

JEFFREY A. MILLER

BY HAND, WITH HEART

Holiday Buffet Dinner Package 2026

'Tis the Season at Aldie Mansion & Curtis Arboretum!

CHOOSE "JAM BY HAND" FOR YOUR HOLIDAY PARTY!

If you're looking to elevate your holiday party this year, consider hosting the festivities at Aldie Mansion with a holiday buffet dinner offering delicious, handcrafted food and plenty of warm holiday cheer! Casual buffet service presents the cuisine in real china and metal serving pieces but served onto ecofriendly disposable table wares. After the menu you'll find a few additional food and service options.

OUR CULINARY MISSION

Food made fresh, by hand, is better than food out of a box or a bag or the freezer. That's what we believe at JAM Catering and that's what our menus are all about. We put our hearts into every dish we serve, balancing exciting flavors with hand-made simplicity that makes people feel comfortable, happy, and satisfied.

WHAT'S INCLUDED?

- Three hours of service
- Simple beverages + open bar with all needed equipment
- Choice of 4 cocktail hour stationary hors d'oeuvres, 2 main dishes, 4 side dishes, and 3 desserts
- All service on ecofriendly disposable serving wares as needed
- Basic event coordination by a JAM event designer
- Service staff ratio of 1 floor staff per 25 guests
- Price includes dining tables, chairs, linens, & napkins.
- Adding services not listed here may require additional equipment rental and additional staff. Your JAM event designer can advise you on these options and costs.
- Price does not include venue rental fee (to be billed separately).
- Price does not include gratuity. We'll provide tipping guidelines and a full staff list.
- Catering order minimums apply and vary by venue and event date.
- Per person pricing is based on 100 or more adult guests. A surcharge will be applied for guest counts under 100.

PACKAGE PRICE \$111 per person
+plus venue rental fee
+\$250 administrative fee
+applicable sales tax

AVAILABLE DISCOUNTS
Monday - Thursday 10%
Friday & Sunday 5%



Holiday Cocktail Hour Food & Beverages

vg = vegetarian vn = vegan gf = gluten free

HOUSEMADE BEVERAGES

hibiscus iced tea, lavender lemonade, & apple cider (hot or cold), plus a selection of soft drinks

DELUXE OPEN BAR SERVICE

Includes house-brand wines, beers, and spirits, plus ice, soft drinks, tonic water, club soda, fruit juices, sour mix, rose's lime juice, cherries, olives, lemons and limes. Premium Open Bar option also available; ask your event designer for details.

STATIONARY HORS D'OEUVRE DISPLAYS (choose 4)

Mediterranean Dips ^{vn}

hummus, baba ganoush, pita triangles

Boursin with Crudités ^{vg}

cut fresh vegetables, herb cheese spread

Domestic Cheeses ^{vg}

carr's crackers, seasonal grapes

Bruschetta ^{vg}

classic tomato with basil & evoo, olive tapenade, whipped herb butter, garlic crostini

Grilled Marinated Vegetables ^{vg}

calamata olive dip

Southwestern Display ^{vn}

tortilla chips, black bean salsa, tomatillo salsa, guacamole

Retro Cocktail Meatballs

old school cranberry chili glaze

Rillettes of Duck

shredded braised duck, sourdough

Cheshire & Apples ^{vg}

sherry-infused cheddar dip

Brie en Brioche ^{vg}

whole wheels of brie baked in golden pastry, served warm with sliced apples, flatbread crackers, & apricot compote

Caponata ^{vn}

rustic agrodolce spread of italian eggplant, bell pepper, tomato, capers, currants, onion and citrus, served with bread rounds

Red & Green Crudité ^{vg}

red pepper hummus & green goddess dips, cut veggies

Poached Salmon Terrine

(+\$2.10)

pumpernickel, dill sour cream, cucumbers, lemon



Four-Cheese Fondue ^{vg}

focaccia, apples, house pickles

Shrimp Cocktail Display (+\$6.30)

traditional cocktail sauce

Citrus-Cured Gravlax

homemade pumpernickel, dill tzatziki, sliced red onion, cucumber, capers, lemon

Harvest Table (+\$2.10)

cured charcuterie meats, cheeses, marinated vegetables, olives, mustards, crackers, flatbreads, sliced baguette



Holiday Buffet — Mains & Sides

vg = vegetarian vn = vegan gf = gluten free

MAIN DISHES (choose 2)^{all gf}

Rosemary Chicken Breast | *rosemary cream sauce*
Porchetta Style Pork Loin | *pineapple cherry chutney*
Boneless Leg of Lamb (+\$3.15) | *moroccan lemon sauce*
Grilled Pork Shoulder | *stone fruit compote*
Beef Prime Rib (+\$4.20) | *horseradish cream sauce*
Roasted Black Bean Cakes^{vn} | *garlic greens, citrus salsa*
Pan Roasted Barramundi (+\$3.15) | *parmesan butter*
Marmalade Glazed Spiral Ham | *mustard sauce*
Slow-Roasted Salmon | *lemon herb butter*
Salmon Provençal | *tomato olive caper relish*
Sliced Beef Brisket (+\$1.05) | *orange cardamom gravy*
Chicken Shawarma | *tahini lemon sauce*
Coriander Chicken Breast | *salsa verde*
Grilled Tilapia | *citrus pink peppercorn salsa*
Rigatoni Pasta^{vn} | *mushroom bolognese*
Chicken Normandy | *caramelized apples, calvados cream sauce*
Hearts of Palm Cake^{vn} | *curried lentils, mustard sauce*
Mushroom Cassoulet^{vn} | *white beans, roasted mirepoix*

SIDE DISHES (choose 4)

Cheesy Corn Pudding^{vg} | *cheddar, jack, asiago*
Beet & Citrus Salad^{vn} | *mustard vinaigrette*
Holiday Slaw^{vg} | *cabbage, apple, fennel, cider dressing*
Green Bean & Butternut Sauté^{vn} | *pecans, cranberries*
Scalloped Potatoes^{vg} | *yukon golds, cream, parmesan*
Glazed Carrots & Parsnips^{vg} | *ginger, rosemary, citrus*
Griddled Brussels Sprouts^{vn} | *pepitas, slivered dates*
Ancient Grains Pilaf^{vn} | *dried cherries, pecans*
Sage Crushed Potatoes^{vg} | *red bliss, sage, cream*
Whipped Sweet Potatoes^{vg} | *vanilla butter, pecans*
Roasted Cauliflower^{vn} | *orange rye gremolata*
Caesar Salad^{vg} | *pecorino, croutons, tomato, house dressing*
Winter Greens & Grains Salad^{vg} | *cranberry vinaigrette*
Mac & Cheese^{vg} | *radiatori, creamy four-cheese sauce*
Braised Collard Greens^{vg} | *roasted garlic*
Gigante Bean Salad^{vg} | *celery, goat cheese, herb dressing*
Greek-Style Braised Green Beans^{vn} | *tomato, crispy shallots*
Winter Pasta Salad^{vg} | *cavatappi, apples, brussels, onion, feta*

All served with fresh parker house rolls & sweet butter



Holiday Buffet – Desserts

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BUFFET DESSERTS (choose 3)

English Trifle ^{vg} | *sherry-soaked lady fingers, vanilla custard, sugared berries, whipped cream*

Spiced Apple & Butter Biscuit Shortcake ^{vg} | *rosemary chantilly cream*

Cider Donuts ^{vg} | *cinnamon sugar*

Cannoli Trio ^{vg} | *ricotta, chocolate, & dulce de leche*

Rice Pudding ^{vn} | *cardamom, coconut cream*

Pumpkin Custard ^{vg} | *ginger, fresh bay, whipped cream*

Citrus Semolina Cake ^{vg} | *whipped yogurt sauce*

Plum Pudding ^{vg} | *brandied hard sauce*

Chocolate & Banana Bread Pudding ^{vg} | *crème anglaise*

Chocolate Mousse Cups ^{vg} | *raspberry sauce*

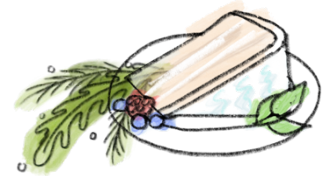
Crème Brûlée Spoons ^{vg} | *assorted flavors classic and contemporary*

Gingerbread Cake ^{vg} | *toffee cream cheese icing*

Eggnog Panna Cotta ^{vg} | *grand marnier spiked cranberry sauce*

COFFEE & TEA

freshly ground fair trade organic coffee, brewed decaf, herbal & caffeinated teas



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