

Holiday Party Menu



\$45 per person **BUFFET & 3hour FULL OPEN BAR***

*Vodka, Gin, Rum, Tequila, Whiskey, Tiple Sec, Peach Schnapps,
Sour Apple Pucker, Sweet & Dry Vermouth, Blue Curaco

Wines: Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio, White Zinfandel

Beer: Coors Light, Miller Lite, Yuengling, Corona
Soft Drinks & Bottled Water

\$35 per person **BUFFET & 3hour BEER & WINE OPEN BAR***

\$28 per person **BUFFET ONLY**

Served with: Coffee, Decaf & Assorted Teas
Assorted Breads

Holiday Cookie Display, Egnog Bread Pudding, Assorted Pies



SELECT ONE

Imported & Domestic Cheese Display
Fresh Vegetable Crudite'

SELECT ONE VEGETABLE

Green Bean Casserole
Steamed Mixed Vegetables
Buttery Brussel Sprouts
Glazed Baby Carrots

SELECT SALAD or BUTTERNUT SQUASH SOUP

Garden Salad w/ Two Dressings
Caesar Salad w/Croutons & Creamy Caesar Dressing
Pasta Primavera w/ Sundried Tomatoes
Vine Ripe Tomato, Cucumber & Red Onion

SELECT TWO ENTREES

Sliced Turkey Breast in Gravy
Braised Beef w/ Button Mushrooms
Baked Ziti Marinara
Tuscan Primavera Tortellini w/ Parmesan Cream
Rigatoni Bolognese
Chicken Piccata
Broiled Tilapia w/ Lemon Herb Butter
Herb Crusted Salmon Filet

SELECT ONE SIDE

Creamy Mashed Potatoes, Rice Pilaf,
Mashed Sweet Potatoes w/ Marshmallow
Apple Stuffing Garnished w/ Cranberry Sauce
Roasted Red Bliss Potatoes

ADD a CARVING STATION

\$9 per person + **\$100** Chef Attendant Fee

Carved Roast Pork Loin w/ Rosemary Pan Jus
Carved Slow Roasted Top Round of Beef w/ Horseradish Cream
Carved Roasted Turkey Breast w/ Sage Gravy

ADD a DJ
3 HOURS \$400

Minimum 25 People

Don't Have Enough for a Group? Why Not Invite Another Business to Join You?

ALL PRICING SUBJECT TO 21% SERVICE CHARGE PLUS 6% TAX

PRICING IS PER PERSON UNLESS OTHERWISE NOTED

ROOM RENTAL FEES APPLY BASED ON TOTAL NUMBER OF PEOPLE



Book Your Gathering Today: Kara Gambino 570.215.6109 KGambino@SplitRockResort.com