

Holiday Breakfast

—◆ PACKAGE ◆—

A Delicious Start to Your Holiday Celebration

Every Holiday Package Includes:

A private banquet room with no **room rental fees**, a five-hour event, tables and chairs, linens and napkins, dinnerware, glassware, professional setup and cleanup, attentive banquet staff, one black lantern centerpiece for each guest table, and complimentary parking.

Accommodating Groups of 50 – 500

Whether you're planning an intimate department luncheon or a large company celebration, The Fez offers three elegant banquet rooms to fit your event.

Terrace Room: 50–160 Guests
Balconade Room: 150–250 Guests
Grand Ballroom: 200–500 Guests

Optional Cocktails

*Special Pricing When
You Pre-Order*

Cranberry Orange Mimosa
garnished with Fresh Cranberry

Holiday Spiced Bloody Mary
with Tito's Vodka

Holiday Bellini:
Peach schnapps and champagne

Bailey's Holiday Coffee:
Hot coffee, Baileys Irish Cream,
whipped cream, and cinnamon

Please ask for full bar service.

YULETIDE BREAKFAST

Scrambled Eggs with Cheese and Fresh Cut Chives | Chicken and Waffles | Applewood Smoked Bacon | Sausage Links | Home Fries with Peppers & Onions | Fresh Fruit | Assorted Fresh Donuts
Orange & Cranberry Scones | Sticky Pecan Rolls
Coffee & Hot Chocolate Station

SEASON'S GREETING BREAKFAST

Quiche Lorraine | Eggs Benedict (*Choose Canadian Bacon or Smoked Salmon*) | Holiday Spiced Brioche French Toast | Holiday Honey Mustard Glazed Ham | Home Fries with Peppers and Onions
Fresh Fruit | Assorted Fresh Donuts | Assortment of Scones
Sticky Pecan Rolls | Coffee & Hot Chocolate Station



MENU SUBSTITUTIONS ARE POSSIBLE. *** FULL BANQUET MENU AVAILABLE UPON REQUEST.
A service charge of 20% & sales tax of 6% is added to the total bill. Menu prices are subject to change.

info@thefez.com | 2312 Brodhead Rd. Hopewell Twp., PA 15001 | (724) 378 – 1810

Holiday Lunch

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The Perfect Midday Celebration



Optional Seasonal Punch Bowl Selections

Mistletoe Sparkler Punch:

Vodka, lemonade,
ginger ale, pineapple juice and
raspberry sherbet, with fruit garnish.

Christmas Sangria Punch:

A blend of sangria, orange liqueur and
club soda, with fresh fruit garnishes.

Punch comes in 2-gallon minimums.
Each 2-gallon punch bowl will net
approximately 40 6-oz. glasses.

Please ask for full bar service.



Optional Desserts

Sheet Cake
Fresh Baked Cookies – Chocolate
Chip, Sugar, Peanut Butter, Oatmeal
Raisin, or M&Ms
Lemon Squares
Chocolate Chunk Brownies

CHOOSE ONE SOUP

Wedding | Potato & Leek | Chicken & Wild Rice
Roasted Butternut Squash Bisque



FESTIVE FEAST LUNCH

Grilled Chicken with Lemon Dill Cream Sauce
Herb Crusted Roast Pork Loin with Rosemary and Thyme
Penne with House Made Marinara

Garlic Mashed Potatoes | Green Beans with Almonds | Mixed Field
Green Salad with Champagne Vinaigrette | Fresh Rolls and Butter



COMFORT & JOY LUNCH

Limoncello Chicken | Slow Roasted Beef with Roasted Red
Peppers | Orange Spiced Ham | Bowtie Pasta in
Vodka Sauce

Candied Yams | Broccoli Florets | Mixed Field Green Salad with
Orange Citrus Vinaigrette | Fresh Rolls and Butter

Upgrade to a Chef Carving Station

Bone-In Ham, Breast of Turkey, Prime Rib or Beef Tenderloin.

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Holiday Dinner

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Where Holiday Memories are Made

Optional Enhancements

HORS D' OEUVRES

Classic Fez Hors d' oeuvres

Assorted Cheese Boards Garnished with Strawberries and Grapes Paired with Fresh Cut Vegetables, Dip and Fresh Baked Brie all Served with an Assortment of Crackers, Breadsticks and our house made Tuscan Bruschetta.

Antipasta Hors d' oeuvres

Assorted antipasta platters served with crackers and breadsticks, house made grape leaves, house made roasted red peppers, and hummus with pita chips.



SIGNATURE COCKTAILS

*Special Pricing When
You Pre-Order*

Mistletoe Martini

Smirnoff Vodka, Cranberry Juice, Lime Juice,
Splash of Triple Sec

Merry Berry Martini

A festive martini with raspberry, cranberry,
and a splash of lime made for holiday cheer

Verdi Sparkler with Berries

Please ask for full bar service.

CHOOSE TWO SOUPS

Wedding | Lobster Bisque | Broccoli and Cheddar
Beef Minestrone | Clam Chowder



HEARTH & HARVEST BUFFET

Pork Loin with Hunter Mushroom Sauce
Oven Roasted Turkey in Pan Gravy with Sundried
Cranberries and Candied Pecans
Stuffed Rigatoni with Marinara

Traditional Stuffing | Sweet Potato Casserole
Winter Vegetable Medley | Mixed Field Greens with Pecans,
Dried Cranberries, Cucumbers, and Tomatoes with
Balsamic Vinaigrette | Fresh Rolls and Butter



WINTER GALA BUFFET

Cracked Cherry Grilled Chicken | Slow Roasted Prime
Rib with Merlot Mushroom Demi | Grilled Salmon with
Thai Chili Sauce | Fettuccini in Alfredo Sauce

Candied Yams | Roasted Brussels Sprouts with Bacon and
Balsamic Glaze | Mixed Field Greens with Pecans, Dried
Cranberries, Cucumbers, and Tomatoes with Champagne
Vinaigrette | Fresh Rolls and Butter

Optional Desserts

Plated Apple or Pumpkin Pie
Plated Assorted Cheesecakes
Plated Chocolate Cake or Limoncello Cake

Upgrade to a Chef Carving Station

Bone-In Ham, Breast of Turkey, Prime Rib or Beef Tenderloin.

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