

# Winter Wonderland

HOLIDAY MENU  
PARTY PLANNER  
2009



Park Place Hotel

# Holiday Hors d'oeuvres

*Minimum order of four dozen of each item*



## Hot Hors d'oeuvres

|                                    |            |
|------------------------------------|------------|
| Mini Beef Wellington               | \$40/dozen |
| Beef Kabobs                        | \$35/dozen |
| Citrus Mahi Skewers                | \$30/dozen |
| Spanakopita                        | \$30/dozen |
| Crab Stuffed Mushrooms             | \$22/dozen |
| Oriental Chicken Wraps             | \$20/dozen |
| Cheese Blintz with Raspberry Sauce | \$18/dozen |
| Vegetable Egg Rolls                | \$16/dozen |
| Chicken Firecrackers               | \$16/dozen |
| Swedish Meatballs                  | \$16/dozen |
| Sweet & Sour Meatballs             | \$16/dozen |
| BBQ Meatballs                      | \$16/dozen |

## Cold Hors d'oeuvres

|   |            |
|---|------------|
| Antipasti Skewers                                   | \$33/dozen |
| Pear & Gorgonzola Crackers                          | \$28/dozen |
| Chilled Jumbo Shrimp with Cocktail Sauce            | \$22/dozen |
| *Salmon en crôte                                    | \$25/dozen |
| *Mini Caesar Salads                                 | \$17/dozen |
| *Salami Coronets                                    | \$16/dozen |
| *Assorted Pinwheels (Ham, Turkey, Beef & Vegetable) | \$16/dozen |
| *Deviled Eggs                                       | \$12/dozen |
| *Chocolate Dipped Strawberries                      | \$14/dozen |
| *Miniature Cheesecakes                              | \$20/dozen |

*(\*These hors d'oeuvres are ideal for either display or Butler style passed)*

|   |            |
|---|------------|
| Duck & Wild Mushroom Terrine (Serves 20 guests) | \$35/pound |
| Spinach Dip with Breadsticks (Serves 20 guests) | \$18/pound |
| Smoked Whitefish Pâté (Serves 20 guests)        | \$22/pound |
| Crabmeat Artichoke Bake (Serves 10 guests)      | \$24/pound |

## From the Carving Board

|                               |                 |
|-------------------------------|-----------------|
| Herb Roasted Tenderloin       | \$225/Serves 20 |
| Roasted Strip Loin of Beef    | \$260/Serves 35 |
| Hand Rubbed Prime Rib of Beef | \$295/Serves 30 |
| Whole Roasted Turkey          | \$110/Serves 30 |
| Bone In Ham                   | \$125/Serves 40 |
| Honey Glazed Ham              | \$125/Serves 35 |
| Roasted Center Cut Pork Loin  | \$110/Serves 25 |

*All prices subject to an 18% taxable service charge.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish or egg may increase your risk of foodborne illness.*

# Displays



## **Butcher's Block & Barrel**

Cubed Ham, Turkey, Roast Beef,  
Italian Salami and Assorted Cheeses  
Medium (50 People) \$180  
Large (100 People) \$300

## **Sausage & Cheese**

Assortment of Smoked Sausage, Spicy Sausage  
and Cheese from Around the Globe  
Medium (50 People) \$200  
Large (100 People) \$320

## **Antipasti**

Smoked and Cured Hams, Italian Salami  
and Cheeses with Marinated Vegetables  
Medium (50 People) \$200  
Large (100 People) \$330

## **Fresh Gourmet Fish**

An Elegant Arrangement featuring Smoked/Poached  
Whole Salmon, Trout, Scallops, Whitefish and Shrimp  
Medium (50 People) \$400  
Large (100 People) \$575

## **Cheeses of the World**

Assorted Cheeses of the World, served  
with Crackers and Fresh Fruit Garnish  
Small (25 People) \$95  
Medium (50 People) \$160  
Large (100 People) \$250

## **Fresh Fruit**

Display of Assorted Fresh Seasonal Fruits  
Small (25 People) \$80  
Medium (50 People) \$125  
Large (100 People) \$200

## **Fresh Garden Vegetable**

Served with Ranch  
Small (25 People) \$60  
Medium (50 People) \$95  
Large (100 People) \$150

## **Baked Brie**

Wrapped in a Puff Style Pastry  
Topped with Strawberry Preserves and Almonds  
(40 People) \$50

*All prices subject to an 18% taxable service charge.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish or egg may increase your risk of foodborne illness.*

# Holiday Plated Entrées

*Limit of two plated entrées per party, plus vegetarian*

*All plated entrées come with Choice of Tossed Salad with dressing or Caesar Salad  
UPGRADE to a Spinach Salad or Mixed Green (add \$1)*

*Choice of Cozumel Vegetable Blend, Green Beans Almondine or Green Beans & Carrots*

*Choice of Roasted Redskins, Yukon Gold Mashed, or Wild Rice*

*UPGRADE to Dauphinoise Potatoes or Chipotle Duchess Potatoes (add \$1)*

*Choice of Holiday Dessert - Coffee & Tea Service*



|  |      |
|--|------|
| <b>Duck Breast Supreme</b> with à l'Orange Sauce   | \$20 |
| <b>Lemon Pepper Chicken Breast</b> with a Parmesan Cream Sauce   | \$20 |
| <b>Herb De Provence Grilled Chicken Breast</b> with Provencale Sauce   | \$20 |
| <b>Sautéed Chicken Breast</b> with Wild Mushroom Boursin Cream Sauce   | \$20 |
| <b>Stuffed Chicken Breast</b> with Spinach and Garlic Boursin Cheese and a Red Pepper Beurre Blanc   | \$22 |
| <b>Cider Marinated Pork Tenderloin</b> with Amaretto Spiced Apples   | \$20 |
| <b>Broiled Whitefish Fillet</b> with a Spinach Florentine Sauce  | \$20 |
| <b>Bourbon Glazed Salmon</b>   | \$24 |
| <b>Mediterranean Sea Bass</b> with a Lemon Butter Sauce  | \$28 |
| <b>Hand Rubbed &amp; Slow Roasted Prime Rib of Beef</b> (15 Person Minimum)  | \$26 |
| <b>Asparagus Stuffed Filet Mignon</b> with Red Pepper Sauce  | \$34 |
| <b>Ravioli</b> with Wild Mushroom Cream  | \$17 |
| <b>Vegetarian Stuffed Red Pepper</b><br>A red bell pepper stuffed with a mixture of stir-fried rice and Brunoise of vegetables, accompanied by grilled zucchini and summer squash. Garnished with morel mushrooms in a shallot, garlic Beurre Blanc. | \$21 |

# Holiday Desserts

*Choose one with plated entrée*



**Strawberry Rhubarb Pie**

**Apple Pie**

**Pumpkin Pie**

**Black Forest Torte**

**Double Chocolate Cake**

**Key Lime Meringue Pie**

**Cheesecake with Cherry Jubilee**

*Upgrade Dessert for \$2 with a choice of the following:*

**Bailey's Cheesecake**

**Wild Berry Charlotte**

**Chocolate Pyramid**

*All prices subject to an 18% taxable service charge.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish or egg may increase your risk of foodborne illness.*

# Holiday Plated Entrée Combinations

*Limit of one plated entrée combination per party, plus vegetarian*

*All plated entrée combinations come with Choice of Spinach Salad or Mixed Green Salad*

*Choice of Cozumel Vegetable Blend, Green Beans Almondine or Green Beans & Carrots*

*Choice of Dauphinoise Potatoes or Chipotle Duchess Potatoes*

*Choice of any Upgraded Holiday Dessert*

*Coffee & Tea Service*



|  |      |
|--|------|
| <b>Peppered Filet Mignon</b> topped with a Brandy Basil Dijon Sauce<br>& <b>Whitefish</b> topped with a Spinach Florentine           | \$36 |
| <b>Peppered Filet Mignon</b> topped with a Brandy Basil Dijon Sauce<br>& <b>Stuffed Whitefish</b> with a Crab and Artichoke Stuffing | \$38 |
| <b>Filet Mignon</b> topped with a Chipotle Red Rosa Sauce<br>& <b>Bourbon Glazed Salmon</b>  | \$38 |
| <b>Filet Mignon</b> topped with a Chipotle Red Rosa Sauce<br>& <b>Maine Lobster Tail</b> with Clarified Butter                       | \$46 |

# Holiday Dessert Buffet

*Included with Buffets*

*\$2.50 Additional Charge for Plated Dinners*



|                             |                                    |
|-----------------------------|------------------------------------|
| <b>Triple Berry Crumble</b> | <b>Black Forest Torte</b>          |
| <b>Assorted Cream Pies</b>  | <b>Double Chocolate Cake</b>       |
| <b>Assorted Cheesecakes</b> | <b>Key Lime Meringue Pie</b>       |
| <b>Pumpkin Pie</b>          | <b>Assorted Miniature Desserts</b> |

## Hot Cobbler

*Choice of Blackberry, Apple, Peach or Cherry  
Substitute Hershey's Hot Chocolate Cobbler (add \$1)*

*All prices subject to an 18% taxable service charge.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish or egg may increase your risk of foodborne illness.*

# Holiday Dinner Buffets

*All dinner buffets come with Tossed Salad, Holiday Fruit Salad, Italian Pasta Salad, One Side Dish, One Vegetable, Rolls and Butter, Dessert Buffet, Coffee & Tea Service*



## Entrées

*(Choice of Two or Three)*

### **Spinach Reggiano Stuffed Chicken Breast**

with Onion, Garlic, Olive Oil, Pimentos, Cilantro, Almonds, Goat Cheese and Garlic Cream Sauce

### **Stuffed Chicken Breast**

with Asiago, Romano, Onion, Garlic and Sun-Dried Tomatoes with Lemon Thyme Sauce

### **Roasted Boneless Bacon Wrapped Pork Chops**

with Cherry BBQ or Apple Brandy Pecan Sauce

**Sautéed Chicken Breast** with Wild Mushroom Boursin Cheese Sauce

**Lemon Pepper Grilled Chicken Breast** with Parmesan Cream Sauce

**Roast Beef** with Béarnaise Sauce

**Roast Beef** with Andouille Gravy

**Beef Tips** with Chipotle Demi Glaze

**Whitefish** with Mango Salsa

**Mediterranean Salmon** with Lemon Capers Butter

**Sliced Baked Ham** with Bourbon Glaze

**Mini Mushroom Ravioli** (Vegetarian Option)

**Two Entrées** \$22.50

**Three Entrées** \$25

*\*Crab Stuffed Whitefish may be substituted for any Entrée (add \$1.50)*

*\*Strip Loin of Beef may be substituted for Roast Beef (add \$1.50)*

## Vegetable

*(Choice of One)*

Maple Glazed Sweet Potatoes

Green Beans Almondine

Green Beans & Carrots

Caribbean Vegetable Medley

Honey Mint Glazed Carrots

## Side Dish

*(Choice of One)*

Panache of Wild Rice

Roasted Garlic Mashed Potatoes

Yukon Gold Mashed Potatoes

Traditional Holiday Stuffing

Dauphinoise Potatoes (add \$1)

## From the Carving Board

*Carved at your Buffet Table by our Culinary Staff*

**Bone In Roasted Ham** (add \$3.50 per person)

**Whole Roasted Turkey** (add \$3.50 per person)

**Roasted Pork Loin** (add \$4 per person)

**Strip Loin of Beef** (add \$6.50 per person)

**Hand Rubbed Prime Rib of Beef with Au Jus**

(add \$7.50 per person)

*All prices subject to an 18% taxable service charge.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish or egg may increase your risk of foodborne illness.*

# Bar Service



## Cocktails

|                      |        |
|----------------------|--------|
| House Brands .....   | \$3.50 |
| Call Brands .....    | \$4    |
| Premium Brands ..... | \$5    |
| Cordials.....        | \$5.50 |

## Beverages

|                                    |        |
|------------------------------------|--------|
| Soft Drinks .....                  | \$1.50 |
| Fruit Punch (per gallon).....      | \$15   |
| Champagne Punch (per gallon) ..... | \$25   |

## Beer

|                         |        |
|-------------------------|--------|
| Domestic Beer .....     | \$3    |
| Premium Beer .....      | \$4    |
| Non Alcoholic Beer..... | \$3    |
| Keg Domestic Beer ..... | \$210  |
| Keg Premium Beer .....  | Market |

## Wine

|                  |     |
|------------------|-----|
| House Wines..... | \$5 |
|------------------|-----|

## Wines by the Bottle

### Whites

|  |      |
|--|------|
| House Chardonnay .....                               | \$20 |
| House White Zinfandel .....                          | \$20 |
| House Sauvignon Blanc .....                          | \$20 |
| Bowers Harbor Chardonnay .....                       | \$28 |
| Kendall Jackson Chardonnay .....                     | \$34 |
| Chateau Grand Traverse<br>Semi Dry Riesling.....     | \$24 |
| Chateau Grand Traverse<br>Late Harvest Riesling..... | \$32 |
| Good Harbor Pinot Grigio.....                        | \$26 |
| Ecco Domani Pinot Grigio .....                       | \$22 |
| Mirassou Sauvignon Blanc.....                        | \$26 |

### Reds

|  |      |
|--|------|
| House Merlot.....                      | \$20 |
| House Cabernet.....                    | \$20 |
| Good Harbor Red .....                  | \$24 |
| Black Star Red House Red .....         | \$28 |
| McManis Merlot.....                    | \$24 |
| Wild Horse Merlot .....                | \$48 |
| Sterling Cabernet.....                 | \$32 |
| Black Opal Shiraz .....                | \$24 |
| Chateau Grand Traverse Pinot Noir..... | \$30 |
| MacMurray Ranch Pinot Noir.....        | \$36 |

## Beverage Options

*There are many options available for the service of your selected beverages.*

**Hosted Bar** Total cost of beverages served based on consumption plus tax and 18% service charge is billed to event host.

**Cash Bar** Your guests are responsible for the purchase of their own beverages on a cash basis.

**Combination Bar** You decide on items you wish to purchase and other items are made available to guest on a cash basis. You may also elect to have items on the bar hosted for a period of time, then changed to a cash basis.

**Drink Tickets** The host will be given a set amount of tickets to distribute to their guests. Those without tickets will be served on a cash basis.

**Bar Set Up Fee** There is a bar set-up fee of \$50. The fee will be waived with a minimum of \$300 in bar sales.

*All prices subject to an 18% taxable service charge.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish or egg may increase your risk of foodborne illness.*



*Park Place Hotel*

300 E. State Street • Traverse City, MI 49686  
231.941.9812 • [sales@park-place-hotel.com](mailto:sales@park-place-hotel.com)