

2017 Holiday Season Menu Packages



THE
CLARIDGE
a *Radisson* hotel

'Tis the Season!

Celebrate the magic of the holiday season in an unforgettable setting at The Claridge Hotel. Featuring authentic Art Deco Ballrooms and festive gourmet menus created by an award-winning culinary team, your holiday celebration at The Claridge Hotel will be an experience unlike any other.

Here at The Claridge Hotel, our expert Catering management team will assist with you on customizing your holiday event to your expectations.

Call our Catering Sales Department at (609) 487-4444 ext. 3121 or email sales@claridge.com to create your holiday event at The Claridge Hotel. Our professional staff and personal service will ensure an exquisite affair and memorable experience.

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Holiday Reception

\$32.00++ per person

Display

Antipasto - Assorted, Marinated and Grilled Vegetables, Olives, Assorted Cured Meats and Cheeses served with Italian Sliced Bread

Fresh Seasonal Vegetable Crudit 

Domestic and Imported Cheese with Assorted Crackers and Mustard, Garnished with Seasonal Fruit

Butler Passed Hors D'oeuvres

Vegetable Spring Rolls

Sirloin and Gorgonzola Wrapped Bacon

Coconut Shrimp

Chicken Satay with Thai Peanut Sauce

Raspberry and Brie in a Puff Pastry

Bacon Wrapped Scallops

Pasta Station

(Additional \$13.00++ per person)

Penne with Grilled Chicken, Peas and Rosa Sauce

Gemelli with Roasted Peppers, Olives, Artichokes,

Garlic, Basil, Capers, Red Onion and Basil Aioli



Holiday Feast

\$70.00++ per person

Display

Fresh Seasonal Vegetable Crudit 
Domestic and Imported Cheese with Assorted Crackers
and Mustard, Garnished with Seasonal Fruit

Butler Passed Hors D'oeuvres

Vegetable Spring Rolls
Sirloin and Gorgonzola Wrapped Bacon
Coconut Shrimp
Chicken Satay with Thai Peanut Sauce
Raspberry and Brie in a Puff Pastry
Bacon Wrapped Scallops

Buffet

Butternut Squash Soup
Caesar Salad with Creamy Caesar Dressing, Croutons
and Shredded Parmesan Cheese
Carrot, Raisin and Pineapple Salad
Carved Turkey Breast with Cranberry Relish and Turkey Gravy
Carved Cedar Planked Salmon with Chipotle Barbeque Sauce
Sliced Sirloin of Beef, Forest Mushrooms and Red Wine Demi
Fingerling Potatoes
Roasted Brussel Sprouts
Glaze Acorn Squash
Selection of Holiday Tortes, Pies
and Miniature Pastries

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Holly Jolly Buffet

\$50.00++ per person

Display

Fresh Seasonal Vegetable Crudité
Domestic and Imported Cheese with Assorted Crackers
and Mustard, Garnished with Seasonal Fruit

Butler Passed Hors D'oeuvres

Vegetable Spring Rolls
Sirloin and Gorgonzola Wrapped Bacon
Coconut Shrimp
Chicken Satay with Thai Peanut Sauce
Raspberry and Brie in a Puff Pastry
Bacon Wrapped Scallops

Buffet

Autumn Harvest Vegetable Soup
Spinach Salad with Mushrooms, Chopped Egg, Tomato,
Chopped Bacon, Red Onion, Shredded Cheddar
Roast Turkey Breast with Cranberry Relish and Turkey Gravy
Honey Dijon Glazed Ham with a Brandied Raisin Sauce
Walnut Stuffing or Yukon Mashed Potatoes
Maple Glazed Carrots
Green Beans with Toasted Pecans
Selection of Holiday Cakes, Pies and Cookies



Something Casual
\$35.00++ per person

Roasted Red Pepper Hummus with Grilled Pita Chips and Crostinis
Domestic and Imported Cheese with Assorted Crackers
and Mustard, Garnished with Seasonal Fruit
Chicken Tenders with BBQ and Wing Sauce served
with Honey Mustard, Bleu Cheese and Celery Sticks
Angus Beef Slider with Appropriate Toppings
Loaded Baked Potato Skins
Holiday Cookies, Blondie's and Brownies

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Bar Packages

Call Brands

	Per Person
One Hour	\$18.00++
Two Hours	\$25.00++
Three Hours	\$30.00++
Four Hours	\$35.00++

Premium Brands

	Per Person
One Hour	\$31.00++
Two Hours	\$38.00++
Three Hours	\$43.00++
Four Hours	\$48.00++

Beer, Wine and Soda

	Per Person
One Hour	\$14.00++
Two Hours	\$21.00++
Three Hours	\$26.00++
Four Hours	\$31.00++

Specialty Holiday Cocktail **\$12.00++ per drink**

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