

THE HOLLY & IVY SERVED LUNCHEON

Optional Thirty Minute Holiday Reception Prior to Your Luncheon

(additional per person – premium bar)
(additional per person soft drink only bar)

Includes a spectacular antipasti, cheese, vegetable crudité and relish trays on display and a thirty minute open bar with premium brand liquor, beer, wine and soft drinks.

Appetizer

(please choose one)

Cream of Chester County Mushroom Soup, with Pancetta and Crème Fraîche
Potato and Bacon Soup with Lump Crab Meat
French Onion Soup with Toasted Baguette and Gruyere Cheese
Mixed Lettuces with Cider Vinaigrette, Dried Cranberries and Seasonal Vegetables
Hearts of Romaine Lettuce with Caesar Dressing and Toasted Croutons
Baby Spinach Salad with Tangerine-Honey Mustard Vinaigrette, Toasted Almonds and Strawberries

Entrees

(choice of two)

*A pre-order is due 5 days prior to event and place cards must be provided by host (no maximum with preorder)
Choice of entrée at seating available at an additional per person charge of \$5.00 (maximum 50 guests for this option)*

Includes Chef Selected Starch and Seasonal Vegetable

Black Angus New York Strip Steak
10 oz. cut, tarragon butter, crispy onions
Grilled Black Angus Filet Mignon
6 oz., certified black angus beef tenderloin with béarnaise sauce
Chicken Picatta
Boneless breasts in lemon butter sauce, capers, parsley
Chicken Saltimbocca
Prosciutto di Parma, sharp provolone & sage; Marsala sauce
Crab Stuffed Sole
Fresh sole fillet with lump crab and chive beurre blanc

Herb Crusted Chilean Sea Bass Fillet
Tropical fruit salsa
Twin Jumbo Lump Crab Cakes
Honey-bell pepper compote
Basil Crusted Salmon Fillet
Tomato-orange beurre blanc
4 oz. Petite Filet Mignon & Crab Combo
*Choose one crab combo:
Crab cake, Crab Stuffed Shrimp or Salmon Imperial*

All prices are per person and subject to applicable 6% sales tax and 20% service charge.

Desserts

Desmond Bread Pudding with Tahitian Vanilla Sauce
Key Lime Pie with Graham Cracker Crust, Raspberry Coulis and Whipped Crème
Holiday Pumpkin Cheesecake with Dark Chocolate Sauce and Whipped Crème
Dark Chocolate Torte with Strawberry Sauce
Chocolate and Peanut Butter Bombe
Fresh Fruit Tartlet with Sugar Cookie Crust and Vanilla Custard

Add an Ice Sculpture (7 days advance notice required)

Complimentary Coffee, Premium Teas and Iced Tea Service are included with your luncheon

The
Desmond

2014