

# Holiday Menus



S|E

SPECIALTY EVENTS

— 94th Aero Squadron —

16320 Raymer St, Van Nuys, CA 91406 | 818.994.7437 | [specialtyevents.com](http://specialtyevents.com)  
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# PEPPERMINT *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail upon Guest Arrival\*

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## HORS D'OEUVRES

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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 and Cheese Bites**

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## SALADS

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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

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## ENTRÉES

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Select One

- Served with Winter Vegetable Medley, Mashed Potatoes, 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

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## DESSERT

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Select One

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

*\*One glass per guest*

# CINNAMON *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail 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*

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

**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

## SIDES

Select One

**Mashed Potatoes**

**Sweet Potatoes** bourbon, pecans, marshmallows

**Roasted Fingerling Potatoes**

**Cornbread Andouille Stuffing**

## DESSERT

Select One

**Key Lime Pie**

**Apple Cranberry Tart** chantilly crème

**Cheesecake and Chocolate Cake**

*\*One glass per guest*

# CLOVE *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail 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*

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

**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

## SIDES

Select One

**Mashed Potatoes**

**Sweet Potatoes** bourbon, pecans, marshmallows

**Roasted Fingerling Potatoes**

**Cornbread Andouille Stuffing**

**Cheese Potato Gratin**

## DESSERT

Select One

**Key Lime Pie**

**Apple Cranberry Tart** chantilly crème

**Cheesecake and Chocolate Cake**

*\*One glass per guest*

# PEPPERMINT *buffet*

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

## 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 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

- 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

## SIDES

Select One

- Mashed Potatoes**
- Sweet Potatoes** bourbon, pecans, marshmallows
- Roasted Fingerling Potatoes**
- Cornbread Andouille Stuffing**
- Cheese Potato Gratin**

## DESSERT

Select One

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

*\*One glass per guest*

# CINNAMON *buffet*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail 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 Winter Vegetable Medley, Warm Rolls and Whipped Butter*

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

**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

## SIDES

Select One

**Mashed Potatoes**

**Sweet Potatoes** bourbon, pecans, marshmallows

**Roasted Fingerling Potatoes**

**Cornbread Andouille Stuffing**

**Cheese Potato Gratin**

## DESSERT

**Chef's selection of assorted Holiday Desserts**

**Cakes and Cookies**

*\*One glass per guest*

# CLOVE *buffet*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail 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 Winter Vegetable Medley, Warm Rolls and Whipped Butter*

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

**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

## SIDES

Select One

**Mashed Potatoes**

**Sweet Potatoes** bourbon, pecans, marshmallows

**Roasted Fingerling Potatoes**

**Cornbread Andouille Stuffing**

**Cheese Potato Gratin**

## DESSERT

Select One

**Chef's Selection of Assorted Holiday Desserts**

**Cakes and Cookies**

*\*One glass per guest*

# ENHANCEMENT *add ons*

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## CUISINE

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

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## DESSERT

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Candy Station  
Holiday Cookie Corner  
Banana Foster's Action Station  
Caramel Apple Station with a variety of dipping sauces

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## BEVERAGES

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

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## FAVORS

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

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## ENTERTAINMENT & DECOR

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



# PRICING

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## BUFFET

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**Peppermint** XX.95

**Cinnamon** XX.95

**Clove** XX.95

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## PLATED

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**Peppermint** XX.95

**Cinnamon** XX.95

**Clove** XX.95