

holiday
MENU

DUVALL

CATERING | BAR | FLORAL | DÉCOR

HORS D'OEUVRES

Baked Brie En Croûte Bites

cranberry & caramelized onion
compote

Roasted Butternut Squash

Bruschetta

herb goat cheese spread, fresh sage

Mini Crispy Deviled Crab Cakes

pickled okra chow chow

Holiday Beggar's Purse

pears, cranberries, almond, phyllo
dough

Cheerwine Pork Belly Skewers

compressed watermelon

Open Face Beef Wellington

sliced beef tenderloin, puff pastry,
roasted mushroom duxelles, spicy
Dijon, fresh herbs

Pomegranate & Ricotta Tart

ricotta, pomegranate glaze & seeds,
mint

Butterbean Pâté

fresh mint, lime, olive oil toast points

Sweet Potato Tostada

crispy sweet potato, goat cheese
mousse, cherry compote, spiced
pecan

Crispy Pavé

crème fraîche, American caviar,
chives

Lobster Thermidor Tartlets

fresh lobster, creamy thermidor
sauce, melted Gruyere

HOLIDAY DISPLAY

Chef's Selection Of:

artisan cheeses, cured meats, salamis, fruits & berries, honey, jams & spreads, walnuts, gherkins, marinated olives, roasted mushrooms, whole grain mustard, lavosh, focaccia, crostini

DISPLAY ADDITIONS*

DIPS

Spinach & Artichoke Dip

crackers & tortilla chips

Buffalo Chicken Dip

crackers & tortilla chips

Crab Rangoon Dip

wonton chips

Collard Green Dip

tortilla chips

Cranberry Jalapeño Cheddar Dip

sliced baguettes

Sun-dried Tomato & Sausage Fondue

caramelized onions, sun-dried tomatoes, sausage, cream cheese, Parmesan

FLATBREADS:

Short Rib béchamel, braised beef short rib, gruyère, caramelized onion, arugula

Fig goat and ricotta base, fig preserves, soppressata, basil and fresh mozzarella

Sausage red sauce, crushed red pepper, sausage, ricotta, Peppadew

Sweet & Spicy red sauce, pineapple, ricotta, jalapeño, pepperoni

Mushroom béchamel, wild mushroom, goat cheese, arugula, EVOO, flor de sal

PROTEINS & STARCHES

Pomegranate Meatballs

sesame and scallion

Sticky Terryaki Satay

scallion and red pepper

Smoked Turkey Slider

aged white cheddar and spiced cranberry serrano pepper aioli on a brioche

Mini Bacon & Cheddar Stuffed Potatoes

sour cream, scallions

Baked White Cheddar

puffed pastry, spiced walnut chutney

Roasted Pumpkin & Hazelnut Ravioli

brown butter & chive cream sauce

*DISPLAY ADDITIONS ARE PREMIUM ITEMS FOR ADDITIONAL COST

DUVALL

CATERING | BAR | FLORAL | DÉCOR

COMPOSED PLATES

Pomegranate Glazed Pork Belly

blue heirloom grits, charred broccolini

Braised Short Ribs

truffled mashed potatoes,
caramelized brussels sprouts, demi-
glace

Miso Maple Seared Salmon

caramelized onion polenta, roasted
Brussels sprouts, miso maple glaze

Pan-Seared Chicken Breast

sweet potato puree, collard greens,
maple bourbon reduction

CHEF ATTENDED ACTION STATIONS

Potato & Leek Pierogi

tomato ragù, asparagus, balsamic
reduction, micro basil

Sweet Potato Pierogi

beet puree, brown butter, sage,
praline pecans

Black Pepper Filet Mignon

filet tips, seared mushroom, black
pepper soy reduction, rice

Sweet Potato Gnocchi

brown butter sage sauce, praline
pecans, micro sage

Rosemary Grilled Tenderloin

Yukon Gold potatoes, creamed
greens, fig demi-glaze

Porchetta

spiced apple chutney, brown butter
grits, crispy brussels leaves

Braised Short Rib & Black Pepper Pappardelle

short rib, wild mushrooms,
parmesan cream sauce, chives

Gouda Lobster Mac & Cheese

butter poached lobster, gouda,
braised greens, Calabrian chile

Korean Gochujang Shrimp

spicy Korean pepper marinated
jumbo shrimp, kimchi fried rice,
charred broccoli, sesame cucumber,
toasted sesame seeds

Carved Grilled Tomahawk Steak

duck fat roasted fingerling potatoes,
confit garlic haricots verts, black
pepper demi-glaze

BUFFET FEATURES

Heritage Blend Lettuces

poached pears, candied walnuts,
grape tomatoes, goat cheese, winter
citrus vinaigrette

Roasted Pumpkin & Feta Salad

baby spinach, red onions, basil pesto

Maple Soy Glazed Salmon

crispy leeks

Roasted Pumpkin & Hazelnut

Ravioli

brown butter & chive cream sauce

Braised Beef Brisket

roasted mirepoix, demi-glace

Caramelized Brussels Sprouts

dried cranberries, balsamic glaze

Bourbon Bacon Collard Greens

slow-braised collards, rendered
bacon, brown sugar, bourbon

Smoked Gouda Potato Gratin

sliced Idaho potatoes, caramelized
onion cream, smoked gouda

Winter Wild Rice

sweet potatoes, brussels, pecans,
cranberries, shallots, herbs

DESSERTS

Mini Eggnog Cupcakes

eggnog cupcake, spiced
buttercream, white chocolate
shavings

Red Velvet Brownies (GF)

santa coat design, chocolate belt,
buttercream buttons

Turtle Cheesecake

caramel cheesecake, chocolate tart
shell, vanilla chantilly cream, candied
pecans

Cranberry White Chocolate Bread Pudding

spiced bread pudding, cranberries,
white chocolate, spiced anglaise

White Chocolate & Peppermint Trifle

peppermint diplomat cream, white
chocolate, peppermint pieces, vanilla
cake

Holiday Spiced Panna Cotta

cranberries, currants, pomegranate
seeds

Holiday Cookies & Cupcakes

espresso chip, red velvet crinkle, pecan
shortbread, pumpkin white chocolate,
ginger molasses, smore's

SIGNATURE DRINKS

Cranberry Orange Old Fashioned

bourbon, cranberry-orange syrup,
bitters, orange peel

Pomegranate Rosemary Spritz

gin, pomegranate, rosemary syrup,
lemon, prosecco

Winter Pear Martini

vodka, pear nectar, elderflower,
lemon, nutmeg

Peppermint Espresso Martini

peppermint vodka, coffee liqueur,
espresso, vanilla creamer, peppermint
pieces

MOCKTAIL:

Cranberry Rosemary Sparkler

cranberry, rosemary syrup, fresh lime,
ginger beer, sparkling water

FLORAL & DECOR

It's the most wonderful time of the year
Let us deck the halls for your event with these festive floral packages!!
Each package is customizable based on table count and design needs.

THE POINSETTIA PACKAGE | \$750

Small table décor and cocktail table arrangements.
Package includes (10) table centerpieces and (4) cocktail table arrangements.
Centerpiece options: a trio of candles with holiday greenery, lanterns with holiday greenery and pinecones, themed bud vases.

THE MISTLETOE PACKAGE | \$1,500

Medium table décor, cocktail table arrangements and bar florals
Package includes (10) table centerpieces, (4) cocktail table arrangements, (1) bar floral and votives.
Centerpiece options: a trio of candles with holiday greenery and pops of coordinating florals tucked in the base, 5x5 cylinder floral of greenery and festive blooms, grouping of taper candles and themed bud vases.

THE HOLLY PACKAGE | \$3,000

Large table florals, cocktail table arrangements, bar florals, food display and accent pieces.
Package includes (10) table centerpieces, (4) cocktail table arrangements, (2) bar florals, (1) statement arrangement for food display, (10) bud vases to accent the space, and votives.
Centerpiece options: large compote bowl (vessel options available), tall cylinder arrangements, holiday greenery garland with candles.

May customize packages based on design.
Additional add-ons include: Poinsettias, wreaths, mantle decor, staircase décor, Christmas trees, specialty linens and tablescapes, lighting, draping, etc.



DUVALL

CATERING | BAR | FLORAL | DÉCOR

CONTACT US TODAY

info@duvallevents.com

843-763-9222

duvallevents.com | [@duvalleventschs](https://www.instagram.com/duvalleventschs)

