



Catton

**GATHER
SAVOR
INDULGE
HOLIDAY PACKAGES
2026**

GATHER

\$170 per person* ++
Easygoing. Elevated. Effortless
For teams looking for a polished holiday celebration
with all the essentials.

- Includes:
- Two passed canapes
 - Two action stations/bar
 - One Salad
 - Dessert Station- - includes two desserts
 - 3 hours house wine and beer open bar

SELECT TWO PASSED CANAPES

Truffle Mac & Cheese Bite
crispy truffle macaroni and cheese croquette with Parmesan

Signature Crab Bites
petite Maryland crab cakes, delicately crisped and paired with
cornichon remoulade

Fried Goat Cheese Poppers
crispy fried goat cheese finished with pistachios and hot honey

Braised Short Rib on Crispy Polenta Cake
slow-braised beef short rib served atop a crispy Parmesan
polenta cake, finished with pickled shallots

Black Mission Figs with Prosciutto- Prosciutto di Parma wrapped
figs with a drizzle of balsamic reduction

Confit Chicken and Apple Pancakes
crispy beet and potato pancakes topped with confit of chicken,
apple compote and Applewood smoked bacon

SELECT ONE SALAD BAR

Delicata Squash Salad
baby kale, roasted squash, goat cheese, dried cranberries,
pepitas, and cider vinaigrette

Crispy Brussels Sprouts with Balsamic Fig Reduction
Deep-fried sprouts tossed in a sweet and syrupy glaze

Caesar Salad
romaine, garlic croutons, and parmesan cheese served with a
classic Caesar dressing

INCLUDED DESSERTS

Holiday Cookies
decorated sugar cookies to include candy canes, Christmas
trees, snowflakes, presents,
gingerbread men

Assortments of Bars
includes;
white chocolate cranberry, pumpkin cheesecake, apple spice,
gingerbread, mint chocolate marshmallow, peanut butter fudge

CONCESSIONS

- Complimentary sparkle toast
- Waived Venue Rate (for bookings made before Nov 15)
- Complimentary Basic AV connection
- Stay the night and enjoy 20% off rooms

SELECT TWO STATIONS/BARS

Satay Satay Satay Bar
char-grilled shrimp, chicken and beef satays
marinated in Asian spices,
served on wok-fried noodles, with spicy peanut and Hoisin-plum dipping sauces

Gourmet Macaroni and Cheese Bar
a decadent macaroni and cheese station featuring a rich and creamy three-
cheese macaroni and cheese, made with white cheddar, Gruyère, and Gouda,
accompanied by a selection of gourmet toppings including:
-slow-braised short rib
-butter-poached shrimp
-crispy pancetta
-sautéed wild mushrooms
-tomatoes
-charred broccolini
-caramelized shallots

Crafted Meatball Bar
a variety of homemade miniature meatballs served with parker house rolls
-sweet and sour beef
-Parmesan, spinach and turkey
-chorizo, paprika and lime
-mushroom and chickpea

Pasta Your Way
penne and rotini pastas ready to dress
-marinara sauce, Alfredo Sauce, Pesto Sauce
-roasted red peppers
-olives
-mushrooms
-broccoli
-fresh basil
-Parmesan cheese
-red pepper flakes

++ All prices are quoted exclusive of 24% service charge and 10% sales tax
*Based on a minimum guest count of 20 people

SAVOR

\$225 per person* ++

More to share. More to celebrate.

Our elevated holiday experience for teams ready to make a night of it.

Includes:

- Three passed canapes
- Two action stations/bars
- Two Salads
- Dessert Station- includes two desserts
- Three hours house wine, beer and spirits open bar

SELECT THREE PASSED CANAPES

Truffle Mac & Cheese Bite

crispy truffle macaroni and cheese croquette with Parmesan

Tater Tot Burger Bite

mini beef burger with aged cheddar, crispy tater tot "buns", and house burger sauce

Signature Crab Bites

petite Maryland crab cakes, delicately crisped and paired with cornichon remoulade

Fried Goat Cheese Poppers

crispy fried goat cheese finished with pistachios and hot honey

Braised Short Rib on Crispy Polenta Cake

slow-braised beef short rib served atop a crispy Parmesan polenta cake, finished with pickled shallots

Black Mission Figs with Prosciutto

Prosciutto di Parma wrapped figs with a drizzle of balsamic reduction

Confit Chicken and Apple Pancakes

crispy beet and potato pancakes topped with confit of chicken, apple compote and Applewood smoked bacon

SELECT TWO SALADS

Delicata Squash Salad

baby kale, roasted squash, goat cheese, dried cranberries, pepitas, and cider vinaigrette

Crispy Brussels Sprouts with Balsamic Fig Reduction

Deep-fried sprouts tossed in a sweet and syrupy glaze

Caesar Salad

romaine, garlic croutons, and parmesan cheese served with a classic Caesar dressing

INCLUDED DESSERTS

Holiday Cookies

decorated sugar cookies to include candy canes, Christmas trees, snowflakes, presents, gingerbread men

Assortments of Bars

includes;

white chocolate cranberry, pumpkin cheesecake, apple spice, gingerbread, mint chocolate marshmallow, peanut butter fudge

CONCESSIONS

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SELECT TWO STATIONS/BARS

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served on wok-fried noodles, with spicy peanut and Hoisin-plum dipping sauces

Gourmet Macaroni and Cheese Bar

a decadent macaroni and cheese station featuring a rich and creamy three-cheese macaroni and cheese, made with white cheddar, Gruyère, and Gouda, accompanied by a selection of gourmet toppings including:

- slow-braised short rib
- butter-poached shrimp
- crispy pancetta
- sautéed wild mushrooms
- tomatoes
- charred broccolini
- caramelized shallots

Crafted Meatball Bar

a variety of homemade miniature meatballs served with parker house rolls

- sweet and sour beef
- Parmesan, spinach and turkey
- chorizo, paprika and lime
- mushroom and chickpea

Pasta Your Way

penne and rotini pastas ready to dress

- marinara sauce, Alfredo Sauce, Pesto Sauce
- roasted red peppers
- olives
- mushrooms
- broccoli
- fresh basil
- Parmesan cheese
- red pepper flakes

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INDULGE

\$325 per person* ++

Go all out.

For the teams that don't believe in doing anything halfway.

Includes:

- Three passed canapes
- Three action stations/ bar
- Two Salads
- Dessert Station- includes two desserts
- Three hours premium open bar

SELECT THREE PASSED CANAPES

Truffle Mac & Cheese Bite

crispy truffle macaroni and cheese croquette with Parmesan

Signature Crab Bites

petite Maryland crab cakes, delicately crisped and paired with cornichon remoulade

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Black Mission Figs with Prosciutto

Prosciutto di Parma wrapped figs with a drizzle of balsamic reduction

Pomegranate Lollipop Lamb Chop

baby lamb chops marinated and served with pomegranate mint sauce

SELECT TWO SALADS

Delicata Squash Salad

baby kale, roasted squash, goat cheese, dried cranberries, pepitas, and cider vinaigrette

Crispy Brussels Sprouts with Balsamic Fig Reduction

Deep-fried sprouts tossed in a sweet and syrupy glaze

Caesar Salad

romaine, garlic croutons, and parmesan cheese served with a classic Caesar dressing

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- charred broccolini
- caramelized shallots

Crafted Meatball Bar

a variety of homemade miniature meatballs served with parker house rolls

- sweet and sour beef
- Parmesan, spinach and turkey
- chorizo, paprika and lime
- mushroom and chickpea

Sushi Station

Selection of sushi to include the below: (Choose 3!)

California, Spicy Tuna, Shrimp Tempura, Philadelphia, Salmon Avocado, Sweet Potato Tempura and Avocado Roll

Pasta Your Way

penne and rotini pastas ready to dress

- marinara sauce, Alfredo Sauce, Pesto Sauce
- roasted red peppers
- olives
- mushrooms
- broccoli
- fresh basil
- Parmesan cheese
- red pepper flakes

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ADD ON'S

For a little extra holiday sparkle

Hot Chocolate Station Hot Chocolate made with Milk includes: whipped cream sprinkles marshmallows mini candy canes	\$20 per person ++
Brie Wheel with Caramelized Pecans (serves 20) served with basket of gourmet crackers	\$185 per wheel ++
Trio of Shrimp traditional shrimp cocktail, Mediterranean grilled shrimp and steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce and spicy mustard	\$34 per person ++
Imported and Domestic Cheese Platter artfully garnished with fruit and berries, accompanied by an assortment of crackers	\$22 per person ++

CONTACT

For more information information on any of our holiday party packages reach out to:
salesdc@eatonworkshop.com

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