



The Muse Hotel  
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All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law. Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours.  
Please advise catering of any food allergies prior to event.



## COCKTAILS + CRAVINGS

*Package to include the following:*

**One Hour of 2 Hot & 2 Cold**

**Passed Hors d'oeuvres**

**Selection of One Dinner Buffet**

**Two Hour Standard Bar**

**Standard Open Bar:**

Smirnoff Vodka, Beefeater Gin, Wildhorse Scotch, Jim Beam

Bourbon, Bacardi Rum, El Jimador Tequila

House Red, House White, Prosecco

Imported and Domestic Beer

Selection of Mixers and Fruit Juices

***\$125 per person***

*\*additional hour of open bar \$16 per person*

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guests is required for all meals. Buffets are based on a maximum of 2 hours.

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## Warm

TEMPURA MUSHROOM CAP WITH SOY CARAMEL *(vegetarian)*  
MINI GRILLED CHEESE & TOMATO BISQUE SHOOTER *(vegetarian)*  
BACON WRAPPED DATE WITH CHIMICHURI *(gluten free)*  
ROASTED BEET, GOAT CHEESE FOAM, FENNEL POLLEN *(vegetarian, gluten free)*  
CRISPY ARTICHOKE, WITH LEMON THYME AIOLI *(vegetarian, gluten free)*  
VEGETABLE SPRING ROLLS *(vegetarian)*  
KOBE MEAT BALLS, MANCHEGO CHEESE, MICRO BASIL *(gluten free)*  
PORK BELLY SEASONAL CHUTNEY *(gluten free)*  
CRISPY CITRUS PRAWNS  
MINI BEEF WELLINGTON  
MINI CRAB CAKE, ROMESCO SAUCE  
NIOS SLIDERS  
BLACK CRUSTED BEEF TENDERLOIN BLUE CHEESE CREAM  
NEW ZEALAND LAMB LOLLICHOP *(gluten free)*

## Chilled

BOCCONCINI, PREAR TOMATO, AND BASIL SKEWER *(vegetarian, gluten free)*  
TOMATO BRUSCHETTA WITH BALSAMIC SYRUP *(vegetarian)*  
SMOKED SALMON ON CROSTINI WITH DILL CRÈME FRAICHE  
TUNA TARTAR WASABI CREAM AND CRISPY WONTON  
MINI LOBSTER ROLL  
BLINI WITH CAVIAR, AND CRÈME FRIACHE  
SHRIMP COCKTAIL *(gluten free)*  
SHRIMP CEVICHE WITH PLAIN TAIN CHIP *(gluten free)*  
MELLON BASIL MOZZARELLA SKEWER  
RED AND WHITE GAZPACHO SHOOTERS  
CARMELIZED ONION AND PANCETTA DEVEILED EGGS

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## *Stations, Displays, Platters:*



### **Fajita Station:**


Select One Protein:

Carne Asada

Pollo Asada

Citrus Marinated Mahi

frijoles negro, cilantro rice, roasted corn salsa, picco de gallo, sour cream, shredded cheddar, corn and flour tortillas



### **Flat Bread Station**

margherita, prosciutto and fig, fennel and sausage

### **Cheese Station**

artisan cheese served with accompaniments

### **Seasonal Pie Station**

3 seasonal pies, garnished with mini tarts

### **Charcuterie Table**

a selection of cured meats served with accompaniments

### **Antipasti Table**

marinated artichokes, peppers, olives, marinated mozzarella

### **Dessert Station**

mini pastries cupcakes, holiday cookies, hot coco

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## **TOASTS + TASTES**

*Package to include the following:*

**One Hour of 2 Hot & 2 Cold**

**Passed Hors d'oeuvres**

**One Salad or Soup Station**

**Two Entree Station**

**One Side**

**One Dessert**

**Four Hour Standard Bar**

### **Standard Open Bar:**

Smirnoff Vodka, Beefeater Gin, Wildhorse Scotch, Jim Beam  
Bourbon, Bacardi Rum, El Jimador Tequila  
House Red, House White, Prosecco  
Imported and Domestic Beer  
Selection of Mixers and Fruit Juices

**\$175 Per Person**

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## Passed Hors d' Oeuvres

### Warm

TEMPURA MUSHROOM CAP WITH SOY CARAMEL *(vegetarian)*  
MINI GRILLED CHEESE & TOMATO BISQUE SHOOTER *(vegetarian)*  
BACON WRAPPED DATE WITH CHIMICHURI *(gluten free)*  
ROASTED BEET, GOAT CHEESE FOAM, FENNEL POLLEN *(vegetarian, gluten free)*  
CRISPY ARTICHOKE, WITH LEMON THYME AIOLI *(vegetarian, gluten free)*  
VEGETABLE SPRING ROLLS *(vegetarian)*  
KOBE MEAT BALLS, MANCHEGO CHEESE, MICRO BASIL *(gluten free)*  
PORK BELLY SEASONAL CHUTNEY *(gluten free)*  
CRISPY CITRUS PRAWNS  
MINI BEEF WELLINGTON  
MINI CRAB CAKE, ROMESCO SAUCE  
NIOS SLIDERS  
BLACK CRUSTED BEEF TENDERLOIN BLUE CHEESE CREAM  
NEW ZEALAND LAMB LOLLICHOP *(gluten free)*

### Chilled

BOCCONCINI, PREAR TOMATO, AND BASIL SKEWER *(vegetarian, gluten free)*  
TOMATO BRUSCHETTA WITH BALSAMIC SYRUP *(vegetarian)*  
SMOKED SALMON ON CROSTINI WITH DILL CRÈME FRAICHE  
TUNA TARTAR WASABI CREAM AND CRISPY WONTON  
MINI LOBSTER ROLL  
BLINI WITH CAVIAR, AND CRÈME FRIACHE  
SHRIMP COCKTAIL *(gluten free)*  
SHRIMP CEVICHE WITH PLAIN TAIN CHIP *(gluten free)*  
MELLON BASIL MOZZARELLA SKEWER  
RED AND WHITE GAZPACHO SHOOTERS  
CARMELIZED ONION AND PANCETTA DEVEILED EGGS

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## **Seasonal Selects Buffet**

### **Soup or Salad:**

*(Select One)*

#### **Brown Butter Apple Salad**

goat cheese, mizuna, creamy yuzu vinaigrette,  
pistachio

#### **Spicy kale Caesar**

crouton, shaved parmesan

#### **Olive Garden Salad**

tomato, olive, crouton, shaved red onion, parmesan, banana pepper,  
house Italian vinaigrette

#### **Seafood Bisque**

crème fraiche, snipped chives

#### **Butternut Squash Bisque**

caramelized ham, pickled mushroom, cranberry



### **Entrées:**

*(Select Two)*

#### **Prime Rib**

horse radish crème, roasted au jus, chimichurri

#### **Roasted Turkey Breast**

herb pan gravy, orange cranberry compote

#### **Asian Brined Pork Tenderloin**

pineapple salsa, salsa verde

#### **Herb Roasted Leg of Lamb**

pinot reduction, mustard jus

#### **Roasted Salmon**

wild rice, kuri squash, pearl onion, sorrel cream, pomegranate

#### **Herb crusted Mahi**

peruvian vegetable stew

#### **Orecchiette**

spicy sausage, broccoli, sage, lemon crème

#### **Cheese Ravioli**

herb brown butter, sun dried tomato, ricotta salata

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**Sides:**

*(Select One)*

**Crispy Brussel Sprouts**

preserved lemon, sage, parmesan

**Grilled Asparagus**

lemon zest, EVOO, cracked black pepper

**Four Cheese Mac and Cheese**

nutmeg, picked thyme

**Crispy Fingerling Potato**

garlic confit, rosemary, sea salt

**Wild Mushroom Fricassee**

herbs de provence, shallot, lemon zest

**Ratatouille**

local squash, eggplant, bell pepper, red onion



**Desserts:**

*(Select One)*

**New York Cheese Cake**

grand merrier macerated berries

**Chocolate Outrage Cake**

blackberry reduction, whipped cream

**Red Velvet Cake**

cream cheese frosting

**Apple Berry Crisp Cake**

amaretto caramel

**Coconut Custard Pie**

mexican chocolate sauce

**Assorted Holiday Cookies & Brownies**

**Mini Artisan Desserts**



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## **SIPS + SPECIALTIES**

***Package to include the following:***

**One Hour of 2 Hot & 2 Cold**

**Passed Hors d'oeuvres**

**Three Course Seasonal Selects**

**Plated Dinner**

**Four Hour Standard Bar**

### **Standard Open Bar:**

Smirnoff Vodka, Beefeater Gin, Wildhorse Scotch, Jim Beam

Bourbon, Bacardi Rum, El Jimador Tequila

House Red, House White, Prosecco

Imported and Domestic Beer

Selection of Mixers and Fruit Juices

***\$195 Per Person***

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## Passed Hors d' Oeuvres

### Warm

TEMPURA MUSHROOM CAP WITH SOY CARAMEL *(vegetarian)*

MINI GRILLED CHEESE & TOMATO BISQUE SHOOTER *(vegetarian)*

BACON WRAPPED DATE WITH CHIMICHURI *(gluten free)*

ROASTED BEET, GOAT CHEESE FOAM, FENNEL POLLEN *(vegetarian, gluten free)*

CRISPY ARTICHOKE, WITH LEMON THYME AIOLI *(vegetarian, gluten free)*

VEGETABLE SPRING ROLLS *(vegetarian)*

KOBE MEAT BALLS, MANCHEGO CHEESE, MICRO BASIL *(gluten free)*

PORK BELLY SEASONAL CHUTNEY *(gluten free)*

CRISPY CITRUS PRAWNS

MINI BEEF WELLINGTON

MINI CRAB CAKE, ROMESCO SAUCE

NIOS SLIDERS

BLACK CRUSTED BEEF TENDERLOIN BLUE CHEESE CREAM

NEW ZEALAND LAMB LOLLICHOP *(gluten free)*

### Chilled

BOCCONCINI, PREAR TOMATO, AND BASIL SKEWER *(vegetarian, gluten free)*

TOMATO BRUSCHETTA WITH BALSAMIC SYRUP *(vegetarian)*

SMOKED SALMON ON CROSTINI WITH DILL CRÈME FRAICHE

TUNA TARTAR WASABI CREAM AND CRISPY WONTON

MINI LOBSTER ROLL

BLINI WITH CAVIAR, AND CRÈME FRIACHE

SHRIMP COCKTAIL *(gluten free)*

SHRIMP CEVICHE WITH PLAINTAIN CHIP *(gluten free)*

MELLON BASIL MOZZARELLA SKEWER


RED AND WHITE GAZPACHO SHOOTERS

CARMELIZED ONION AND PANCETTA DEVEILED EGGS

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## **Seasonal Selects Plated Dinner**



### **Soup & Salad:**

*(Select One)*

#### **Brown Butter Apple Salad**

goat cheese, mizuna, creamy yuzu vinaigrette,  
pistachio

#### **Spicy kale Caesar**

crouton, shaved parmesan

#### **Olive Garden Salad**

tomato, olive, crouton, shaved red onion, parmesan, banana pepper,  
house Italian vinaigrette

#### **Seafood Bisque**

crème fraiche, snipped chives

#### **Butternut Squash Bisque**

caramelized ham, pickled mushroom, cranberry

#### **White Bean Stew**

smoked turkey, baby kale, fried

#### **Roasted Pork Belly**

pear scallion salad, asian vinaigrette



### **Entrées:**

*(Select One)*

#### **Black Sea Bass**

moroccan forbidden rice salad, lemon pea emulsion

#### **Beef Strip Loin**

potato gratin, braised brocolini, pinot jus, crispy shallots

#### **Roasted Salmon**

beet and sweet potato hash, roasted garlic aioli, mizuna

#### **Beer Can Half Chicken**

truffle fried rice, salsa verde, mayonesa amarilla

#### **Braised Short Rib**

carrot butterscotch, blackberry & walnut salad

#### **Rice Noodles**

soy ginger, bok choy, carrot, peanut, mixed mushroom

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**Desserts:**  
(Select One)

**Apple Tart**

apple cider angles, vanilla gelato

**Chocolate Outrage Cake**

blackberry reduction, whipped cream

**Mini Berry Crumble**

basil gelato, raspberry coulis

**New York Cheese Cake**

grand merrier macerated berries





### **Carving Stations:**

*Served with pull apart bread and honey butter*

#### **Prime Rib**

horse radish crème, roasted au jus, chimichurri  
\$40 per person

#### **Roasted Turkey Breast**

herb pan gravy, orange cranberry compote  
\$36 per person

#### **Asian Brined Pork Tenderloin**

pineapple salsa, salsa verde  
\$38 per person

#### **Herb Roasted Leg of Lamb**

pinot reduction, mustard jus  
\$39 per person

A \$200 Chef Fee will be required for the carving stations

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*Stations, Displays, Platters:*

**Fajita Station:**

Select One Protein:

Carne Asada

Pollo Asada

Citrus Marinated Mahi

frijoles negro, cilantro rice, roasted corn salsa, picco de gallo, sour cream, shredded cheddar, corn and flour tortillas

\$40pp

**Flat Bread Station**

margherita, prosciutto and fig, fennel and sausage \$30 pp

**Cheese Station**

artisan cheese served with accompaniments \$30pp

**Seasonal Pie Station**

3 seasonal pies, garnished with mini tarts \$25pp

**Charcuterie Table**

a selection of cured meats served with accompaniments \$35

**Antipasti Table**

marinated artichokes, peppers, olives, marinated mozzarella \$30

**Dessert Station**

mini pastries cupcakes, holiday cookies, hot coco \$35

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