef au jus

Roasted Chicken salsa alla Nonna

Seared Salmon pink peppercorn, citrus relish

Pan Seared Chicken mushroom, marsala jus

Duroc Pork Chop smoked bacon nage

Mushroom Ravioli spinach puree, wild mushroom ragu, truffle vinaigrette

SIDES

Select one of each starch and vegetable.
Vegetarian does not get starch and vegetable options

STARCH

Crushed Red Bliss Potatoes

Goat Cheese Polenta

Wild Rice with Dred Fruit

Classic Rice Pilaf

VEGETABLES

Caramelized Brussel Sprouts whole grain mustard

Honey and Thyme Roasted Carrots

Southern Braised Greens

Roasted Root Vegetables

DESSERT

Select one

Pain d'épices Bread Pudding eggnog anglaise

Eggnog Crème Brulee

Sticky Date Cake toffee sauce

Apple Tart

Cinnamon Streusel

Calvados Chantilly

HOLIDAY LUNCH MENU *buffet*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

DISPLAYED APPETIZERS

- Baked Brie Encroute** juniper and pear compote, toasted honey
- Maple and Spice Glazed Bacon** apple butter, crisp criostini
- Crab Cake Bites** celery root remoulade
- Crispy Artichoke Hearts**

SALADS

- Mixed Greens** orange lavender dressing, dried cranberries, goat cheese
- Classic Caesar Salad** parmesan garlic croutons
- Angels on Horseback Wedge** crisp ice berg lettuce, dates, bleu cheese dressing, pancetta

ENTRÉES

Select two

- Seared Salmon** pink peppercorn - citrus relish, lemon jam, roasted peewee potatoes
- Roasted Chicken** rice pilaf, honey glazed carrots, natural jus
- Mushroom Ravioli** wild mushroom ragu, spinach puree, truffle vinaigrette
- Chili Rubbed Mahi Mahi** sweet potato mash, charred broccolini
- Pork Loin** goat cheese polenta, crispy brussel sprouts with mustard

DESSERT

Select one

- Pain d'épices Bread Pudding** eggnog anglaise
- Mini Eggnog** crème brulée
- Assorted Selection of Chef's Holiday Treats**

HOLIDAY DINNER MENU *plated*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

PASSED APPETIZERS

Select three

Coconut Shrimp orange ginger sweet and sour

Chicken Skewer cranberry, mustard glaze

Pear and Brie Beggars Pouch port wine reduction

Crab Cake Bites celery root remoulade

Maple and Spice Glazed Bacon apple butter, crisp criostini

Garbanzo Bean Bruschetta balsamic vinegar, red onion

SALADS

Select one

Mixed Greens orange lavender dressing, dried cranberries, goat cheese

Classic Caesar Salad parmesan garlic croutons

Angels on Horseback Wedge crisp ice berg lettuce, dates, bleu cheese dressing, pancetta

ENTRÉES

Select two
highest price prevails

Traditional Prime Roast Beef au jus

Roasted Chicken salsa alla Nonna

Seared Salmon pink peppercorn, citrus relish

Braised Beef Short Rib horse radish gremolata

Pan Seared Chicken mushroom, marsala jus

Duroc Pork Chop smoked bacon nage

Mushroom Ravioli spinach puree, wild mushroom ragu, truffle vinaigrette

SIDES

Select one of each starch and vegetable.
Vegetarian does not get starch and vegetable options

STARCH

Crushed Red Bliss Potatoes

Goat Cheese Polenta

Wild Rice with Dred Fruit

Classic Rice Pilaf

VEGETABLES

Caramelized Brussel Sprouts whole grain mustard

Honey and Thyme Roasted Carrots

Southern Braised Greens

Roasted Root Vegetables

DESSERT

Select one

Pain d'épices Bread Pudding eggnog anglaise

Eggnog Crème Brulee

Sticky Date Cake toffee sauce

Apple Tart

Cinnamon Streusel

Calvados Chantilly

HOLIDAY DINNER MENU *buffet*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

DISPLAYED APPETIZERS

Baked Brie Encroute juniper and pear compote, toasted honey
Maple and Spice Glazed Bacon apple butter, crisp ciostini
Crab Cake Bites celery root remoulade
Crispy Artichoke Hearts

SALADS

Mixed Greens orange lavender dressing, dried cranberries, goat cheese
Classic Caesar Salad parmesan garlic croutons
Angels on Horseback Wedge crisp ice berg lettuce, dates, bleu cheese dressing, pancetta

ENTRÉES

Select two

Braised Beef Short Rib goat cheese polenta, roasted root vegetables, horse radish gremolata
Seared Salmon pink peppercorn - citrus relish, lemon jam, roasted peewee potatoes
Roasted Chicken rice pilaf, honey glazed carrots, natural jus
Mushroom Ravioli wild mushroom ragu, spinach puree, truffle vinaigrette
Chili Rubbed Mahi Mahi sweet potato mash, charred broccolini
Pork Loin goat cheese polenta, crispy brussel sprouts with mustard

DESSERT

Select one

Pain d'épices Bread Pudding eggnog anglaise
Mini Eggnog crème brulée
Assorted Selection of Chef's Holiday Treats