



## 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 2011

## Entrée Metropolitan

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# 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

ADDITIONAL BREAKFAST MENUS  
AVAILABLE. CALL FOR A  
CUSTOMIZED MENU.

## 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



ADDITIONAL RECEPTION MENU IDEAS AVAILABLE. CALL FOR A CUSTOMIZED MENU.

# 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

\$25 and up

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

\$24 per dozen

Gingerbread Men  
Rum Balls  
Poinsettia Cookies  
Sugar Cookies  
Eggnog Cheesecake Bars  
Hot Chocolate Cups  
Cranberry Jumbles  
Snickers 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

