

TANGIER CATERING

Holiday Packages



Red Package

HORS D'OEUVRES

Imported Cheese and Vegetable Crudites Display

Swedish Meatballs

SALAD STATION

Tangier Classic House Salad

A lettuce blend of fresh Baby Greens, Iceburg, and Romaine lettuce garnished with Cucumbers and Grape Tomatoes. Served with Ranch and Italian Dressing, Warm Rolls and Butter.

BUFFET

Slow Roasted Turkey with Giblet Gravy and Cranberry Chutney

Chef Carved Bourbon Baked Ham

Apple Pecan Stuffing

Garlic Mashed Potatoes

Green Beans Almondine

DESSERT STATION

Pumpkin Pie

Cherry Cobbler with Vanilla Ice Cream

\$37 per person plus 20% service, and tax

Green Package

HORS D'OEUVRES

Imported Cheese and Vegetable Crudites Display

Swedish Meatballs

Tangier Signature Sauerkraut Balls

SALAD STATION

Tangier Classic House Salad

A lettuce blend of fresh Baby Greens, Iceburg, and Romaine lettuce garnished with Cucumbers and Grape Tomatoes. Served with Ranch and Italian Dressing, Warm Rolls and Butter.

BUFFET

Oven Roasted Chicken Florentine

Stuffed with a mix of Baby Spinach, Roasted Pine Nuts, Shallots, and Shitake Mushrooms in a rich Spinach and Swiss Cheese Sauce.

Chef Carved Prime Rib in a Mushroom Burgundy Sauce

Herb Roasted Red Skin Potatoes

California Vegetable Medley

Penne Pasta with Tomato Basil Sauce

DESSERT STATION

Chocoloate Banana Bread Pudding

Fresh Seasonal Fruit Pies

\$43 per person plus 20% service, and tax

Silver Package

HORS D'OEUVRES

Imported Cheese and Vegetable Crudites Display

SERVED SALAD (CHOOSE 1)

Tangier Classic House Salad

A lettuce blend of fresh Baby Greens, Iceburg, and Romaine lettuce garnished with Cucumbers and Grape Tomatoes. Served with Ranch and Italian Dressing, Warm Rolls and Butter.

Tangier Caesar Salad

Hearts of Romain tossed in our Balsamic Caesar Dressing with Garlic Toasted Croutons and Parmesan Cheese.

California Field Greens Salad

Field Greens, Arugula, and Baby Spinach topped with Cinnamon Roasted Walnuts and served with a Raspberry Vinaigrette.

PLATED ENTREES (CHOOSE 1)

All served with Seasonal Vegetables

Oak Barrel Filet of Sirloin with Garlic Whipped Potatoes

Roasted Prime Rib Au Jus served atop Roasted Potatoes

Pan-Seared Salmon with Tangier Rice Pilaf

Pistachio Crusted Chicken in a light Veloute with Roasted Red Skin Potatoes

Stuffed Pork Loin with Whipped Sweet Potatoes

SERVED DESSERT (CHOOSE 1)

Chocolate Banana Bread Pudding

Assorted Holiday Cheesecake

Apple Cobbler

\$45 per person plus 20% service, and tax

Gold Package

HORS D'OEUVRES

Imported Cheese and Vegetable Crudites Display

Mediterranean Antipasto Platter

Hummus and Pita Bread

Tangier Signature Sauerkraut Balls

SERVED SALAD

California Field Greens Salad

Field Greens, Arugula, and Baby Spinach topped with Cinnamon Roasted Walnuts and served with a Raspberry Vinaigrette.

BUFFET

Baked Fresh Bay of Fundy Salmon in a Creamy Dill Sauce

Chef Carved Beef Tenderloin with a Rosemary Bleu Cheese Demi Glace

Chef Mike's Heavenly Potatoes

Seasonal Vegetable Medley

Tri-Color Cheese Tortellini with a Mushroom Alfredo Sauce

DESSERT STATION

Freshly Baked Cheesecake

Banana's Foster with Vanilla Ice Cream

\$60 per person plus 20% service, and tax