



Your Holiday Event...

Chestnut roasting on an open fire! Visions of sugar plums danced in their head! The holidays and food are synonymous with each other. It's the warmth and comfort that they provide.

At Entrée Metropolitan we understand you want it to be special. Our team of Elves (Chefs) are hard at work in the North Pole creating creative and classic holiday menus that are reminiscent of your childhood and the modern day. Whether your vision is big or small, grand or simple, we can turn that vision into a reality.

Contact an Event Planner today to get started!

HOLIDAYS 2008

Entrée Metropolitan

phone: 202.380.6966

fax: 1.877.567.1462

email: info@entree-metropolitan.com

www.entree-metropolitan.com

Breakfast...at the North Pole

Sample Menu #1

Petite Elf's French Toast
With Cranberry Compote
Baked Apples with Cranberries
Brown Sugar Bacon
Organic Scrambled Eggs with Scallions
Cranberry Sipper

Sample Menu #2

Rosemary Hashbrown Quiche
Eggnog Pancakes
Cider Soaked Kielbasa Sausage
Cinnamon Oranges
Caramel Cider

Stations

Santa's Omelet Station
Cast-Iron Waffle Station
Pancake and Topping Station
Yogurt Station
Hot Cereal Station

A La Carte

A Holiday Harvest of Seasonal Fruit

Peeled and Sliced Melon
Grape Vines
Cut Kiwi
Orange Baskets featuring Trio Berries

Baked Breads (Served by the dozen)

Cinnamon Pull-Apart Buns
Cranberry Coconut Scones
Eggnog Muffins
Sweet Potato Biscuits
Almond Croissants
Citrus Harvest Muffins

Trio Berry Parfaits

Sample Menus

Holiday Office Party

Apple Walnut Chicken Skewers
Eggs Mimosa
ELF Sandwiches
Turkey & Cranberry Petite Croissants
Date Bread and Cream Cheese Sandwiches
Hot Chocolate Cups
Eggnog Cheesecake Bars
Spiced Caramel Apple Cider

Very Vegetarian

Lemon Hummus with Crudités and Pita Chips
Spinach and Avocado Salad with Basil Vinaigrette
Potato and Green Onion Latkes
Green Bean and Red Bell Pepper Sauté
Cheddar-Buttermilk Corn Bread
Bourbon-Spiked Apple Cider

Holiday Brunch

Strawberry Bruschetta
Pear-Chicken Monte Cristo Sandwiches
Biscuits with Scrambled Eggs and Basil-Cheese Sauce
Coconut Cherry Scones
Golden Sparklers

Jewish Tradition

Potato Latkes
Deep Fried Baby Artichoke Hearts
Dry Rubbed Brisket
Herb Roasted Chicken with a mix of baby root vegetables
Broccoli and Green Beans
Ricotta and Orange Blitzes with Strawberry Sauce





Reception Add-Ons

Festive Fruit Display
Imported and Domestic Cheese Arrangement
Carving Station
Seafood Station
Pasta Station

Addition Hors d' Oeuvres

Crab Cakes with Cranberry Mustard
Tomato Topped Baked Brie
Turkey-Cranberry Quesadillas
Winter Glazed Fruit Kabobs
Beef Satay with Mango Dip
Trio Bruschetta Medley
Chicken and Sweet Potato Croquettes
Pecan Crusted Chicken Skewers
Tortellini-Tomato Skewers
Fried Macaroni Balls on a Stick
Deviled Egg Trio
Miniature Meatloaf Sandwiches
Cranberry Bruschetta
Puffed Pastry Asparagus
Risotto Balls (Served in a cone)

Noel Receptions

Sample Menu #1

Hot Apple Pie Dip
Caramelized Onion and Goat Cheese Bread
Spiral Sliced Ham with Three Simple Sauces
Volcano Potatoes
Vegetable Medley
Cheesecake Trio: Pumpkin Swirl, Hot Fudge and Eggnog

Sample Menu #2

Roasted Tomato Pesto Bruschetta
Roasted Eggplant Caponata
Blackened Shrimp with Pomegranate-Orange Salsa
Vermont Cheddar Cheese and Herb Twists
Cajun Beef Fillets
Mashed Yukon Gold Potatoes with Fried Sage Leaves
Maple Glazed Carrots
Spiced Pumpkin Cake with Caramel Icing



After 5pm Dining

Sample Menu # 1

Barbecued Chinese Chicken Lettuce Wraps
Cajun Crab Stuffed Pepperoncini
Herb and Goat Cheese Toasts
Layered Pesto and Red Pepper Dip
Cheese Puffs
Chocolate Truffle Trio

Sample Menu #2

Steak and Egg Minis
Parmesan Cheese Grit Cakes
Wilted Spinach and Garlic and Oil
Grapefruit Brulee
Silken Smoothie

Other Entrée Options

Cider-Soaked Baked Ham with Honey-Rum Glaze
Sugarcane Baked Ham with Spiced Apples and Pears
Herbed Lemon Turkey with Wild Mushroom Gravy
Cranberry-Apple Glazed Crown Pork Roast
Baked Salmon with Cranberry-Thyme Crust
Pork Fillets with Dark Cherry Sauce

Additional Side Options

Cinnamon Baked Pumpkin
Sweet Potato-Stuffed Apples
Baked Yams with Cinnamon-Chili Butter
Frenched String Beans with Sweet Garlic Sauce
Poached Squash with Cranberries and Pears
Best Whipped Sweet Potatoes with Caramelized Apples
Wild Rice and Spinach Au Gratin
Three-Cheese Macaroni

And for Dessert...

Cakes and Pies

\$24 per dozen

Gingerbread Cake with Caramelized Pineapple & Rum Cake
 Cranberry Upside-down Cake
 Sweet Potato Cheesecake
 with Candied Pecans
 Moist Chocolate Cake Xmas Trees
 Apple Cake with Caramel Topping
 Cranberry-Orange Cheesecake
 With Chocolate Crust
 Streusel Topped Pumpkin Pie
 Double Layer Sweet Potato Pie
 Cranberry Pear Tart with Gingerbread Crust
 Christmas Apple Pie
 Chocolate Butter Pecan Cake
 Pecan Pie Cheesecake

Petite Sweets

Butter Rum Cheesecake Bites
 Mini Red Velvet Cupcakes
 Chef's Carousel of Petite Delights
 Strawberry Santa's
 Coconut Pound Bites
 Miniature Streusel-Topped Sweet Potato Pies

Gifts

12 Days of Cookies (1 dozen select cookies delivered each day for 12 days) - \$140
 Trio Fruit Cakes - \$30
 Chocolate Covered Strawberry Tree - \$50
 Cookie Tree - \$50
 Fried Turkeys - \$50

Cookies and Bars

Gingerbread Men
 Rum Balls
 Poinsettia Cookies
 Sugar Cookies
 Eggnog Cheesecake Bars
 Hot Chocolate Cups
 Cranberry Jumbles
 Snicker doodles
 Holiday Biscotti
 Candy Cane Cookies
 Cranberry Orange Pinwheels
 Kris Kringles

Beverages

Warm Orchard Wassail
 Poinsettia Punch
 Peppermint Schnapps shots
 with Candy Cane Garnish
 Raspberry Cranberry Delight
 Infused Eggnog
 Mulled Caramel Hot Cider
 Hot Buttered Rum Cocktail

On a Grand Scale

Consider adding on of these themed displays

Winter Wonderland
 Gingerbread House
 Santa's Coming to Town
 Candy Cane Land

