

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



CROWNE PLAZA[®]

AN IHG[®] HOTEL

ALBANY - THE DESMOND HOTEL

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

HOLIDAY FOUR-COURSE DINNER

All entrées include a vegetable selected by our Chef and oven fresh rolls.

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

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 \$5 per person for each additional hour.

Beer, wine and soda may be extended for \$6 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.