



# HOLIDAY PARTY Packages deals

Available for events November–January

Choose from six buffet and plated-entrée holiday party packages and receive:

- Free Self-Parking
- Free Valet Parking for Overnight Guests
- Free Holiday Décor
- \$10 in FKC Reward Play for each attendee

*25-person minimum. All prices subject to a 22% service charge and applicable taxes.*

**CONTACT OUR SALES & CATERING TEAM TO  
START PLANNING YOUR HOLIDAY PARTY TODAY!**

Call 414.847.8600 or Email [SALES@PAYSBIG.COM](mailto:SALES@PAYSBIG.COM)





# PLATED Packages

All packages include dinner rolls, regular and decaf coffee, assorted teas and mixed greens salad with candied walnuts, dried cherries, crumbled goat cheese and port balsamic vinaigrette.

## TINSEL PACKAGE

(starting at \$45 per person)

### DRINK SERVICE:

- Two-Beverage Voucher valid on Domestic Beer, Wine & Soft Drinks
- Cash Bar

### CHOICE OF ENTRÉE:

- Braised Beef Short Rib with Apple Onion-Jus
- Roasted Chicken Breast with Lemon Thyme Mushroom Cream Sauce

### SIDES:

- Seasonal Vegetable
- Sour Cream & Chive Smashed Potatoes

### CHOICE OF DESSERT:

- Apple Tart with Caramel Mousse, Cinnamon Cream, Salted Maple Toffee and Stout Caramel Sauce
- Chocolate Pumpkin Mousse Cake with Toasted Meringue, Vanilla Mascarpone Cream, Ginger Cookie Crumble and Spiced Anglaise Sauce

## GARLAND PACKAGE

(starting at \$50 per person)

### DRINK SERVICE:

- Champagne Station
- Two-Beverage Voucher valid on Domestic Beer, Wine & Soft Drinks
- Cash Bar

### HAND-PASSED APPETIZERS:

- Cranberry Brie & Walnut Tart in Filo Cup
- Crab Cakes with Roasted Red Pepper Aioli

### CHOICE OF ENTRÉE:

- Top Sirloin Steak with Brandy Mushroom Demi-Glaze
- Roasted Chicken Breast with with Lemon Thyme Mushroom Cream Sauce

### SIDES:

- Seasonal Vegetable
- Sour Cream & Chive Smashed Potatoes

### CHOICE OF DESSERT:

- Chocolate Hazelnut Cake with Vanilla Cream, Candied Hazelnuts and Sorghum Caramel Sauce
- Chocolate Coffee Tart with Cream Cheese Mousse, Salted Caramel, Chocolate Cookie Crumbs and Coffee Anglaise Sauce

## STAR PACKAGE

(starting at \$60 per person)

### DRINK SERVICE:

- Champagne Station
- One Hour Call-Brand Open Bar
- Cash Bar Service

### HAND-PASSED APPETIZERS:

- Cranberry Brie & Walnut Tart in Filo Cup
- Crab Cakes with Roasted Red Pepper Aioli
- Beef Wellington with Blueberry

### CHOICE OF ENTRÉE:

- 8-oz. Seared Filet with Brandy Mushroom Demi-Glaze
- Salmon with Charred Tomato Cream
- Chicken & Crabmeat with ShitakeMushroom Sherry Cream Sauce

### SIDES:

- Seasonal Vegetable
- Sour Cream & Chive Smashed Potatoes

### CHOICE OF DESSERT:

- Chocolate Hazelnut Cake with Vanilla Cream, Candied Hazelnuts and Sorghum Caramel Sauce
- Chocolate Coffee Tart with Cream Cheese Mousse, Salted Caramel, Chocolate Cookie Crumbs and Coffee Anglaise Sauce



# BUFFET Packages

All packages include dinner rolls, regular and decaf coffee, assorted teas and mixed greens salad with candied walnuts, dried cherries, crumbled goat cheese and port balsamic vinaigrette.

## HOLLY BUFFET

(starting at \$40 per person)

### ENTRÉES:

- Sage & Brown Sugar-Roasted Turkey Breast
- Pork Loin with Sherry Wine & Mushroom Demi-Glaze

### SIDES:

- Green Beans & Roasted Red Peppers
- Sour Cream & Chive Smashed Potatoes
- Cornbread Stuffing

### DESSERTS:

- Cinnamon Cranberry Brownie Bites
- Pumpkin Mousse Cream Puffs
- Brandy Pecan Tarts
- Mini Banana Bread Pudding with Salted Caramel Sauce

## MISTLETOE BUFFET

(starting at \$50 per person)

### ENTRÉES:

- Roasted Chicken Breast with Herb Pan Gravy
- Slow-Roasted Prime Rib
- Broiled Lake Superior Whitefish with Lemon Chive Butter

### SIDES:

- Winter Vegetable Medley
- Roasted Red Potatoes
- Sour Cream & Chive Smashed Potatoes
- Cornbread Stuffing

### DESSERTS:

- Spiced Pumpkin Cheesecake
- Butterscotch Cream Tarts
- Chocolate Mascarpone Panna Cotta
- Mini Banana Bread Pudding with Salted Caramel Sauce

## EVERGREEN BUFFET

(starting at \$60 per person)

### ENTRÉES:

- Roasted Chicken Breast with Herb Pan Gravy
- Chef-Carved Beef Tenderloin with Brandy Mushroom Demi-Glaze
- Broiled Salmon with Charred Tomato Cream

### SIDES:

- Winter Vegetable Medley
- Roasted Asparagus
- Roasted Red Potatoes
- Sour Cream & Chive Smashed Potatoes
- Cornbread Stuffing

### DESSERTS:

- Spiced Pumpkin French Macarons
- Chocolate Whiskey Tarts
- Gingerbread Ganache Truffles
- Warm Sticky Toffee Cake