



# Holiday Menu

2011



Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten free, low carb/high protein items.

**Food and Beverage Service:** theWit Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites, guest rooms used as meeting rooms and food amenity deliveries. If any items from a regular buffet menu are split from the menu and served later, a \$175 split course charge will apply per event. Banquet meals less than twenty (20) guests for breakfast, twenty-five (25) for lunch, or thirty (30) for dinner are subject to a minimum taxable surcharge, and will be included in your final per person price. A minimum guarantee of ten (10) people is required for all banquet menus.

**Taxes and Service Charges:** theWit Hotel will add a 22% taxable service charge and 11% sales tax on all food and beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice.

**Menu Selection:** To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized three (3) weeks prior to the function. In the event the menu selections are not received three (3) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or selections can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

**Guarantee:** We need your assistance in making all of your events a success. theWit Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function seventy-two (72) business hours prior to the function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. The guaranteed number may not be reduced after this date. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

**Early Setup Charges:** We make every attempt to have your room set one-hour prior to your official event start time, however due to specific meeting agendas and the level of meeting activity on the banquet floor, this set up time cannot always be accommodated. If your agenda requires additional setup time, please contact your Conference or Catering Manager and he/she will advise you of the early setup charges that will apply.

**Audio Visual and Engineering Requests:** theWit Hotel has a fully equipped audio visual company on property (AVI-SPL) which can handle any range of audio visual requirements. Please note additional fees will apply if you wish to utilize a different Audio Visual Company. Please contact the Conference and Catering department or AVI-SPL directly for rates and information. All invoicing is handled separately though AVI-SPL but can be included in your final master bill. Additional electric power is also available for most function rooms and is required if your function requires the use of a band. Prices for additional power in the function rooms are available through your Conference and Catering Manager.

**Additional Services:** Coat check services are available for all events and are charged at \$150 per attendant with one attendant being assigned to every 100 guests. Valet parking is offered through the hotel and can be billed through your master account or individually to your guests. Parking rates are \$26 for single events or \$46 for overnight parking.



## Hors D'oeuvres Packages

Per person pricing is based on one hour of service. An additional \$5.00++ per person will be added for groups below 20 ppl. A minimum guarantee of ten (10) people is required for all menus.

### MERRY

Smoked Salmon Lollipop, Dill Crème Fraîche  
Pistachio Crusted Goat Cheese, Balsamic Cherry Syrup  
Harrissa Chicken, Yogurt Curry Raita  
16

### JOLLY

Crispy Artichoke, Shaved Fennel, Basil Emulsion, Saba  
Mini Beef Sliders, Caramelized Onions, Cheddar, Brioche  
Eggplant Caponata, Focaccia Crisp  
Bay Scallop Ceviche, Micro Cilantro, Orange Segments  
20

### CHEER

Charmoula Shrimp Cocktail Shooter, Tomato Horseradish Gazpacho, Chive Oil  
Artichoke, Roma Tomato Crostini  
Pulled Duck Tacos, Crispy Wonton, Mango Salsa, Mole  
Mini Saffron Arancini, Pea, Beef  
Brie Cheese, Heirloom Apple, Watercress (served on a spoon)  
25

### JOY

Lobster BLT, Peppered Profiterole  
Cozy Shrimp, Thai Chili  
Tuna Tartare, Pineapple Chutney, Wonton Crisp  
Truffled Short Rib Slider, Pickled Red Onion, Potato Chive Bun  
Tomato Tarte Tartin, Fresh Chèvre Mousse, Balsamic Drizzle  
30





## Plated Dinner Menus

An additional \$10.00++ per person will be added for groups below 30 ppl. A minimum guarantee of twenty (20) people is required for all menus. Minimum of three (3) courses are required for all plated dinners.

### DASHING

Baby Greens, Wild Mushroom Cheesecake, Candied Walnuts, Crumbled Goat Cheese  
Lemon Tarragon Vinaigrette

Pecan Crusted Chicken, Wild Rice, Grilled Asparagus, Glazed Baby Carrots  
Apple Balsamic Demi

Caramel Pumpkin Bread Pudding, Roasted Squash, Whipped Crème Fraîche  
Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee  
Herbal Teas

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### WHIMSICAL

Port Poached Pear Salad, Wisconsin Blue Cheese, Green Grapes  
Port Cherry Vinaigrette

Pan Roasted Barramundi, Wilted Baby Spinach, Pee Wee Potato Hash, Caramelized Onions  
Lemon Thyme Butter

Gingerbread Cake, Orange Whipped Cream, Caramel Apples  
Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee  
Herbal Teas

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### ELEGANCE

Lobster Bisque, Meyer Lemon Crème Fraîche  
Hearts of Romaine, Red Onion Marmalade, Beef Steak Tomatoes, Pancetta  
Aged Sherry Vinaigrette

Pairing of Filet of Beef and Orange Glazed Salmon  
Potato Horseradish Puree, Braised Swiss Chard, Asparagus  
Cabernet Reduction

Lemon Gingersnap Cheesecake, Spiced Cranberries  
Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee  
Herbal Teas

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## Dinner Reception Menus

Per person pricing is based on one and a half hours of service. An additional \$10.00++ per person will be added for groups below 30 ppl. A minimum guarantee of twenty (20) people is required for all menus.

### MAGICAL

#### Hors D'oeuvres

Cold

Pear & Brie with Almonds in Phyllo  
Tomato Strawberry Shooter, Micro Cilantro, Mozzarella Foam


Hot

Spiced Chicken Lollipop, Pomegranate Drizzle  
Mini Beef Sliders, Caramelized Onions, Cheddar, Brioche

#### “Build Your Own” Farmers Market Salad Station

Romaine Hearts, Lolla Rossa, Frisee, Baby Spinach  
Crumbled Goat Cheese, Balsamic Red Onions, Cured Roma Tomatoes, Carrots, Cucumbers  
Brioche Croutons  
Sherry Pancetta Vinaigrette, Gorgonzola Dressing, Chianti Vinaigrette  
Artisan Rolls and Breads

#### Carving Station

Pear Cider Brined Organic Turkey   
Triple Cranberry Chutney, Rosemary Mayonnaise, Truffle Giblet Gravy  
Pretzel Carving Rolls

#### Desserts

Cobbler Station  
Warm Apple and Cherry Cobbler  
Vanilla Ice Cream  
Warm Caramel Sauce

Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee  
Herbal Teas

60



## ANGELIC

### Butler Passed Hors D'oeuvres

Cold

Mini Porcini Mushroom Cheesecake, Balsamic Glaze, Micro Basil Salad  
Potted Goat Cheese Crostini, Fresh Chèvre, Macerated Cherries, Burgundy Reduction

Hot

Mini Turkey Pastrami Reuben, Sauerkraut, Thousand Island Dressing, Pretzel Bun  
Maine Lobster and Brie Cheese Empanadas, Cilantro Mojo

### Cheese and Fruit Display


Truffle Tremor, Carr Valley Aged Cheddar, Camembert  
Pineapple, Melon, Strawberries  
Blueberry Sage Chutney

### Salad Station

Mesclun Greens

Red Onions, Cucumbers, Carrots, Walnuts, Cheddar, Parmesan Cheese  
Red Wine Vinaigrette, Avocado Ranch, Balsamic Blue Cheese Dressing

### Carving Station

Jamaican Jerk Bone in Ham   
Coconut Rum Butter, Pineapple Jalapeño Chutney  
Brioche Carving Rolls

### Dessert Display

Chocolate Pecan Tarts  
Cranberry Lemon Cheesecake  
Almond Apple Crumble

Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee  
Herbal Teas

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## WONDERMENT

### Butler Passed Hors D'oeuvres

Cold

Mini Porcini Mushroom Cheesecake, Balsamic Glaze, Micro Basil Salad  
Charmoula Shrimp Cocktail Shooter, Tomato Horseradish Gazpacho, Chive Oil

Hot

Truffled Short Rib Slider, Pickled Red Onion, Potato Chive Bun  
Lobster Corn Dogs, Spicy Mustard

### Cheese and Fruit Display


Truffle Tremor, Carr Valley Aged Cheddar, Camembert  
Pineapple, Melon, Strawberries  
Blueberry Sage Chutney


Salad Station

Mesclun Greens

Red Onions, Cucumbers, Carrots, Walnuts, Cheddar and Parmesan Cheese  
Red Wine Vinaigrette, Avocado Ranch, Balsamic Blue Cheese Dressing

### Carving Stations

Herb Crusted Leg of Lamb   
Rosemary Jus, Mint Jelly  
Brioche Carving Rolls

Falafel Crusted Atlantic Salmon   
Cucumber Chutney, Hummus  
Warm Grilled Pitas  
Saffron Nage

### Layers of Trifle

Mini Trifle Dessert Shooters with Layers of Homemade Pound Cake Pieces  
Whipped Cream, Fresh Bananas and Strawberries  
Chocolate Mousse, Puddings and Custards

Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee  
Herbal Teas

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## GLORIA

### **Butler Passed Hors D'oeuvres**

Cold

Cured Yellow Fin Tuna, Pineapple Chutney, Wonton Chip, Sweet Soy Glaze

Artichoke Roma Tomato Crostini

Lobster BLT, Peppered Profiterole

Hot

Spiced Chicken Lollipop, Pomegranate Drizzle

Mini Sicilian Rice Balls, Tomato Fondue

Crunchy Crab Cakes

### **Cheese and Fruit Display**

Truffle Tremor, Carr Valley Aged Cheddar, Camembert

Pineapple, Melon, Strawberries, Blueberry Sage Chutney

### **Caesar Salad Station**

Romaine Hearts

Grilled Chicken and Pancetta

Parmesan Reggiano, Focaccia Croutons, Sliced Red Onions

Imported Olive Oil, Balsamic Vinegar, Caesar Dressing


### **Pasta Station**

Tagliatelle withodka Sauce

Cavatelli with Spicy Puttanesca Sauce

Fresh Parmesan Cheese

### **Carving Station**

Wild Mushroom Stuffed Beef Tenderloin 

Foie Gras Bread Pudding, Cherry Chutney

Spicy Red Wine Sauce

### **Dessert Shooters**

Carrot Cake, Apple Caramel Crumb, German Chocolate Cake, Tiramisu, Key Lime Pie, Chocolate Mousse Strawberry Cheesecake, Peanut Butter Cup, Red Velvet

Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee

Herbal Teas

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## **Dinner Buffet Menus**

Per person pricing is based on one and a half hours of service. An additional \$10.00++ per person will be added for groups below 30 ppl. A minimum guarantee of twenty (20) people is required for all menus.

### **BELIEVE**

#### **Soup**

Butternut Squash Bisque, Toasted Pumpkin, Sage Oil  
Chatham Bay Cod Chowder, Cherry Stone Clams, Old Bay Spiced Oil

#### **Make Your Own Salad**

Shredded Carrots, Cucumbers, Sunflower Seeds, Herb Croutons, Roma Tomatoes  
Dried Cherries, Pine Nuts, Black Olives  
Strawberry Balsamic, Avocado Ranch, Red Wine Vinaigrette  
Bread Sticks, Assorted Rolls

#### **Main Course**

Roasted Sirloin Steaks, Herb Gnocchi, Horseradish Beef Broth  
Pesto Turkey Breast Paillards, Red Onion Marmalade, Balsamic Syrup  
Grilled Salmon Medallions, Garlic Broccolini, Herb Jus

#### **Accompaniments**

Mash Potatoes with Onions and Sour Cream  
Root Vegetable Ratatouille  
Tomato Basil Risotto  
Cornbread Sage Stuffing

#### **Desserts**

Pumpkin Cheesecake  
Cranberry Apple Crumble  
Salted Caramel Chocolate Tartlettes

Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee  
Herbal Teas

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## WISH

### Soup

Potato Chive Bisque, Basil Oil, Brioche Croutons


### Small Plates

Hearts of Romaine, Parmesan Panna Cotta, Grilled Crostini, Pickled Onions, Caesar Vinaigrette

Baby Greens, Cherry Confit, Shaved Onions, Cucumbers, Red Wine Vinaigrette


Balsamic Marinated Portobello, Roasted Red Peppers, Red Romaine, Aged Balsamic Dressing

### From the Carver

Sage Cornbread Stuffed Turkey Breast Roulade 

Cranberry Orange Chutney

Sage Giblet Gravy

Porcini Dusted New York Strip, Red Onion Marmalade 

Black Pepper Cabernet Demi

Brioche Carving Rolls

### Accompaniments

Manchego, Chorizo, Whipped Potatoes

Cauliflower, Fresh Thyme, Parmesan Gratin

Grilled Lemon Jumbo Asparagus

### Desserts

Caramel Pumpkin Bread Pudding

Chocolate Pecan Tarts

Warm Toffee Apple Cakes

Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee

Herbal Teas

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## **DREAM**

### **Soup**


Maryland Crab Soup, Jumbo Lump Crab, Old Bay Aioli  
Hearty Root Vegetable Minestrone, Herb Pesto

### **Small Plates**

Grill Laughing Bird Shrimp, Argula, Asparagus, Cherry Tomatoes, Lemon Vinaigrette  
Baby Red Romaine, Herb Cured Tomatoes, Cucumber, Strawberry Balsamic Dressing  
Long Stem Artichokes, Roasted Red Peppers, Buffalo Mozzarella, Black Olive Tapenade

### **From the Carver**

Black Truffle Rubbed Beef Tenderloin   
Horseradish Crème Fraîche, Cabernet Demi  
Pretzel Carving Rolls

Spiced Roasted Magret Duck   
Cardamom Orange Cranberry Relish  
Foie Gras Gravy

### **Accompaniments**

Sweet Potato Gratin, Marshmallow, Carmel Drizzle  
Grilled Broccolini, Roma Tomatoes, Herb Bread Crumbs  
Vanilla Glazed Baby Turnips

### **Desserts**

Gingerbread Cake, Orange Whipped Cream, Caramel Apple  
Double Chocolate Budino Cups, Pistachios  
Lemon Gingersnap Cheesecake, Spiced Cranberries  
Caramel Pumpkin Bread Pudding, Whipped Crème Fraîche

Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee  
Herbal Teas

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## A Chance to Enhance...

For an extra sparkle to your event, the following items can be added to any reception or dinner menu....

Cheese and Fruit Display - 9

Truffle Tremor, Carr Valley Aged Cheddar, Camembert  
Pineapple, Melon, Strawberries, Blueberry Sage Chutney

Caesar Salad Station - 22

Romaine Hearts, Parmesan Reggiano, Focaccia Croutons, Sliced Red Onions  
Grilled Chicken and Pancetta  
Imported Olive Oil, Balsamic Vinegar, Caesar Dressing

Porcini Dusted Sirloin of Beef - 17

Burgundy Black Pepper Au jus, Horseradish Sauce  
Carving Rolls



Thai Lettuce Wrap Station - 9

Seasoned Chicken, Bibb Lettuce Leaves, Green Onions  
Teriyaki Sauce, Thai Chili Sauce

Cochinita Pibil with Traditional Condiments - 17

Pork Marinated in Sour Orange and Annatto Paste  
Warm Corn and Flour Tortillas, Guacamole and Pico de Gallo

Falafel Crusted Carved Salmon, Grilled Lemons, Saffron Orange Jus - 6



Nieman Ranch Sirloin Carving Station, Herb Marinated Top Round of Beef, Cabernet Demi - 11



Whole Roasted Honey Ham, Pineapple Chutney, Jack Daniels BBQ - 11



Whole Roasted Amish Chicken, Foie Gras Stuffing, Honey Truffle Demi - 6

Charmoula Spiced Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce - 9

Jamaican Jerk Glazed Spiral Ham, Pineapple Chutney, Carmel Orange Jus - 11

Mediterranean Station - 17

Lamb, Harissa Chicken, Lemon Oregano Vegetable Kabobs  
Tabbouleh, Hummus, Baba Ghanoush, Olives





## Cocktail Party

There will be a \$100 bar fee for all groups with less than 50 people.

### Hosted Bar:

This package includes a full bar setup, featuring our Beer and Wine, Deluxe and Premium Selections. Charges are based on either a per drink or per hour basis.

### Cash Bar:

This package includes a full bar setup featuring our Beer and Wine, Deluxe and Premium Selections. Guests purchase drinks individually. Bartender and cashier charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of 22% service charge and 11% sales tax.

Cashier charges are \$150 per cashier and one Cashier will be assigned for every 100 guests.

Bartender fee is \$150 per bartender and one Bartender will be assigned for every 75 guests.

### Deluxe Bar

	Hosted Bar	Cash Bar
Martinis*	\$14.00	\$18.50
Cocktails	\$12.00	\$16.00
Wines	\$10.00	\$13.25
Domestic Beer	\$7.00	\$9.25
Imported Beer	\$8.00	\$10.50
Premium Beer*	\$9.00	\$12.00
Soft Drinks	\$5.00	\$6.50
Mineral Waters	\$5.00	\$6.50
Cordials*	\$12.00	\$16.00

\*These items are not included in the package bar pricing

### Package\*

1 hour - \$24 per person
2 hour - \$36 per person
3 hour - \$48 per person
4 hour - \$58 per person
*Add Premium Beer - \$2.50 per person
*Add Cordials - \$4.00 per person
*Add Martinis - \$4.50 per person

### Premium Bar

	Hosted Bar	Cash Bar
Martinis*	\$16.00	\$21.00
Cocktails	\$14.00	\$18.50
Wines	\$12.00	\$16.00
Domestic Beer	\$7.00	\$9.25
Imported Beer	\$8.00	\$10.50
Premium Beer*	\$9.00	\$12.00
Soft Drinks	\$5.00	\$6.50
Mineral Waters	\$5.00	\$6.50
Cordials*	\$12.00	\$16.00

\*These items are not included in the package bar pricing

### Package\*

1 hour - \$28 per person
2 hour - \$42 per person
3 hour - \$56 per person
4 hour - \$63 per person
*Add Premium Beer - \$2.50 per person
*Add Cordials - \$4.00 per person
*Add Martinis - \$5.50 per person

### Beer & Wine Bar

	Hosted Bar	Cash Bar
Wines	\$10.00	\$13.25
Domestic Beer	\$7.00	\$9.25
Imported Beer	\$8.00	\$10.50
Premium Beer*	\$9.00	\$12.00
Soft Drinks	\$5.00	\$6.50
Mineral Waters	\$5.00	\$6.50

\*These items are not included in the package bar pricing

### Package\*

1 hour - \$18 per person
2 hour - \$25 per person
3 hour - \$33 per person
4 hour - \$40 per person
*Add Premium Beer - \$2.50 per person



## Specialty Drinks

### Hot Chocolate and Coffee Bar

Mint Chocolate Cocoa, Dark Chocolate Cocoa, White Chocolate Cocoa  
Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee, French Press

\$7.00 per person

Complimentary Garnish (Select Four):

Vanilla Bean Whip Cream, Sprinkles, Chocolate Straws, Crushed Nut Topping, Cinnamon Sugar, Caramel Syrup

Add shots - \$5.00 per person:

Select Four:

Frangelico, Makers Mark, Stoli Orange, Stoli Vanilla, Sambuca, Baileys, Baileys Mint, Godiva

### Nog Station

Traditions

\$11 per drink

House Made Egg Nog Spiked with Brandy

Island Holiday

\$12 per drink

House Made Egg Nog, Light or Dark Rum, Whipped Cream, Coconut Cookie Garnish

Holiday Hospitality

\$13 per drink

House Made Egg Nog, Southern Comfort, Godiva Chocolate, Whipped Cream, Garnished with Chocolate Cigar

### All That Sparkles

Traditional Mimosa | Peach Bellini | Mango Mimosa | Strawberry Mimosa | Orange & Pineapple

\$9.00 per drink or \$1.00 additional per person on package bars

### Signature Holiday Cocktails

Butler Passed or Available at Bars - \$13.00 per drink or \$1.50 additional per person on package bars

Ginger Cider

Domaine de Canton | Calvados | Honey | Apple Cider | Cinnamon Sugar Rim

The Rudolf

Makers Mark | Amaretto Di Saronno | Cranberry Juice | Smoked Crushed Almond Rim

Let It Snow

Stoli Vanilla | Godiva White Chocolate | Raspberry Framboise | Fancy Sugar Rim

Winter Thyme

Raspberry Stoli Vodka | Fresh Raspberries | Lemon Juice | House Made Thyme Syrup

Cocoa 2.0

Vanilla Stoli Vodka | Baileys Mint | Simple Syrup | Chocolate Cigar