

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

- Silver
- Gold
- Platinum



PASSED ITEMS

CANAPÉS

GOAT CHEESE AND PORT WINE SHALLOT CONFIT	\$4.00 per piece
RICOTTA SALAMI CROSTINI	\$4.00 per piece
SMOKED SALMON DEVEILED EGG (GF)	\$4.00 per piece
GRILLED ARTICHOKE WITH ASIAGO CHEESE	\$4.50 per piece
Walnut Toast	
ASPARAGUS CHEESE TARTINE (NF)	\$4.50 per piece
SMOKED TROUT AND WHOLE GRAIN MUSTARD (NF)	\$4.50 per piece
Focaccia Toast	
PEPPERMINT JAM BRIE TOAST	\$4.75 per piece
FOIE GRAS PROFITEROLE	\$4.75 per piece
FILET MIGNON CROSTINI (NF)	\$5.00 per piece
Balsamic Onion Marmalade and Blue Cheese Crumbles	
BEEF TARTARE IN A MINI CONE (NF)	\$6.00 per piece

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



HORS D'OEUVRES

SPANAKOPITA	\$4.00 per piece
Phyllo Envelope filled with Spinach and Feta	
VEGETARIAN SAMOSA	\$4.00 per piece
Raita Sauce	
CRISPY CHEESE RAVIOLINI (NF).....	\$4.00 per piece
Oregano Dipping Sauce	
BAKED PROSCIUTTO WRAPPED MEDJOOL DATE (GF).....	\$4.00 per piece
FRIED BUFFALO MOZZARELLA (NF)	\$4.00 per piece
Pomodoro Sauce	
LEMONGRASS OYSTER SHOOTER.....	\$4.75 per piece
CRISPY HUMMUS HARISSA SAUCE	\$4.75 per piece
LAMB MEATBALL (GF).....	\$5.00 per piece
Tomato Za'atar Sauce	
FLAMICHE (NF)	\$5.00 per piece
Leek and Lobster Puff Pastry Tart	
LAMB LOLLIPOP WITH CHIMICHURRI SAUCE	\$6.00 per piece
PACIFIC COAST DUNGENESS CRAB CAKES	\$6.00 per piece
Avocado and Lemon Aioli	
CRAB MAC AND CHEESE ARANCINI.....	\$6.00 per piece
CRISPY DUCK ROLL.....	\$6.00 per piece
Cranberry Soy Dip	

HOLIDAY

PASSED ITEMS

RECEPTION DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



RECEPTION DISPLAYS

SOUP AND SALAD \$30.00 PER PERSON

PLEASE SELECT TWO SOUPS AND ONE SALAD

LOBSTER BISQUE

Brioche Croûton

OYSTER CHAMPAGNE SOUP

ROASTED CHESTNUT APPLE SOUP

POTATO AND LEEK TRUFFLE SCENTED SOUP

MAKE YOUR OWN HOLIDAY SALAD

Variety of Seasonal Baby Lettuces

Green and Red Romaine, Lola Rosa, Spinach, Chopped Kale

Served with Roasted Cherry Tomatoes, Grilled Marinated Artichoke, Caramelized Onion, Cucumber, Avocado, Crumbled Goat Cheese, Parmesan, Fresh Mozzarella, and Toasted Walnuts

ANTI-PASTO DISPLAY

Grilled Asparagus, Bell Pepper, Eggplant, Mushroom, and Artichokes

Provolone, Mozzarella, Parmesan, Salameto, Sopressata and Mortadella

Cornichon, Pickled Onion, Dijon Mustard and Whole Grain Mustard

Accompanied by Sliced Baguette and Crackers

HOLIDAY

PASSED ITEMS

RECEPTION DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



PASTA, RISOTTO OR POLENTA \$25.00 PER PERSON

PLEASE SELECT TWO

TOMATO ARUGULA RISOTTO
MOREL MUSHROOM CHESTNUT RISOTTO
CREAMY ROQUEFORT POLENTA
PENNE PASTA WITH 24 HOUR SHORT RIBS
Red Wine Sauce
CAVATELLI WITH LEEKS AND FONTINA CHEESE
WINTER ROOT RISOTTO

CARVING STATION..... \$44.00 PER PERSON

PLEASE SELECT TWO

ROYAL BASS "PAPILLOTE"
Saffron Bouillabaisse Sauce
SLOWLY BAKED HALIBUT FILLET IN BELL PEPPER PIPERADE
ROASTED BEEF TENDERLOIN
Au Jus and Horseradish Cream
OVEN ROASTED CALIFORNIA RAISED PHEASANT
Pinot Noir Sauce
ROASTED VENISON TENDERLOIN
Truffle Sauce (Additional \$5.00)

SIDE DISHES

PLEASE SELECT THREE

ROASTED BABY SWEET POTATOES
Scallion Butter
GREEN BEAN FRICASSEE
Cranberries and Caramelized Onion
ITALIAN STYLE ROASTED WINTER ROOT VEGETABLES
TRIO OF ROASTED FINGERLING GARLIC POTATOES
SAFFRON BRAISED LEEKS WITH ORANGE

HOLIDAY

PASSED ITEMS

RECEPTION DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



OYSTER DISPLAY (Two pieces per person)\$12.00 PER PERSON

FRESHLY SHUCKED LOCAL OYSTERS

Cocktail Sauce, Mignonette, and Lemon

SUSHI AND SASHIMI (Two pieces per person)\$12.00 PER PERSON

VARIETY OF NIGIRI

Salmon, Shrimp, White Fish, Eel and Salmon Roe

VARIETY OF MAKI

California Roll, Avocado Roll and Vegetable Roll

DOMESTIC ARTISANAL CHEESE DISPLAY\$16.00 PER PERSON

SELECTION OF COW, GOAT AND SHEEP CHEESE

Jam, Toasted Almonds, Dried Fruits, Freshly Baked Breads and Crackers

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



DESSERT BUFFETS

SEASONAL VERRINES\$13.00 PER PERSON

CRANBERRY WHITE CHOCOLATE MOUSSE

MOCHA CAKE WITH KAHLUA MOUSSE AND CHOCOLATE COVERED ESPRESSO BEAN

DARK CHOCOLATE GANACHE AND MINT MOUSSE

APPLE SPICE CAKE WITH FRESH RASPBERRIES

FROZEN ANTI GRIDDLE STATION\$15.00 PER PERSON

(Attendant Fee Additional)

MADE TO ORDER CONCOCTIONS

Bittersweet Chocolate Peppermint, Brandy Eggnog,
Red Currant Sauteed Apple and Spiced Pumpkin Pie

DECORATE YOUR OWN GINGERBREAD COOKIE

STATION (Attendant Fee Additional).....\$15.00 PER PERSON

Colored Icings and Toppings

ASSORTED HOLIDAY TRUFFLES, BON BONS, FUDGE, AND

CHOCOLATE BARK.....\$17.00 PER PERSON

Cherry Brandy Truffle, Gingerbread Bon Bon, Speculoos Fudge
and White Chocolate Apricot Pistachio Bark

INDIVIDUAL DESSERT BUFFET\$18.00 PER PERSON

MOCHA HAZELNUT CRUNCH YULE LOG

SNOWBALL CAKE WITH COCONUT AND RED CURRANT MOUSSE

ALMOND PINECONE WITH CHANTILLY CREAM

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



INDIVIDUAL HOLIDAY CAKES\$18.00 PER PERSON

SAMBUCA TIRAMISU

ROASTED HAZELNUT CHOCOLATE DECADENCE

CHOCOLATE PEPPERMINT CHEESECAKE WITH OREO CRUST

WHITE CHOCOLATE AND CANDIED CRANBERRY

SPECULOOS AND ALMOND

ASSORTED BABA RUMS WITH PIPETTES\$18.00 PER PERSON

ORANGE GRAND MARNIER

CLASSIC RUM

CHESTNUT BRANDY

CRANBERRY VODKA

ASSORTED CRÈME BRÛLÉE\$18.00 PER PERSON

CANDIED YAM AND FIVE SPICE

GERMAN CHOCOLATE WITH COCONUT AND PECANS

MILK CHOCOLATE BANANA

COOKIES AND CREAM

HOLIDAY AT HOME BUFFET\$18.00 PER PERSON

CHOCOLATE COVERED PRETZELS WITH CANDY CANE PIECES

VARIETY OF HOLIDAY COOKIES

HOT CHOCOLATE STATION

Peppermint, Vanilla and Nutmeg Homemade Marshmallows

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



SILVER HOLIDAY PACKAGE.....\$85.00 PER PERSON

(Attendant Fee Additional)

SOUP AND SALAD STATION

PLEASE SELECT ONE SOUP AND ONE SALAD

ORGANIC QUINOA LEMON SOUP

ROASTED CHESTNUT AND APPLE SOUP

MAKE YOUR OWN HOLIDAY SALAD

Variety of Seasonal Baby Lettuces

Green and Red Romaine, Lola Rosa, Spinach, Chopped Kale

Served with Roasted Cherry Tomato, Grilled Marinated Artichoke, Caramelized Onion, Cucumber, Crumbled Goat Cheese, Parmesan, Fresh Mozzarella, and Toasted Walnuts

ANTI-PASTO SKEWERS

Cherry Tomato, Cheese Tortellini, Fresh Mozzarella, Artisanal Salami, Green and Black Olives, and Basil
Extra Virgin Olive Oil and Saba Drizzle

CARVING STATION

(Attendant Required)

BROWN SUGAR GLAZED HAM

Grilled Pineapple Chutney

ROASTED HERB CRUSTED TURKEY BREAST

Homemade Gravy

SIDE DISHES

GOAT CHEESE WHIPPED MASHED POTATOES

GREEN BEAN FRICASSEE

Cranberries and Caramelized Onions

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



DESSERT STATION

PLEASE SELECT ONE

ASSORTED FESTIVE TARTS AND CUPCAKES

Lemon Toasted Meringue Tart

Pumpkin Rum Raisin Tart

Ivory Mousse and Red Currant Tart

Caramelized Apple and Oat Tart

Vanilla Cupcake with Blood Orange Filling

Chocolate Cupcake with Peppermint Filling

Apple Spice Cupcake with Raspberry Filling

ASSORTED CRÈME BRÛLÉE

Candied Yam and Five Spice

German Chocolate with Coconut and Pecans

Milk Chocolate Banana

Cookies and Cream

HOLIDAY AT HOME BUFFET

Chocolate Covered Pretzels with Candy Cane Pieces

Variety of Holiday Cookies

Hot Chocolate Station

with Peppermint, Vanilla, and Nutmeg Homemade Marshmallows

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



GOLD HOLIDAY PACKAGE \$110.00 PERPERSON

(Attendant Fee Additional)

SOUP AND SALAD STATION

PLEASE SELECT ONE SOUP AND ONE SALAD

ROASTED BUTTERNUT SQUASH SOUP

CREAM OF MOREL MUSHROOM

MAKE YOUR OWN HOLIDAY SALAD:

Variety of Seasonal Baby Lettuces

Green and Red Romaine, Lola Rosa, Spinach, Chopped Kale

Served with Roasted Cherry Tomato, Grilled Marinated Artichoke, Caramelized Onion, Cucumber, Crumbled Goat Cheese, Parmesan, Fresh Mozzarella, and Toasted Walnuts

PASTA AND RISOTTO STATION

PLEASE SELECT TWO

PENNE PASTA WITH 24 HOUR SHORT RIB

Red Wine Sauce

CAVATELLI PASTA WITH LEEKS AND FONTINA CHEESE

CRAB RISOTTO

TOMATO ARUGULA RISOTTO

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



CARVING STATION

(Attendant Required)

PLEASE SELECT TWO

PLANK ROASTED FARM RAISED SALMON FILLET
Lingonberry Sauce

SLOW BRAISED LOCAL ROCKFISH FILLET
Chive Beurre Blanc

DRY AGED RIBEYE
Port Wine Sauce

ROASTED BEEF TENDERLOIN
Natural Jus and Horseradish Cream

SIDE DISHES

PLEASE SELECT TWO

ITALIAN STYLE ROASTED WINTER ROOT VEGETABLES

CREAMY SPINACH AND SWISS CHARD CASSEROLE

TRIO OF ROASTED FINGERLING GARLIC POTATOES

SAFFRON BRAISED LEEKS WITH ORANGE

DESSERT STATION

PLEASE SELECT ONE

ASSORTED HOLIDAY TRUFFLES, BON BONS, FUDGE AND CHOCOLATE BARK

Cherry Brandy Truffle, Gingerbread Bon Bon, Speculoos Fudge, and
White Chocolate Apricot Pistachio Bark

SEASONAL VERRINES

Cranberry White Chocolate Mousse

Mocha Cake with Kahlua Mousse and Chocolate Covered Espresso Bean

Dark Chocolate Ganache and Mint Mousse

Apple Spice Cake with Fresh Raspberries



HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



PLATINUM HOLIDAY PACKAGE \$130.00 PERPERSON

(Attendant Fee Additional)

RAW AND SUSHI BAR

PLEASE SELECT ONE

OYSTER DISPLAY

(Two pieces per person)

Freshly Shucked Local Oysters
Cocktail Sauce, Mignonette and Lemon

SUSHI AND SASHIMI

(Two pieces per person)

Variety of Nigiri
Salmon, Shrimp, White Fish, Eel and Salmon Roe
Variety of Maki
California Roll, Avocado Roll and Vegetables Roll

SOUP AND SALAD STATION

PLEASE SELECT TWO

LOBSTER BISQUE

Brioche Croûton

OYSTER CHAMPAGNE SOUP

ROASTED CHESTNUT APPLE SOUP

POTATO AND LEEK TRUFFLE SCENTED SOUP

MAKE YOUR OWN HOLIDAY SALAD:

Variety of Seasonal Baby Lettuces
Green and Red Romaine, Lola Rosa, Spinach, Chopped Kale
Served with Roasted Cherry Tomato, Grilled Marinated Artichoke, Caramelized Onion, Cucumber, Crumbled Goat Cheese, Parmesan, Fresh Mozzarella, and Toasted Walnuts

ANTI-PASTO DISPLAY

Grilled Asparagus, Bell Pepper, Eggplant, Mushroom, and Artichokes
with Provolone, Mozzarella, Parmesan, Salameto, Sopressata and Mortadella
Cornichon, Pickled Onion, Dijon Mustard and Whole Grain Mustard
Accompanied by Sliced Baguette and Crackers

GF - Gluten Free, NF - Nut Free • Please note the TCMA kitchen is neither a gluten free nor nut free environment.
Prices are subject to change. • All prices are subject to service charge and DC sales tax.

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



FotoBriceno.com

PASTA AND RISOTTO STATION

PLEASE SELECT TWO

TOMATO ARUGULA RISOTTO

MOREL MUSHROOM CHESTNUT RISOTTO

CREAMY ROQUEFORT POLENTA

PENNE PASTA WITH 24 HOUR SHORT RIBS

Red Wine Sauce

CAVATELLI PASTA WITH LEEKS AND FONTINA CHEESE

WINTER ROOT RISOTTO

CARVING STATION

(Attendant Required)

PLEASE SELECT TWO

ROYAL BASS "PAPILLOTE"

Saffron Bouillabaisse Sauce

SLOWLY BAKED HALIBUT FILLET IN BELL PEPPER PIPERADE

ROASTED BEEF TENDERLOIN

Au Jus and Horseradish Cream

OVEN ROASTED CALIFORNIA RAISED PHEASANT

Pinot Noir Sauce

ROASTED VENISON TENDERLOIN

Truffle Sauce (Additional \$5.00)

SIDE DISHES

PLEASE SELECT THREE

ROASTED BABY SWEET POTATOES

Scallion Butter

GREEN BEAN FRICASSEE

Cranberries and Caramelized Onion

ITALIAN STYLE ROASTED WINTER ROOT VEGETABLES

TRIO OF ROASTED FINGERLING GARLIC POTATOES

SAFFRON BRAISED LEEKS WITH ORANGE

HOLIDAY

PASSED ITEMS

RECEPTION
DISPLAYS

DESSERT
BUFFETS

PACKAGES

Silver

Gold

Platinum



DOMESTIC ARTISANAL CHEESE DISPLAY

SELECTION OF COW, GOAT AND SHEEP CHEESE

Served with Jam, Toasted Almonds, Dried Fruits, Freshly Baked Breads and Crackers

DESSERT STATION

PLEASE SELECT ONE

INDIVIDUAL DESSERT BUFFET

Mocha Hazelnut Crunch Yule Log

Snowball Cake with Coconut and Red Currant Mousse

Almond Pinecone with Chantilly Cream

INDIVIDUAL DESSERT BUFFET

Sambuca Tiramisu

Roasted Hazelnut Chocolate Decadence

Chocolate Peppermint Cheesecake with Oreo Crust

White Chocolate and Candied Cranberry

Speculoos and Almond

ASSORTED BABA RUMS WITH PIPETTES

Orange Grand Marnier

Classic Rum

Chestnut Brandy

Cranberry Vodka

