

Holiday Menus



S|E

SPECIALTY EVENTS

—100th Bomb Group—

20920 Brookpark Rd., Cleveland, OH 44135 | 216.267.2819 | specialtyevents.com
100thbgrestaurant.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)



PEPPERMINT *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail upon Guest Arrival

HORS D'OEUVRES

Butler Passed, Select Three,
Two Pieces per Person

- Spanakopita** spinach, feta cheese
- Bruschetta** fresh tomatoes, roasted garlic, capers, basil
- Vegetarian Spring Rolls** sweet chili sauce
- Individual Beef Wellington**
- Smoked Salmon** crostini
- Bacon Wrapped Dates**
- Fried Macaroni and Cheese Bites**

SALADS

Select One

- Mixed Greens** sliced cucumbers, grape tomatoes, shredded carrots, choice of dressing
- California Baby Greens** roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing

ENTRÉES

Select One

- Served with Winter Vegetable Medley, Mashed Potatoes, Warm Rolls and Whipped Butter*
- Salmon** basil pesto, lemon beurre blanc
 - Herb and Garlic Roasted Chicken** citrus pan jus
 - Sliced Breast of Turkey** cornbread stuffing, thyme gravy
 - Baked Penne Alfredo** roasted tomatoes, fresh mozzarella
 - Pot Roast of Beef** slow braised, root vegetable gravy

DESSERT

Select One

- Crème Brûlée**
- Tiramisu**
- Warm Apple Pie**

43.95 per person

PEPPERMINT *buffet*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Butler Passed, Select Three,
Two Pieces per Person

- Spanakopita** spinach, feta cheese
- Bruschetta** fresh tomatoes, roasted garlic, capers, basil
- Vegetarian Spring Rolls** sweet chili sauce
- Individual Beef Wellington**
- Smoked Salmon** crostini
- Bacon Wrapped Dates**
- Fried Macaroni and Cheese Bites**

SALADS

Select One

- Mixed Greens** sliced cucumbers, grape tomatoes, shredded carrots, choice of dressing
- California Baby Greens** roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing

ENTRÉES

Select Two

- Salmon** basil pesto, lemon beurre blanc
- Herb and Garlic Roasted Chicken** citrus pan jus
- Sliced Breast of Turkey** cornbread stuffing, thyme gravy
- Baked Penne Alfredo** roasted tomatoes, fresh mozzarella
- Pot Roast of Beef** slow braised, root vegetable gravy

SIDES

Select One

- Mashed Potatoes**
- Sweet Potatoes** bourbon, pecans, marshmallows
- Roasted Fingerling Potatoes**
- Cornbread Andouille Stuffing**
- Cheese Potato Gratin**

DESSERT

Select One

- Crème Brûlée**
- Tiramisu**
- Warm Apple Pie**

46.95 per person

*One glass per guest

CINNAMON *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail upon Guest Arrival*

HORS D'OEUVRES

Butler Passed, Select Three,
Four Pieces per Person

Bacon Wrapped Scallops sweet chili
sauce

Coconut Shrimp sweet and spicy sauce

Individual Beef Wellingtons

Shrimp Spring Roll Thai peanut sauce

Teriyaki Beef Skewers

Parmesan Artichoke Hearts roasted
garlic aioli

Tomato Basil Caprese Skewers pesto
sauce

Brie en Croute

Vegetable Crudités Display

**Domestic Cheese and Crackers
Display**

Hummus, Olives and Pita Chip Display

SALADS

Select one

Mixed Greens sliced cucumbers, grape tomatoes, shredded carrots,
choice of dressing

California Baby Greens roasted pear, toasted almonds, crumbled bleu cheese,
white balsamic dressing

Caesar hearts of romaine, Caesar dressing, croutons, parmesan cheese

ENTRÉES

Select Two

Served with Winter Vegetable Medley, Warm Rolls and Whipped Butter

Pork Chop cider glazed, cranberry-apple chutney

Pan Seared Salmon lemon dill sauce

Roasted Grouper balsamic brown butter

Filet Mignon bleu cheese crusted, bordelaise sauce *upgrade to beef option 2++*

Short Ribs of Beef slow braised, blackberry-syrah reduction *upgrade to
beef option 2++*

Vegetable Wellington red pepper coulis

Statler Chicken Breast thyme infused, garlic jus

SIDES

Select One

Mashed Potatoes

Sweet Potatoes bourbon,
pecans, marshmallows

Roasted Fingerling Potatoes

Cornbread Andouille Stuffing

DESSERT

Select One

Crème Brûlée

Apple Cranberry Tart chantilly crème

Cheesecake

49.95 per person

*One glass per guest

CINNAMON *buffet*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail upon Guest Arrival*

HORS D'OEUVRES

Butler Passed, Select Three,
Four Pieces per Person

Bacon Wrapped Scallops sweet chili sauce

Coconut Shrimp sweet and spicy sauce

Individual Beef Wellingtons

Shrimp Spring Roll Thai peanut sauce

Teriyaki Beef Skewers

Parmesan Artichoke Hearts roasted garlic aioli

Tomato Basil Caprese Skewers pesto sauce

Brie en Croute

Vegetable Crudités Display

Domestic Cheese and Crackers Display

Hummus, Olives and Pita Chip Display

SALADS

Select Two

Mixed Greens sliced cucumbers, grape tomatoes, shredded carrots, choice of dressing

California Baby Greens roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing

Caesar hearts of romaine, Caesar dressing, croutons, parmesan cheese

ENTRÉES

Select Two

Served with Winter Vegetable Medley, Warm Rolls and Whipped Butter

Pork Chop cider glazed, cranberry-apple chutney

Pan Seared Salmon lemon dill sauce

Roasted Grouper balsamic brown butter

Filet Mignon bleu cheese crusted, bordelaise sauce *upgrade to beef option 2++*

Short Ribs of Beef slow braised, blackberry-syrah reduction *upgrade to beef option 2++*

Vegetable Wellington red pepper coulis

Statler Chicken Breast thyme infused, garlic-jus

SIDES

Select One

Mashed Potatoes

Sweet Potatoes bourbon, pecans, marshmallows

Roasted Fingerling Potatoes

Cornbread Andouille Stuffing

Cheese Potato Gratin

DESSERT

Select One

Crème Brûlée

Apple Cranberry Tart chantilly crème

Cheesecake

51.95 per person

**One glass per guest*

ENHANCEMENT *add ons*

CUISINE

Martini Mashed Potato Bar
Gourmet Mac N Cheese Bar
Butcher Block Carving Station
Asian Stir Fry Bar
Italian Pasta Bar
Sushi Bar
Raw Bar

DESSERT

Candy Station
Holiday Cookie Corner
Banana Foster's Action Station
Caramel Apple Station with a variety of dipping sauces

BEVERAGES

International Coffee Station
Martini Bar
Wine Pairings
Signature Cocktail
Welcome Cocktail
After Dinner Cordials

FAVORS

Gourmet Popcorn Station
Gourmet Popcorn Favors
Personalized Company Logo Cookie Favors
Buckeye Chocolate Favors
Candy Station

ENTERTAINMENT & DECOR

Live Music
Magician
Elves
Carolers
Photo Booth
Mr. & Mrs. Claus
Cigar Roller
Floral Centerpieces
Gingerbread Houses
Ice Sculptures