



2019 Holiday Menu

**CHRISTMAS
PARTY**

The Dayton Club

Halle Perretta

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937-558-5183

*Hors
D'oeuvres
Displays*

-Mediterranean Charcuterie Board-

25 Guest Minimum

Mozzarella, Mixed Cured Meats,
Assorted olives and vegetables
\$7.50 per person

-Baked Brie En Croute-

Red Pepper Jam with Puff Pastry,
Fresh Fruit, Toasted Baguette & Crackers
\$80 per wheel

-Meatball Bar-

25 guest minimum

Marinara, Swedish, BBQ & Teriyaki petite
Petite hoagie rolls, assorted cheeses
\$6.50 per person

*Passed
Hors
D'oeuvres*

Tomata Basil Bruschetta

\$70 per 50 pieces

Beef Canape

\$80 per 50 pieces

Chicken Fried Chicken Tenders w/ Honey-Sriracha Sauce

\$75.00 per 50 pieces

Bacon wrapped scallops

\$95.00 per 50 pieces

*Plated
Entrées*

Almond Crusted Chicken

Warm Apple Compote \$24

Thyme Marinated Pork Chop

Cherry Port Demi \$28

Pan Roasted Atlantic Halibut

Strawberry Balsamic Glaze \$33

Pan Seared Atlantic Salmon

Pesto Cream Sauce \$33

Grilled Filet Mignon

Mushroom Demi \$38

Starch Selections - choose one

Herb Roasted Fingerlings, Buttermilk Ranch Smashed Potatoes

Sun-dried tomato Scalloped Potatoes, Tomato Asparagus Risotto

Vegetable - choose one

Lemon Garlic Asparagus, Grilled Broccolini, Roasted Green Beans,

Seasonal Vegetable Sauté

Choice of House or Caesar Salad, Artisan Rolls & Butter

Buffet Entrées

Choose Two Entrees - \$32 – Choose Three Entrees \$39

25 Guest Minimum

Pan Roasted Chicken on a bed of Garlic Cream Sauce w/ Tomato Basil Relish
Pan Seared Salmon in a Roasted Red Pepper Vinaigrette
Basil Pasta Crusted Sliced Roasted Turkey Breast w/ Natural Pan Sauce and Orange Cranberry Sauce
Penne Pasta with Vodka Sauce w/ Roasted Red and Green Bell Peppers and Grilled Chicken
Sage Roasted Pork Loin w/ Cranberry Dem
Chicken Cacciatore, Bell Peppers, Onions and Mushrooms in a tomato Garlic Demi

Starch Selections - choose one

Pumpkin Risotto, Herb Roasted Fingerlings, Wild Rice Pilaf, Mashed Yukon Gold Potatoes, Sun-dried tomato Scalloped Potatoes, Penne Pasta in Marinara and Melted Mozzarella (add \$1 per person)

Vegetable – *Lemon Garlic Asparagus, Grilled Broccolini, Roasted Green Beans, Seasonal Vegetable Sauté*

Choice of House or Caesar Salad, Artisan Rolls & Butter

Add-On Stations

Chef Carved Citrus Brined Turkey Breast

35 guest minimum

Cranberry Orange Aioli
Sage Gravy
Petite Dinner Rolls
\$11.00 per person
(Chef Attendant of \$75 per Chef)

-Chef Carved Top Sirloin of Beef-

35 Guest Minimum

Rosemary and Black Pepper Rubbed
Horseradish and Chive Aioli
Sliced Brioche Rolls
\$13.00 per person
(Chef Attendant of \$75 per Chef)

Desserts

White Chocolate Raspberry Cheesecake	\$6 per person
Milk Chocolate Yule Log	\$7 per person
Pumpkin Cheesecake	\$6 per person
Peppermint Ice Cream w/ Gaufrette Cookie	\$4 per person
Hot Chocolate Bar	\$6 per person

