



Holiday Cocktail Reception

(Prices based upon Three Hour Event)

First Hour

~ From the Chef's Holiday Table ~

Cocktail Reception

Seasonal Display of Artisan Cheeses and Fruit, Crisp and Grilled Marinated Vegetables, Gourmet Antipasto Platter with Assorted Charcuterie & Smoked Seafood Selection

Served with Crackers, Country Bread, and Olive & Rosemary Focaccia

\$15.00 Per Person

Specialty Dip

Served in a Fresh Sourdough Bread Bowl with Flatbreads and Assorted Crackers
(select one)

Warm Crab and Artichoke

Gorgonzola Fondue

Truffle Creamed Spinach

Tomato Pesto with Roasted Vegetable

\$10.00 Per Person

10 Livingston Avenue New Brunswick, NJ 08901

P 732.729.4670 F 732.729.4672

TheHeldrich.com



~ *Select Two Tasting Stations* ~

Latin Fare

Gambas Ajillo
Fire Roasted Prawns with Chilis
Chipotle Black Bean Ragout
Grilled Andouille Sausage & Goat Cheese
Spiced Almonds
Fried Squid, Spiced Marinara
Serrano Rolled Asparagus
Prince Edward Mussels in Tomato Saffron Broth
Madeira Glazed Mushroom
Traditional Sangria and Mojitos

Pacific Rim

Scallop Napoleon with Wakame
Barbeque Roast Duck and Kimchi Slaw
12-Peppercorn Beef over Glass Noodles
Cockles in Ginger Curry Broth
Chicken Satay, Chili Peanut Sauce

Shooters

Bloody Mary Crab Cocktail
Dirty Martini with Gorgonzola Olives
Pacific Oysters with a Horseradish Chili
Seafood Ceviche
Chili Gazpacho and Asiago Croutons
Sake Lemonade with Wasabi Tuna

Mediterranean Tasting

White Anchovy, Greek Olives and Peppers
Gorgonzola Fondue with Garlic Toast Points
Tapenade and Hummus, Grilled Tandoori Nan
Wild Mushroom Crostini with Marscarpone
Prosciutto di Parma and Seasonal Melon
Feta, Kalamata & Artichokes



Second Hour

Chafing Dish Selections

(Select Two)

Kielbasa with Sweet Onions, Peppers and Focaccia
Korean Style Beef Ribs, Lemongrass and Kaffir Lime
Brie en Croute, Spiced Apples, Almonds and Berries
Baked Eggplant Rollatini
Cioppinno

Pasta Station

(Select Two)

Venetian Penne, Truffle Cream, Asparagus and Crisp Lardon
Mushroom Ravioli with a Champagne cream
Roasted Vegetable Pansotti, Garlic Tomatoes and Basil
Cavatelli, Rock Shrimp, Baby Peas and Pernod

Attended Carving Station

(Select Two)

Herb Roasted Turkey
Natural Sage Jus, Citrus Cranberry Relish

Roasted Bone-in Ham
Pomegranate Molasses, Buttermilk Biscuit

Porcini rub New York Strip loin
Sauce Bordelaise

Chef's choice of Seasonal Starch and Vegetables

Enhancements:

Prime Rib of Beef
Pork or Beef Steamship
Leg of Lamb

\$8.00 per person

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Third Hour

Desserts

Assorted Holiday Sugar Cookies and Egg Cream Cordials

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas

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\$79.00 per person

~Bar Service Not Included~

~Please See Our Enhancements for More Options~

*Food and Beverage Pricing is Subject to 7% Sales Tax & 21% Service Charge
Minimum Guarantee of 20 Guests*

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