

Inspired by a “Winter Log Cabin” theme, this holiday extravaganza offered guests and their families a warm and inviting escape from the cold with a festive experience. The menu featured multi-sensory action stations designed around some cozy winter favorites like create-your-own mac and cheese, a hot soup bar and flaming donuts.

SET IN AUDUBON HALL

146 FRUITWOOD CHIAVARI CHAIRS

33' X 18' DANCE FLOOR

140 VOTIVE CANDLES

On window ledges to be placed and lit by EIG staff.

HOST TO PROVIDE

Centerpieces for guest tables.

DINNER STATIONS

MEATBALL STATION N

Prepared by uniformed chefs.

With guest's choice of meatball:

Beef, chicken or lamb.

With guest's choice of sauce:

BBQ, sweet 'n sour, galinha African or cumin yogurt sauce.

HOMEMADE SOUP BAR

Mushroom barley soup, broccoli cheddar soup and minestrone soup accompanied by homemade soft breadsticks and oyster crackers.

CARVING STATION

Char-grilled vermouth and fresh herb marinated tenderloin of beef served with horseradish chive sauce and warm, rich port wine reduction. Herb encrusted boneless breast of turkey served with tarragon aioli and roast garlic wild mushroom sauce. Prepared by uniformed chefs.



DINNER STATIONS

BAKED POTATO BAR

Hot baked potatoes.

With guest's choice of toppings:

Gravy, caramelized red onion, sautéed mushroom, peas, artichoke hearts, fresh horseradish, shredded cheddar cheese, scallion, crumbled bacon, blue cheese, roasted garlic, salt and freshly cracked black pepper.

MAC & CHEESE STATION

Prepared by uniformed chefs.

With guest's choice of pasta:

Cavatappi or bowtie.

With guest's choice of cheese sauce:

Beer and cheddar, smoked gouda, or manchego.

With guest's choice to add:

Sun-dried tomato, chicken, bacon, scallion, tomato, roasted red and yellow peppers, chorizo, mushrooms, panko and spinach.

DESSERT STATIONS

FLAMING BAKED ALASKA LOLLIPOP STATION V

Prepared by a uniformed chef.

French vanilla ice cream lollipops, dipped in Italian meringue and torched to order.

CUPCAKE DECORATING STATION

With guest's choice of cupcake:

Chocolate or vanilla.

With guest's choice of frosting:

Chocolate fudge or cream cheese.

With guest's choice of toppings:

Crumbled brownies, Oreos®, gummi bears, M&M's® and sprinkles.

WARM, BOURBON GLAZED DONUT STATION V

Flambéed by a uniformed chef.

BEVERAGE SERVICE

PREMIUM BAR

Ketel One vodka, Absolut Citron vodka, Tito's handmade vodka, Southern Comfort, Bombay Sapphire gin, Johnny Walker Black Label scotch, Chivas Regal Scotch, Glenlivet 12 Year Single Malt scotch, Maker's Mark 90 bourbon, Canadian Club whiskey, Jack Daniel's whiskey, Crown Royal whiskey, Bacardi Silver rum, Myers dark rum, Captain Morgan's rum, Christian Brothers brandy, Jose Cuervo gold tequila, El Espolon blanco tequila, beer and wine.