

# HOLIDAY RECEPTION

Included with both the Holiday Buffet and Holiday Four Course Dinner packages.

Your one hour Holiday Reception includes a one hour Premium Open Bar, and both stationed and passed hors d'oeuvres before continuing with the Holiday Buffet OR Holiday Four Course Dinner.

## HORS D'OEUVRES

Fruit, Cheese, Crudité and Vegetarian Antipasti Display  
*(replenished as needed)*

In addition, our staff will butler-pass the following to your guests:  
*(1 piece per person of each)*

Vegetable Empañadas  
Bacon-Wrapped Scallops  
Chilled Tenderloin Crostini  
Arancini Balls  
Petite Lamb Chops

## CHEF-ATTENDED PASTA STATION

*For attendees of 50 or more, upgrade your reception with a pasta station for an additional \$11 PP.  
Additional Chef's Fee of \$150 applicable per station.*

*Choose two pastas, two sauces and two add-ins:*

### PASTA

Mini penne - Cheese-filled tortellini - Bow-tie - Gemelli

### SAUCES

Marinara - Tomato vodka cream - Herbed olive oil - Alfredo - Pesto

### ADD-INS

Sweet sausage - Grilled chicken - Pecorino Romano - Baby leaf spinach - Toasted pine nuts  
Artichoke hearts - Roasted sweet peppers - Broccoli florets - Sweet peas - Sliced mushrooms  
Herbed seasonal vegetables - Diced Virginia ham - Oven-dried tomatoes - Kalamata olives

# HOLIDAY BUFFET

Minimum of 40 attendees required.

Additional beverage packages beyond the one hour Holiday Reception Premium Open Bar are separate.

After your Holiday Reception, please enjoy a Buffet:

## SALADS

Caesar Salad  
Mozzarella & Roasted Peppers  
Grilled Seasonal Vegetables, Couscous, Pesto Vinaigrette

## SEAFOOD PRESENTATION

Mussels, garlic wine broth (2 pieces per person)  
Oysters on the Half Shell (1 piece per person)  
Clams on the Half Shell (1 piece per person)  
Iced Gulf Shrimp (3 pieces per person)

## ENTRÉES

Entrées include a vegetable selected by our Chef, oven fresh rolls and au gratin potatoes.

Chicken Française  
Seafood Saint Jacques over Pasta Shells  
Penne Pasta Florentine

## CHEF-ATTENDED CARVERY

*Additional Chef's Fee of \$150 applicable per station.*

Roasted Whole New York Sirloin of Beef - Butter-Basted Turkey Breast  
All items served with butter twist rolls and appropriate condiments.

## SWEETS & COFFEE DISPLAY

Desmond Bread Pudding with English Custard - Variety of Petite Cheesecakes - Cakes  
Mini Pastries - Chocolate Truffles - Gingerbread Cookies  
Coffee - Tea - Hot Chocolate served with Whipped Cream, Peppermint Chips, Chocolate Shavings

\$109 PP

*The*  
**Desmond**  
*Albany, New York*

# HOLIDAY FOUR-COURSE DINNER

All entrées include a vegetable selected by our Chef, oven fresh rolls and family-style hummus with pita bites. Additional beverage packages beyond the one hour Holiday Reception Premium Open Bar are separate.

After your Holiday Reception, please enjoy a Four Course Dinner:

## APPETIZERS

*Please choose ONE appetizer to complement your entrée:*

Cheese Tortellini alla Vodka  
Sliced Seasonal Fruit, pomegranate drizzle

## DESMOND SIGNATURE SALAD

Chilled exotic greens, mandarin oranges, dried cranberries, sliced almonds, cherry tomatoes, cheddar cheese, our signature creamy garlic dressing

## ENTRÉES

*Parties with 30 guests or less, choose TWO entrées. Parties with over 30 guests, choose THREE entrées.*

### **Holiday Stuffed Chicken Breast** - \$95 PP

Cranberry walnut dressing, sauce Supreme, oven roasted rosemary new potatoes

### **Filet Mignon** - \$105 PP

Wild mushroom confit, sauce Béarnaise, Scrimshaw potato

### **Salmon Piccata** - \$98 PP

Atlantic salmon fillet, lemon caper beurre blanc, saffron rice

### **Oven Roasted Vegetable Strudel** - \$90 PP

Seasonal herbed vegetables wrapped in phyllo, roasted red pepper coulis, herbed couscous

### **Braised Short Rib** - \$96 PP

Angus short rib, garlic homestyle mashed potatoes, demi-glace

### **Surf & Turf** - \$109 PP

Filet mignon partnered with salmon fillet, caviar rice, lemon beurre blanc

## DESSERTS

*Please select ONE to complement your evening:*

Desmond Bread Pudding with English Custard - Flourless Chocolate Nut Torte (GF)  
Cheesecake Tower with Berry Compote

*The*  
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# SPECIAL TOUCHES

Impress your guests with one or more of the following Desmond specialties.

## INTERMEZZO PALATE CLEANSER

Complement your dinner with a refreshing sorbet before your entrée.  
\$5 PP

## UPGRADED APPETIZERS

*Can be added to your dinner service for an additional charge.*

### Shrimp Cocktail

Iced Jumbo Gulf shrimp with cocktail sauce (3 pieces per person)  
\$12 PP

### Maryland Crab Cakes

Served over roasted red pepper coulis  
\$11 PP

### Wild Mushroom Ravioli

Braised fennel cream sauce, Parmesan croustade  
\$7 PP

## EXTENDED PREMIUM OPEN BAR

Extend your open bar for \$4 per person for each additional hour.  
Beer, wine and soda may be extended for \$5 per person for each additional hour.

## AFTER DINNER CORDIALS & COGNACS

Amaretto Disaronno - Grand Marnier - Baileys - Courvoisier VSOP - Sambuca - Kahlua  
Chambord - Frangelico - Cointreau  
\$12 PP

## WINE LIST

Please ask your Event Manager for a custom wine list to complement your holiday party selections.

