

## exclamations catering & event specialist

### 2018 Holiday Reception Menus

(30 or more guests)

#### HOLIDAY RECEPTION SUGGESTIONS

##### Passed on Garnished Platters

*Passed by uniformed staff, one per guest*

**Choice of 3:** *one of each chosen per guest – included in each option price*

**! Bacon Straws** ~ our signature

**! Shrimp Shooters** in old bay rimmed shot cups with tangy cocktail sauce

**! Brie & Raspberry Bites**

**! Crispy Wontons** topped with wasabi cream & smoked salmon

**! Edible Spoons** with cranberry chicken salad or pimento cheese

**! Southern Deviled Eggs**

**! Granny Smith Apple Slices** with gorgonzola cream & sugared walnut

**! Dates filled with mascarpone cheese** wrapped with prosciutto

**! Anti Pasti Skewers** with mozzarella, artichoke heart, sun-dried tomato, kalamata olive

**! Caprese Skewer** with fresh mozzarella, grape tomato & basil with balsamic drizzle

**! Crostini with fig preserves, goat cheese spread**

#### Option I.

##### Placed on the buffet

**! Chilled Roasted Vegetable Platter**

Mushrooms, peppers, onions, squash, zucchini - All placed on an herb garnished platter

Served with Creamy Balsamic Dip

**! Sun-dried Tomato & Basil Pesto Cheese Torta**

with Olive Oil & Kosher Salt Crostini

**! Petite Biscuits** filled with Honey Ham

Served with Champagne Dijon Spread

**! Holiday Cranberry Glazed Meatballs** ~ 3 per guest

**! Lemon Chicken Bites** ~ 3 per guest

**\$23.95 per guest**

#### Option II.

##### Placed on the buffet

**Build your own Crostini**

Fresh Tomato Bruschetta, Artichoke & Cheese Bruschetta,

Roasted Corn, black bean & pepper Bruschetta

Roasted Red Pepper Hummus

Served with ~ Seasoned Crostini and Parmesan Shortbreads

**! Chilled Pumpkin Cream Cheese Dip**

Served with Ginger Snaps

**! Choice of 1 - Pre Carved Meats** – placed on a garnished platter

**Oven Roasted Turkey Breast | Herb Rubbed Pork Loin | Tenderloin of Beef\***

Served with appropriate condiments from - Cranberry Aioli | Herb Mayonnaise | Dijon Mustard | Creamy Horseradish Sauce

Yeast Slider Rolls

Cranberry Almond Slaw

**! Artichoke & Cheese Bouchees** – 2 per guest

**! Mushroom Caps filled with risotto, apples & goat cheese** – 2 per guest

**! Twice Stuffed Three Cheese Mini Potatoes** – 2 per guest

**\$25.95 per guest**

**\*\$5.00 additional per guest for Tenderloin of Beef Choice**

**Option III.**

**Placed on the buffet**

- ! Imported and Domestic Cheese Display** – Variety of cheeses of the season such as Cheddar, Havarti, Smoked Gouda, Derby Sage  
Centered around a Fresh Fruit Garnish  
Served with Assorted Crackers
  - ! Individual Crudites** – in small shot cups  
with fresh vegetables in a pool of Roasted Red Pepper Ranch dip
  - ! exclamations Stroganoff Meatballs** ~ 3 per guest
  - ! Miniature Lump Crab cakes** served with Spicy Aioli ~ 2 per guest
  - ! Crostini topped with Rare Oven Roasted Beef Tenderloin** with dilly horseradish cream
  - ! Teriyaki Glazed OR Sweet & Spicy Chicken Skewers** ~ 2 per guest  
topped with green onion pieces
- \$28.95 per guest**

**Option IV.**

**Placed on the buffet**

**! Anti Pasti Platter**

- Mozzarella, pepperoncini, salami, smoked Gouda,  
Roasted Red Peppers, Roasted Red Onion  
Placed on a large platter drizzled with Chianti Vinaigrette  
Served with Crostini
  - ! Warm Artichoke & Cheese Dip OR Warm Spinach & Sun-dried tomato Dip**  
Served with herb pita wedges
  - ! Mini Twice Stuffed Potatoes** with 3 cheeses – 2 per guest
  - ! Pulled Pork Sliders** with Mopping Sauces – tomato & mustard based  
Served on Brioche slider buns  
With Tangy Apple Slaw
  - ! Coconut Fried Shrimp** with Orange Horseradish Dipping Sauce – 2 per guest
  - ! Miniature Beef Wellingtons** served with exclamations sauce ~ 2 per guest
  - ! Pesto Chicken Bites** topped with chopped tomatoes & feta cheese crumbles – 3 per guest
- \$32.95 per guest**

**Holiday Dessert Display**

**Assorted Bite Sized Desserts** ~ *centered around a holiday garnish*

Holiday desserts such as:

Various Mousse Cups, Holiday Cookies, Miniature Cheesecake bites, Holiday tarts – pecan / apple / pumpkin  
Our “infamous” Key Lime Tarts and Chocolate Éclairs!

**\$6.25 per guest**

**Our Goal is to *EXCEED* your expectations.**

Exclamations offers high caliber events with a turn-key approach. See below some of the additional needs that you might have for your special event.

**We can customize your event** to fit both your needs and event space.

**Let us know your particular thoughts, theme, etc. and we will design a menu just for your event!**

**Beverages:** ask us about specialty beverages that are tailored for your particular event!

**Additional Needs:  
Buffet / Seating Tables**

Typically these are provided by either the event facility or clients' own tables are used. We can provide various sizes of banquet and seating tables, just ask!

**Table Linens**

A variety of table linens are available.  
We can do holiday solids or prints as well as white.  
Let us know your tastes and we will price it for you.

**Service ware**

Hard Service ware ~

Small plate, stainless forks, beverage napkins, glassware  
\$5.25 per guest

Soft Service ware ~

Heavy Duty Plastic ware

Clear Plastic 6" plates, Clear Plastic Cups, Silver plastic utensils,  
beverage napkins  
\$2.50 per guest

**Holiday Buffet Décor**

Your buffet will be decorated with a variety of holiday décor and props.  
This will be done at no additional charge.  
If you are interested in a floral centerpiece, just ask and we will design and price it accordingly.

**Seating Table Centerpieces**

Holiday Floral Arrangements for each seating table  
are available, just ask and we will price them accordingly.  
*(can be given away as door prizes)*

**Staffing**

Exclamations prides itself on the type of staff that they can provide for your event. We price our staff by the hour ~ for the set-up, service and clean-up of your event. Actual clock in, clock out times will be charged.

Supervisors are \$20.00 per hour

Bartenders, Wait staff, Cooks and Carvers are \$15.00 per hour

Most full service parties average around 8 hours of service time.

We will price your staff based upon your specific needs.

**Optional Drop off, Set up and Pick up of Events**

*(this means that there will be no staff on site during the event. Most events are picked up the next day.)*

\$75.00 - \$125.00 depending on drop off site and date

**catering & event specialist**  
6.75% NC Sales Tax