

HELLDAY





YOUR HOLIDAY PARTY HOW-TO GUIDE

with



Delight your guests with your party-planning prowess
and the perfect menu for your holiday celebration.

What's your ideal party?

- Cocktail mix-and-mingle party: page 3
- Dinner buffets: page 6
- Ala carte and desserts: page 8
- Add bar service, china and linens: page 9
- Book your venue: Vue Event Venue page 10

-  gluten-free
-  dairy-free
-  vegetarian
-  vegan

hors d'oeuvres

Reception packages for easy party planning

LET IT SNOW! \$37.50 per person

Ideal for a 3+ hour party over the dinner hour | 24 PERSON MINIMUM

Our Signature Havarti with hot nutty whiskey caramel sauce + artisan crackers (gf available) (V)

The Carvery Platter thin sliced ham, roasted turkey, roasted garlic aioli, balsamic onion marmalade, cranberry aioli, pickles, and sliced cheese served with mini rolls

Brie and Raspberry Phyllo Bite (V)

Pomegranate Coffee Meatballs (D)

Seafood Cakes cod, bay shrimp, and crab with potato and spices, pan-fried and served with a caper-lemon tartar sauce (D)

Buffalo Chicken Empanadas chicken, bleu cheese, buffalo hot sauce, cream cheese

Muffaletta Savory Cheesecake served with crackers

Philly "Cheesesteak" Stuffed mini peppers with jackfruit, spices, and provolone (V) (G)

Petite Sweets Symphony (see pg 8 for a complete description)

NOT-SO-SILENT NIGHT \$33.50 per person

Ideal for a post meal celebration over 2 hours | 24 PERSON MINIMUM

Our Signature Havarti with hot nutty whiskey caramel sauce + artisan crackers (gf available) (V)

Pomegranate Coffee Meatballs (D)

Artisan Cheeseboard a selection of OSU made, NW and imported cheeses, grapes, dried fruits, and roasted nuts (V)

Hummus and veggie stick shooter cup (V)

Buffalo Chicken Empanadas chicken, bleu cheese, buffalo sauce, and cream cheese

Cranberry-Pecan Baked Brie brie with our own house cranberry relish and toasted pecan, baked in a puff pastry and served with crackers (V)

Cubano Dip Our take on the cuban sandwich in a creamy dip. Pulled pork, ham, swiss cheese, pickle, garlic, and cream cheese served with crackers (gf available)

Petite Sweets Symphony (see pg 8 for a complete description)

HAVE YOURSELF A MERRY \$26.50 per person

Ideal for up to a 2 hour party before or after the dinner hour | 24 PERSON MINIMUM

Our Signature Havarti with hot nutty whiskey caramel sauce + artisan crackers (gf available) (V)

Muffaletta Savory Cheesecake served with crackers (V)

Seafood Cakes cod, bay shrimp, and crab, mixed with potato and spices, pan-fried and served with a caper-lemon tartar sauce (D)

Cranberry-Pecan Baked Brie brie with our own house cranberry relish and toasted pecan, baked in a puff pastry and served with crackers (V)

Pomegranate Meatballs (D)

Petite Sweets Symphony (see pg 8 for a complete description)

(G) gluten-free

(D) dairy-free

(V) vegetarian

(V) vegan

hors d'oeuvres

ala carte party platters and pretty pieces
priced per person | 25 person order minimum

Artisan Cheeseboard a fine selection of OSU made, NW and local and imported cheeses, grapes, dried fruits, roasted hazelnuts (V) (G) + crackers [GF crackers included] **7.25**

The Carvery Platter thin sliced ham and roasted turkey with roasted garlic aioli, balsamic onion marmalade, cranberry aioli, pickles and sliced cheese served with mini rolls (D) **8.50**

Our Signature Havarti with hot nutty whiskey sauce and artisan crackers (V) **3.00**

Pomegranate Coffee Meatballs (D) **2.80**

Brie and Raspberry Phyllo Bites **3.50**

Hummus and veggie stick shooter **3.25**

Figs in a Blanket lightly sweetened bleu and cream cheese and fig jam wrapped mini puff pastry **3.50**

Philly "Cheesesteak" Stuffed Mini Peppers with jackfruit, spices, and provolone (V) (G) **2.80**

Seafood Cakes cod, bay shrimp, and crab, mixed with potato and spices, pan-fried and served with a caper-lemon tartar sauce (D) **3.50**

Hummus Platter our house made hummus topped with olives, feta, tomato, cucumber, red pepper, and red onion, served with Naan. (V) **3.25**

Beef Wellington Bites tender beef, mushroom, and pâté, wrapped in a puff pastry **4.50**

Muffaletta Savory Cheesecake (V) **3.75**

Buffalo Chicken Empanadas chicken, bleu cheese, buffalo sauce, and cream cheese **3.75**

Cubano Dip Our take on the Cuban sandwich in a creamy dip!
pulled pork, ham, swiss cheese, pickle, garlic, and cream cheese served with crackers (gf available) **3.75**

(G) gluten-free
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Express Package

heavy hors d'oeuvres

NEED SOMETHING SIMPLE?

DROPPED OFF AND READY TO GO? LAST MINUTE?

perfect for 25-75 guests



disposable chafers + serving utensils for easy DIY buffets provided


disposable plates + forks + napkins provided

minimum of 10 days notice needed

delivery optional | fees apply


\$31.00 per guest - minimum 25

Artisan Cheeseboard assortment of cheeses | grapes | dried fruit | roasted hazelnuts
[v / gf]   + crackers [gf included]

The Carvery Platter thin sliced smoked ham and roasted turkey with roasted garlic aioli
balsamic onion marmalade | cornichon and gherkin pickles | cranberry aioli | sliced cheese
served with mini rolls 

Pomegranate Coffee Meatballs  

Dip Trio walnut red pepper dip, roasted beet hummus, da' green sauce
served with fresh vegetable crudite  

Creamy Artichoke + Leek Dip baguette 

Roasted Winter Vegetable Skewers  
with cider glaze

 gluten-free
 dairy-free
 vegetarian
 vegan

dinner buffet

Entrees

Baked Ham

with a sticky plum glaze

\$28.00 (+10.00 to add as an additional entree)

Roasted Turkey

oven roasted and served with sides of gravy and house cranberry-orange relish

\$29.00 (+10.00 to add as an additional entree)

Herb roasted Pork Loin

marinated 24 hours then oven roasted and served with a Marsala wine pan sauce

\$30.00 (+10.00 to add as an additional entree)

Beef Tenderloin Medallions

demi glaze, topped with mushrooms and crispy onions

\$32.00 (+10.00 to add as an additional entree)

Chicken Roulades

stuffed with spinach, herbed chevre, caramelized onion and topped with a roasted red pepper sauce

\$32.00 (+10.00 to add as an additional entree)

Chicken Bruschetta

Oven roasted and topped with fresh mozzarella and fresh tomato balsamic basil topping

\$28.00 (+10.00 to add as an additional entree)

Prime Rib

garlic, salt, rosemary crusted, served with with horseradish sour cream sauce and au jus

\$46.00 (+14.00 to add as an additional entree)

Beef Eye of Round

slow cooked until tender, sliced and served with a Ruby Port demi glaze


\$32.00 (+10.00 to add as an additional entree)


Baked Tilapia


topped with a tomato bruschetta

\$30.00 (+10.00 to add as an additional entree)

 gluten-free

 dairy-free

 vegetarian

 vegan

Choose your entree, sides and salad
Add your favorites from our ala carte section
priced per person | 24 person minimum

Pastas and Vegetarian

Baked Gnocchi Alfredo

\$22.00 (+8.00 to add as an additional entree)

Butternut Squash Gnocchi

kale, cranberries, butternut squash and a brown butter cream sauce

\$26.00 (+8.00 to add as an additional entree)

Baked Manicotti

stuffed with ricotta, spinach, mozzarella and a vodka cream sauce

\$26.00 (+8.00 to add as an additional entree)

Butternut Squash Lasagna

layers of ricotta, pasta spinach, mozzarella with a butternut Béchamel

\$28.00 (+10.00 to add as an additional entree)

Stuffed Squash

quinoa, edamame, greens, topped with a roasted red pepper sauce

\$28.00 (+8.00 to add as an additional entree)














a la carte

Add extra holiday cheer from our A LA CARTE menu!

ADD A Second ENTREE

(see descriptions on the previous page)


Proteins

- Baked Ham**   (+10.00 to add as an additional entree)
- Roasted Turkey**   (+10.00 to add as an additional entree)
- Herb roasted Pork Loin**  (+10.00 to add as an additional entree)
- Beef Tenderloin Medallions**   (+10.00 to add as an additional entree)
- Chicken Roulades**  (+10.00 to add as an additional entree)
- Chicken Bruschetta**  (+10.00 to add as an additional entree)
- Prime Rib**   (+16.00 to add as an additional entree)
- Beef Eye of Round**   (+10.00 to add as an additional entree)
- Baked Tilapia** topped with a tomato bruschetta (+10.00 to add as an additional entree)

Pastas and Vegetarian

- Baked Gnocchi Alfredo**  (+8.00 to add as an additional entree)
- Butternut Squash Gnocchi**  (+8.00 to add as an additional entree)
- Baked Manicotti**  (+8.00 to add as an additional entree)
- Butternut Squash Lasagna**  (+10.00 to add as an additional entree)
- Stuffed Squash**   (+8.00 to add as an additional entree)

Desserts

- German Chocolate Layer Cake** \$35 per cake
- Lemon Cake** with fluffy italian meringue \$35 per cake
- Vegan Olive Oil Lemon Cake** with glaze  \$35 per cake
- Yellow Layer Cake** with a caramel buttercream frosting \$35 per cake
- New York Style Cheesecake** with berry compote \$35 per cake
- Spice Cake** with cream cheese frosting \$35 per cake
- Pumpkin Pie** \$18 per pie
- Apple Pie** with streusel topping \$18 per pie
- Mixed Berry Crisp** \$2.50 per guest
- Petite Sweets Symphony** Chocolate Cream Mini Pie | Thumbprint Cookie | Peppermint Browne Bites | Pumpkin Mousse | Mini Trifle | Gingerbread Whoopie Pies | Lemon Cheesecake Bites | 5 - Spice Almond Cookie | Vegan Sugar Cookie | Gluten Free Chocolate Crinkle
\$8.00 | min purchase 35 guests

All prices, unless otherwise noted are per person.

-  gluten-free
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dinner buffet

Choose your entree, sides and salad
Add your favorites from our ala carte section
priced per person | 24 person minimum

Accompaniments | choose three...

Traditional Stuffing with sage and celery

Potatoes Au Gratin blend of fontina, gruyere, and gouda Béchamel (V)

Pumpkin Risotto with fried sage and parmesan (V) (G)

Traditional Fluffy Mashed Potatoes (V)

Green Bean Casserole with creamy mushrooms, candied bacon, and almonds (G)

Potato and Cauliflower Au Gratin (V)

layers of potato, cauliflower and a creamy swiss Béchamel

Glazed Carrots and Parsnips with Grand Marnier & brown sugar butter (V) (G)

Roasted Root Vegetables (V) (G)

Honey Chipotle Roasted Potatoes mildly spicy (V) (G)

Roasted Tri-Colored Cauliflower lemony gremolata (V)

Ruby Port Poached Pear Salad mixed greens, spiced pecans, bleu cheese, and Balsamic vinaigrette (V) (G)

Shaved Brussel Sprout Salad mixed greens, brussel sprouts, cranberry, parmesan, almonds, lemon EVOO dressing (V) (G)

Classic Caesar Salad romaine, parmesan, croutons, and house made Caesar dressing

Antipasto Chopped Salad romaine, artichoke hearts, salami, tomato, mozzarella, olives, red pepper, and a basil vinaigrette

Add Additional sides 4.50

Sweets Symphony

a perfect harmony of our signature petite sweets

Chocolate Cream Mini Pie | Thumbprint Cookie | Peppermint Browne Bites | Mini

Pumpkin Pie | Gingerbread Whoopie Pies | Lemon Cheesecake Bites | 5-Spice

Almond Cookie | Vegan Sugar Cookie | Gluten Free Chocolate Crinkle

No need to choose...all of these are included!

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