

*The Phoenix*  
CATERING  
THE PHOENIX: HOLIDAY MENU

*Heavy Hors D'oeuvres*

**\$28 PER PERSON**

20% Service Charge and 7% Sales Tax Applies to all  
Food and Beverage

**DISPLAYED HORS D'OEUVRES:**

Phoenix Cheese Board

Seasonal Bruschetta

The Phoenix Slider of Prime Beef with Smoked Mozzarella, Caramelized Onions, House Made Beer Mustard and Roasted Garlic Aioli on a Pretzel Bun Served with House Made Kettle Chips

**HOUSE PASSED HORS D'OEUVRES: - Choice of 3**

Phoenix Shrimp Cocktail with House Made Chipotle Cocktail Sauce

Grilled Cheese with Tomato Soup

Fingerling Potato Skins with Sharp Cheddar, Bacon, Chive and Crème Fraiche

Edamame Dumpling with a Yuzu Wasabi Dipping Sauce

Mini Meatballs with Japanese BBQ

**PREMIUM PASSED HORS D'OEUVRES: - Choice of 2**

Mini Lobster Roll with Lemon Tarragon Aioli on a Pan Seared Bun

Beef Wellington- Seared Beef Tenderloin, Mushroom Duxelle and Horseradish Cream  
On a Grilled Toast Round

Duck Confit with Watercress and Arugula Pesto, Toasted Pine Nuts and Fig Glaze

Pork and Shrimp Wontons with Spicy Mustard

Grilled Lamb Lollipops Finished with a Fig Balsamic Glaze

The Phoenix Signature Crab Cake with House Made Remoulade

Apple & Brie Wrapped In a Puff Pastry

*The Phoenix*  
CATERING  
THE PHOENIX: HOLIDAY MENU

*Dinner by the Bite*

**\$39 PER PERSON**

20% Service Charge and 7% Sales Tax Applies to all  
Food and Beverage

**DINNER STATIONS** - Choice of 3

**DAS GERMAN**

**Mini Sauerkraut Balls** Served with House Made Beer Mustard  
**Mini Bratwursts** in a Puff Pastry  
**Oversized Soft Baked Pretzels** with Assorted Dipping Sauces  
**WienerSchnitzel Sliders** with Lettuce, Tomato, Onion and Roasted Garlic Aioli

**STEAMED BUN STATION**

**Duck Confit** with Fig Jam and Arugula Watercress Blend  
**Roasted Shiitake** Mushrooms and Frisee  
**Glazed Pork Belly** with Apple Radish Tarragon Salad

**LITTLE ITALY**

**Mini Meatball Sliders** on a Brioche Bun  
**Arancini Balls** Smoked Bleu Cheese with a Rapini Pesto  
**Bruschetta** with Truffle Goat Cheese and Hazelnut Honey  
**Mini Artisan Flatbreads**

**SEAFOOD SHACK**

**Shrimp Cocktail** with Chipotle Cocktail Sauce  
**Bourbon Smoked Salmon Crostini** with Roasted Garlic Crema  
**Sushi-** with Your Choice Of California, Spicy Tuna, Or Eel Roll  
**Beer Battered Cod** with Horseradish Aioli, Tomatoe and Lettuce Served on a New England Roll

**SLIDER BAR**

**The Phoenix Slider** Prime Beef with Smoked Mozzarella, Caramelized Onion, Roasted Garlic Aioli, and Beer Mustard Served on a Pretzel Bun  
**"Sloppy Joeys"** BBQ Beef Short Rib with Pickled Red Onions Served on a Mini Brioche Bun  
**The "Italian Stallion"** Sweet Italian Sausage, House Red Sauce, Roasted Peppers and Onions, Pepperoncini, Mozzarella served on a Mini Hoagie Bun  
**Sweet Potato Tots**

*(\*Black Bean Sliders or other Vegetarian Options Available upon Request )*

**PASSED HORS D'OEUVRES** – Choice of 3

Goat Cheese Mousse with Red Onion Marmalade and Chive Baton

Mini Chicken and Waffles- Mini Waffle Cones with Fried Chicken and Sriracha Honey

Grilled Lamb Lollipops Finished with a Fig Balsamic Glaze

Mini Meatballs with Japanese BBQ

Fontina Grilled Cheese with Truffle Honey

**BITE SIZED SWEETS** (additional \$9 per person)

Assorted Flavored Macaroon Bar

Tiramisu Shooters

Lemon Cream and Sugared Blueberries on an Edible Spoon

Cheesecake Lollipops

Mini Tuxedo Chocolate Bites

*The Phoenix*  
CATERING  
THE PHOENIX: HOLIDAY MENU

*Plated Dinner*

**\$35 PER PERSON**

20% Service Charge and 7% Sales Tax Applies to all Food and Beverage

**FIRST COURSE**

**The Phoenix Salad**

Arcadian Harvest Salad Blend, Pickled Red Onions, Bleu Cheese, Candied Walnuts and White Balsamic Vinaigrette

**Harvest Salad**

Phoenix Salad Blend, Granny Smith Apples, Dried Cranberries, Roasted Almonds, Ricotta Salata and Brown Sugar Balsamic

**Caesar Salad**

Garlic Breadcrumbs and Shaved Parmesan Cheese

**ENTREES**

*choice of entrée available for additional \$5 per person/per choice*

**Braised Beef Short Rib** with Truffle Whipped Potatoes, Spinach and Melted Leeks with Au Jus

**Pan Seared Scottish Salmon** with Cauliflower Potato Puree, Charred Broccolini Served with a Blistered Tomato Basil Sauce

**Roast Pork Loin** with Whipped Sweet Potatoes, Haricot Verts and Brown Butter Sauce

**Grilled Supreme Chicken Breast** with Creamy Polenta, Grilled Asparagus, Roasted Wild Mushrooms and a Thyme Chicken Au Jus

**Petite Ribeye Filet** with Horseradish and Chive Potato Puree, Sauteed Brussel Sprouts Served with a Bordelaise Sauce (*additional \$7 per person*)

**DESSERT** - Choice of 1

Espresso Infused Crème Brulee  
Spiced Bread Pudding  
NY Style Vanilla Bean Cheesecake  
Bite Sized Sweets to Share

*Dinner Buffet*

**\$40 PER PERSON**

20% Service Charge and 7% Sales Tax Applies to all Food and Beverage

**SALADS/SOUPS**- Choice of 1

**The Phoenix Salad**

Arcadian Harvest Salad Blend, Pickled Red Onions, Bleu Cheese, Candied Walnuts and White Balsamic Vinaigrette

**Arugula and Goat Cheese Salad**

Shaved Fennel, Roasted Red Peppers, Shiitake Mushrooms, Truffled Goat Cheese Mousse and White Balsamic

**Caesar Salad**

Garlic Breadcrumbs and Shaved Parmesan Cheese

**Cauliflower and Mushroom Soup**

**Tomato Bisque** and Whipped Basil Crème Fraiche Soup

**ENTREES** – Choice of 2

*each additional choice \$5 per person*

**Pan Seared Scottish Salmon** Served with a Blistered Tomato Basil Sauce

**Roast Pork Loin** Wrapped with Smoked Bacon, Brown Sugar Demi Glace

**Grilled Chicken Breast** Served with Thyme Chicken Au Jus

**Bolognese** with Penne Pasta

**Coffee Rubbed Beef Short Rib** Served with a Braising Jus

**SIDE DISHES** – Choice of 3

*each additional choice \$2 per person*

Yukon Gold Potato Puree  
Home Style Boursin Mashed Potatoes  
Scallion Whipped Potatoes  
Baby Glazed Carrots  
Sautéed Brussels Sprouts  
Charred Broccolini with Red Peppers  
Sweet Potato Casserole with Candied Pecans

**DESSERT**

**Bite Sized Sweets Display**

Kentucky Bourbon Balls  
Mini Chocolate Cheesecake Lollipops  
Lemon Cream and Sugared Blueberries on an Edible Spoon

*The Phoenix*  
CATERING  
THE PHOENIX: HOLIDAY MENU

*Beverages*

**HOSTED BAR FLAT RATE PER PERSON**

**Beer and Wine**

1 Hour	\$12
2 Hours	\$17
3 Hours	\$21
4 Hours	\$24

**Call Brands**

1 Hour	\$14
2 Hours	\$19
3 Hours	\$23
4 Hours	\$26

**Premium Brands**

1 Hour	\$16
2 Hours	\$21
3 Hours	\$25
4 Hours	\$28

**HOSTED/CASH BAR PER DRINK PRICE**

Domestic Beer	\$4
Imported Beer	\$5
House Wines	\$7
Call Brand Cocktail	\$7
Premium Brand Cocktail	\$8
Bottled Water, Soft Drinks	\$3

**CALL BRAND LIQUOR**

Bacardi Rum, Jim Beam Bourbon, Canadian Club  
Whiskey, Dewar's Scotch, Beefeater Gin, Smirnoff  
Vodka, Cuervo Gold Tequila

**PREMIUM BRAND LIQUOR**

Mt. Gay Rum, Makers Mark Bourbon, Jack Daniels  
Whiskey, Chivas Regal Scotch, Tanqueray Gin, Absolut  
Vodka, Cuervo Gold Tequila

**DOMESTIC BEER**

Yuengling, Bud Light

**IMPORTED BEER**

Blue Moon, Heineken

**HOUSE WINE**

Canyon Road Cabernet Sauvignon, Chardonnay, Pinot  
Grigio

**UPGRADES**

**Holiday Cocktail Addition**

**\$3 Per Person**

Cranberry Mojito, Hot Spiced Cider Cocktail, Candy  
Cane Martini  
*\* Minimum of 20 People*

**Local Beer**

**\$5 Per Person**

Choice of 2 Beers from MadTree Brewery Or  
Rhinegeist Brewery

**Seasonal Beer**

**\$AQ**

Sam Adams, Christian Moerlein, Great Lakes, Mt.  
Carmel

**UPGRADED WINE SELECTION**

**Whites**

Mirassou Chardonnay	\$30
Caposaldo Pinot Grigio	\$30
Chateau St. Michelle Riesling	\$34
Franciscan Chardonnay	\$35
Whitehaven Sauvignon Blanc	\$37
Justin Paso Robles Chardonnay	\$39

**Reds**

Rosemount Shiraz	\$30
Louis Martini Cabernet	\$30
Clos Du Bois Merlot	\$33
DaVinci Chianti	\$35
Erath Pinot Noir	\$37
Robert Mondavi Private Selection	\$37
Gloria Ferrer Pinot Noir	\$39
Franciscan Cabernet Sauvignon	\$44
Joseph Carr Cabernet Sauvignon	\$48