

the ALLOY

A DoubleTree by Hilton

Holiday Reception and Cocktails

Seasonal Simplicity \$37++ per person

Domestic & International Cheese Displays

Domestic & imported cheeses, dried fruit and nuts, assorted crackers, flatbreads

Vegetable Crudité

Fresh seasonal vegetables, parmesan peppercorn dip

Butler passed Hors D'oeuvres (Select Three)

Vegetable spring rolls, thai chili dipping sauce

Sesame chicken, honey mustard dipping sauce

Scallops wrapped in bacon

Franks in puff pastry, dijon mustard dipping sauce

Beef satay, peanut dipping sauce

Caprese salad skewers

Brandied peaches and brie puff pastry

Mini impossible beef fajita quesadilla with lime crema

BBQ impossible meatballs sweet and tangy BBQ sauce

Winter Elegance \$45++ per person

Domestic and International Cheese Displays

Domestic & imported cheeses, dried fruit & nuts, assorted crackers, flatbreads

Marinated grilled vegetables

Sundried tomatoes, mushrooms, sweet red peppers, olives, artichoke hearts, eggplant &

zucchini, sweet balsamic glaze

Butler Passed Hors D'oeuvres (Select five)

In addition to items in the Seasonal Simplicity Package you may also select from:

Mini crab cakes, old bay tartar dipping sauce

Wild mushroom profiterole

Shrimp ceviche shooters (GF)

Shaved beef tenderloin on crostini, horseradish cream

Thai peanut marinated chicken satay (GF)

24% service fee and 6% sales tax apply to all food and beverage items and
minimums.

Pricing is subject to change based on market fluctuations.



Display Stations

Vegetable Crudité

Fresh seasonal vegetables, parmesan peppercorn dip

\$13++ per person

Bruschetta

Tomato, onion & basil bruschetta, sundried tomato, kalamata olive tapenades, garlic crostini, grilled pita

\$13++ per person

Taco Time

Warm soft flour tortillas and corn tortilla chips, ground chicken, beef, jack cheese, green chiles, jalapeño peppers, lettuce, pico de gallo, sour cream, guacamole, black beans

\$16++ per person

Mac and Cheese

Cavatappi served with creamy fontina, sun ripened tomatoes, herb breadcrumbs, grilled chicken, bacon. tomato sauce

(add lobster, market price)

\$17++ per person

Mediterranean Station

Hummus, tzatziki, feta cheese, roasted red peppers, marinated artichokes and mushrooms, grilled eggplant, stuffed grape leaves, roasted tomatoes, cured italian meats, imported cheeses, grilled pita, french bread baguette

\$18++ per person

Slider Trio

Grilled chicken, pulled pork and beef burger sliders, american cheese, lettuce, tomato, fried onions, ketchup, dijon mustard, barbeque sauce

\$18++ per person

Gourmet Cheese Display

Domestic & imported cheeses, dried fruit & nuts, assorted crackers, flatbreads

\$20++ per person

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Posh Mashed Potato Station

Peruvian purple, roasted garlic yukon gold, sweet potatoes, cheddar cheese, apple wood smoked bacon bits, broccoli, wild mushrooms, chives, creamy butter, sour cream, cinnamon, brown sugar, roasted sweet pecans, mini-marshmallows, fried onion strings

\$17++ per person

Pasta Station (Select Two Pastas & Two Sauces)

Pasta: tri-color tortellini, penne, orecchiette, wild mushroom ravioli

Sauces: tomato basil, alfredo, roasted red pepper puree, vodka cream or lemon parmesan

\$17++ per person

Asian dumpling station

Vegetable, pork with vegetables, chicken with lemon grass dumplings served with honey soy, scallions, sesame garlic dipping sauces, vegetable fried rice and fortune cookies

\$18++ per person

Dessert station

Cake pops, lemon bars, profiteroles, assorted dessert shooters, miniature cheesecakes, holiday cookies

\$18++ per person

Carving stations

Honey roasted ham, pineapple relish

\$20++ per person

Roasted turkey breast, pan gravy, cranberry sauce

\$25++ per person

Sirloin round, roasted garlic rosemary jus

\$30++ per person

Whole beef tenderloin, blue cheese cream

Market price

Prime rib with creamy horseradish sauce

Market price

An attendant fee of \$175.00, plus tax, applies to carving and action stations

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Hors D'oeuvres

Cold

Tomato Bruschetta, Balsamic Fig Vinaigrette (v)

\$125++ per 50 pieces

Caprese Salad Skewer with Balsamic Reduction (gf, v)

\$200++ per 50 pieces

Seared Rare Beef Tenderloin on Crostini, Blue Cheese Aioli

\$225++ per 50 pieces

Seared Peppercorn Saku block Tuna on a Wasabi Cracker, Wasabi Aioli

\$225++ per 50 pieces

Chilled Gulf Shrimp, Cocktail Dipping Sauce, Lemons

\$325++ per 50 pieces

Hot

Franks in Puff Pastry, Dijon Mustard Dipping Sauce

\$125++ per 50 pieces

Spinach and Feta Cheese in Phyllo Dough

\$150++ per 50 pieces

Mini Vegetable Spring Rolls, Horseradish Orange Marmalade Dipping Sauce

\$150++ per 50 pieces

Indonesian Chicken Satay, Spicy Peanut Dipping Sauce

\$175++ per 50 pieces

Chicken Tinga Tacos

\$175++ per 50 pieces

Carolina Pulled Pork & Corn Bread

\$175++ per 50 pieces

Coconut Chicken, Warm Horseradish Orange Marmalade Dipping Sauce

\$200++ per 50 pieces

Philadelphia Cheesesteak Spring Rolls, Spicy Ketchup Dipping Sauce

\$200++ per 50 pieces

Mini impossible beef fajita quesadillas with lime crema

\$225++ per 50 pieces

Scallops wrapped in Bacon

\$250++ per 50 pieces

Mini Crab Cakes, Old Bay Tartar Dipping Sauce

\$300++ per 50 pieces

New Zealand Lamb Chops, Mango Mustard Dipping Sauce

\$400++ per 50 pieces

24% service fee and 6% sales tax apply to all food and beverage items and minimums.

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Bar Packages

One bartender per 100 guests is required. A bartender fee of \$175, plus tax, is applied to each bartender.

Premium Package

Tito's Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
Bulleit Bourbon
John Walker Red Scotch
Jack Daniels Whiskey
1800 Reposado Tequila
Cointreau
Courvoisier vs Cognac
Premium Wine and Beer
Assorted Sodas, Juices, Bottled Water

Open bar per person

One hour \$21.00
Two hours \$28.00
Three hours \$35.00
Four hours \$42.00

Host and Cash bar on consumption

Domestic Beer \$8.00
Imported Beer \$9.00
IPA Beer \$10.00
Premium Wine \$14.00
Premium Liquors \$14.00
Assorted Sodas, Juices, Bottled Water \$4.00

24% service fee and 6% sales tax apply to all food and beverage items and minimums.

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Reserve Package

Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Eclipse and Myers Dark Rum
Knob Creek Bourbon
Johnny Walker Black Scotch
Crown Royal Whiskey
Patron Silver Tequila
Gran Marnier
Remy Martin VSOP Cognac
Reserve Wine and Beer
Assorted Sodas, Juices, Bottled Water

Open Bar per Person

One hour \$23.00
Two hours \$31.00
Three hours \$39.00
Four hours \$44.00

Host and Cash Bar on consumption

Domestic Beer \$8.00
Imported Beer \$9.00
IPA Beer \$10.00
Reserve Liquors \$16.00
Reserve Wine \$16.00
Assorted Sodas, Juices, Bottled Water \$4.00

Beer & Wine Bar

Yuengling, Coors Light, Heineken, Amstel Light, Corona, Sam Adams,
House Red and White Wine, Bottled Water and Assorted Sodas

Per person

One hour \$18.00
Two hours \$24.00
Three hours \$30.00
Four hours \$36.00

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