



THE BOWDEN
CATERING

Holiday Menu

DREAMING OF A

Bowden Holiday

PACKAGE INCLUDES

72" Round Tables
White House Linens
Custom Flex-back Chairs
China, Flatware, & Glassware
Green Wall with Neon Sign
Holiday Centerpieces
Colored Napkins
Complimentary A/V
Day-of Venue Coordinator

PLATED PACKAGE \$80 PER PERSON ++

2 Passed Appetizers
Choice of Soup or Salad
Duo Plated Entree
Dessert
Coffee, Tea, & Water

STATION PACKAGE \$90 PER PERSON ++

2 Appetizers Passed
plus
(1) Carving Station + (2) Action Stations
or
(3) Action Stations
Dessert Station
Coffee, Tea, & Water

BAR PACKAGE +\$40 PER PERSON ++

4 hr. Call Bar

++ plus 25% service charge and tax



Holiday Menu

APPETIZERS

Mini Crab Cake
with Spicy Mustard Remoulade

Jumbo Shrimp Cocktail
served in a shot glass

Beef Tenderloin Crostini
with boursin cheese and chives

Mini Beef Wellington
with truffle demi

Seasonal Fruit Kebobs

Stuffed Mushrooms
with spicy italian sausage

Spinach and Feta Cheese Bites

Cherry Tomato & Fresh
Mozzarella Caprese Skewer

Chicken Pot Stickers
with Sesame soy Dipping Sauce

SALADS

The Bowden
English Cucumber, Cherry
Tomato, Shaved Parmesan
Cheese and Basil Vinaigrette

Mixed Greens
Arcadian Mix Greens with Candied
Walnuts, Dried Cranberry, Bleu Cheese
Crumble and Pomegranate Dressing

SOUPS

Loaded Baked
Potato
Bacon, Cheddar
Cheese and Chives

Roasted Butternut
Squash
Maple Crème Fraiche and
Toasted Pumpkin Seeds

++ plus 25% service charge and tax

Holiday Menu

DUO ENTREE OPTIONS

Herbed Roasted Chicken
with Champagne Butter Reduction

Pan Seared Chicken
with Pomegranate-Molasses

Hot Smoked Salmon
with Apple Cider Butter Sauce

2 Jumbo Shrimp Kebabs with
Grilled Vegetables

Maple Pecan Crusted Pork Loin
Bourbon Demi-Glace

Grilled Baseball Cut
Beef Sirloin
with White Truffle Demi Glace

Grilled Beef Tenderloin
with Roasted Shallot Red Wine Reduction

VEGETARIAN OPTIONS- SINGLE ENTREE

Wild Mushroom Ragout
with Cheese Ravioli

Roasted Acorn Squash
with Cranberry-Almond Wild Rice

++ plus 25% service charge and tax

Holiday Menu

STARCHES

Roasted Garlic Red Skin Mashed
Potatoes

Herb Roasted Tri Color Fingerling
Potatoes

Herbed Wild Rice Pilaf

Wild Mushroom-Mascarpone Risotto

Braised Orzo
with Sundried Tomato & Parmesan Cheese

VEGETABLES

Fried Brussel Sprouts
with Bacon and Dynamite Sauce

Sauteed Seasonal Market
Vegetables

Maple Glazed Baby Carrots
with Pecans

Sauteed Green Bean
with Red Peppers & Onions

Steamed Broccolini
with Garlic Oil

Spicy Jalapeno Pepper Creamed
Corn

++ plus 25% service charge and tax

Holiday Menu

CARVING STATIONS

Smoked Prime Rib
with Dollar Rolls, Horseraish-Sour Cream, Pan
Jus and Herbed Aioli

Maple Glazed Spiral Ham
with Sesame Brioche Bun, Honey Mustard,
Spicy Mayo & Gravy

Salmon Wellington
with Lemon Dill Aioli, Stone Ground Mustard,
Apricot & Fig Chutney

Roasted Airline Turkey Breast
with Herbed Rolls, Creole Mustard
& Cranberry Mayo

Slow Roasted Leg of Lamb
with Pita Bread, Mint Chutney, Rosemary-
Lemon Yogurt & Garlic Chimichurri

STATIONS

Mashtini Bar
with Roasted Garlic Mashed Potatoes,
Crispy Bacon, Herbed Chicken, Chives, Sour
Cream, Cheddar Cheese, Peppered Gravy, &
Truffle Oil

Gourmet Macaroni & Cheese Bar
with Crispy Pancetta, Spicy Italian Sausage,
Roasted Red Pepper, Parmesan Cheese,
Chives, & Truffle Oil.

Avocado Bar
Fresh made Guacamole served in avocado
shell. Assorted toppings of beef fajitas,
chicken fajitas, pico de gallo, shredded cheese,
jalapeno ranch, roasted corn and crispy
tortilla strips

Shrimp and Grits
Blackened Shrimp Andouille Sausage,
Green Onions in a Cajun Cream. Served
with Creamy and Cheesy Grits

Caesar Salad Martini Bar
with Romaine Hearts, Shaved Parmesan
Cheese, Seasoned Croutons & Dressing

++ plus 25% service charge and tax

Holiday Menu

DESSERTS

Eggnog Bread Pudding
with Brandy-Salted Caramel Sauce &
Cinnamon Whipped Cream

Peppermint White Chocolate Mousse
with Dark Chocolate Shavings

Individual Pecan Pie
with Maple-Vanilla Whipped Cream

Duo Dessert
Italian Cream Cake & Red Velvet Cake
with Fresh Strawberry

Mixed Berries
with Grand Marnier & Orange Gess

Assorted Iced Christmas Cookie Display

SPECIALTY DRINKS

COCKTAILS \$9++ PER DRINK

Cranberry Margarita

Apple Cider Mimosa

MOCKTAILS \$5++ PER DRINK

White Winter Sangria

Cranberry-Apple Cider Punch

Candy Cane Sparkler

STATION \$4++ PER DRINK

Gourmet Coffee Bar

Hot Chocolate Bar

++ plus 25% service charge and tax

Holiday Menu

LATE NIGHT SNACKS (PER PERSON)

BREAKFAST TACOS (choose 2) \$10

(6") | Served with Fire Roasted Salsa

- Chorizo & Egg with Avocado
- Bacon & Potato with Cheese
- Farmer's Market Vegetable & Cheese

GF HOMEFRIES BAR (choose 2) \$10

| Served with Sour cream, Ketchup, & Cheese sauce

- Garlic & Herb
- Truffle Parmesan
- Salt & Pepper

GRILLED CHEESE BAR (choose 2) \$15

| Served with Sourdough Bread

- Swiss & Caramelized Onions
- Pepper Jack, Bacon, & Jalapeno
- Sharp Cheddar & Ham

GF PIZZA STATION (choose 3) \$15

(10") | Made with Cauliflower Crust

- Pepperoni
- 3 Cheese
- Margherita
- Spicy Sausage & Mushroom
- Supreme

SLIDERS STATION (choose 2) \$16

- Grilled Angus Sliders
- Grilled Chicken Sliders
- Pulled Pork Sliders
- Portobello Mushroom Sliders

GF WING STATION (choose 2) \$16

| Served with Carrots, Celery, Ranch, & Blue Cheese

- Buffalo
- Barbeque
- Lemon Pepper
- Garlic Parmesan

CINNAMON SUGAR DONUTS \$7

-Wrapped

GF HOUSE-MADE POPCORN \$7

(choose 2)

- Spicy Caramel
- Truffle
- Black Pepper
- Parmesan Cheese,

++ plus 25% service charge and tax