This Holiday Season, Have Your Cake and Eat it Too
MENU ONE
$25.00 PER PERSON (20-PERSON MINIMUM)

ENTREES
CHOOSE ONE

ROASTED CHICKEN BREASTS
Plump chicken breasts brimming with a cornbread, apple, sage & leek stuffing; presented with a three-herb gravy

SLOW ROASTED TURKEY
Butter-basted turkey breast with all the trimmings; served hot with garlic & sage stuffing, homemade gravy, and cranberry-orange relish

STUFFED PORK LOIN
Rubbed with fragrant herbs and stuffed with dried fruits, then roasted to perfection; served over wild rice with a Port wine reduction

INCLUDES

WHIPPED SOUR CREAM & CHIVE YUKON GOLD POTATOES

WINTER POMEGRANATE SALAD: Winter lettuces with fresh pears, toasted walnuts, pomegranate seeds & crumbled shaved pecorino; presented with maple-rosemary vinaigrette

HOLIDAY HEARTH BREADS & DINNER ROLLS WITH HONEY BUTTER

LEMON-PARMESAN GREEN BEANS OR SOUTHERN-STYLE CREAMED SPINACH WITH CRISPY SHALLOTS

DESSERTS
CHOOSE TWO

HOT CHOCOLATE CAKE WITH TINY MARSHMALLOWS & CHOCOLATE CURLS

APPLE PIE LAYERED WITH SALTED CARAMEL

BUCHÉ DE NOËL WITH MARZIPAN DECOR

PEPPERMINT CHEESECAKE WITH OREO CRUST

LOFTY COCONUT CAKE WITH FRESH PINEAPPLE
**MENU TWO**
$32.00 PER PERSON (20-PERSON MINIMUM)

**ENTREES**
*CHOOSE UP TO TWO*

**TENDERLOIN OF BEEF**
Lean tenderloin of beef, pan-seared and roasted; presented over fingerling potatoes, with cognac cream

**CITRUS-GLAZED SALMON**
Fresh Atlantic salmon baked in citrus glaze over a rustic bed of fennel, carrots & parsnips; drizzled in orange zest beurre blanc

**ROASTED CHICKEN BREASTS**
Plump chicken breasts brimming with a cornbread, apple, sage & leek stuffing; presented with a three-herb gravy

**SLOW ROASTED TURKEY**
Butter-basted turkey breast with all the trimmings; served hot with garlic & sage stuffing, homemade gravy, and cranberry-orange relish

**STUFFED PORK LOIN**
Rubbed with fragrant herbs and stuffed with dried fruits, then roasted to perfection; served over wild rice with a Port wine reduction

**INCLUDES**
*HOLIDAY HEARTH BREADS & DINNER ROLLS WITH HONEY BUTTER*

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**2016 WINTER HOLIDAY MENU**

**HOT SIDES**
*CHOOSE TWO*

- WHIPPED SOUR CREAM & CHIVE YUKON GOLD POTATOES
- ASPARAGUS, HARICOT VERTS & SNAP PEAS IN BROWN BUTTER
- BOURBON WHIPPED SWEET POTATOES WITH CRISPY SAGE
- LOBSTER LINGUINE IN SHERRY CREAM ($6 UPCHARGE)
- POTATO, THYME & GRUYERE GRATIN (48-HOURS NOTICE)
- LEMON-PARMESAN GREEN BEANS
- WILD MUSHROOM & PASTA BAKE WITH CREAMY MOZZARELLA
- SOUTHERN-STYLE CREAMED SPINACH WITH CRISPY SHALLOTS
- ROASTED ROOT VEGETABLE MEDLEY WITH FRESH ROSEMARY
- STEWED KALE & CHICKPEAS WITH FRAGRANT CURRY

**SALAD**
*CHOOSE ONE*

- WINTER POMEGRANATE SALAD
  Winter lettuces with fresh pears, toasted walnuts, pomegranate seeds & shaved pecorino; presented with maple-rosemary vinaigrette

- HOLIDAY RAINBOW SALAD
  Baby kale & curly kale tossed with shredded beet, chopped Gala apple, roasted butternut squash, pumpkin seeds and sliced watermelon radish; topped with pumpernickel croutons & paired with apple cider vinaigrette
Menu Two (continued)

$32.00 per person (20-person minimum)

Desserts
Choose Three

Hot Chocolate Cake with Tiny Marshmallows & Chocolate Curls
Apple Pie Layered with Salted Caramel
Bouche De Noel with Marzipan Decor
Peppermint Cheesecake with Oreo Crust
Lofty Coconut Cake with Fresh Pineapple
2016 Winter Holiday Menu

Menu Three
$37.00 per person (20-person minimum)

**Entrees**
Choose up to three

**Jumbo Lump Crab Cakes**
Golden Maryland crab cakes served over creamy potato chowder with a touch of sherry

**Pistachio Rack of Lamb**
($6.00 surcharge)
A regal portion of roasted lamb seared and presented in a cherry Port wine redux

**Tenderloin of Beef**
Lean tenderloin of beef, pan-seared and roasted; presented over fingerling potatoes, with cognac cream

**Citrus-Glazed Salmon**
Fresh Atlantic salmon baked in citrus glaze over a rustic bed of fennel, carrots & parsnips; drizzled in orange zest beurre blanc

**Roasted Chicken Breasts**
Plump chicken breasts brimming with a cornbread, apple, sage & leek stuffing; presented with a three-herb gravy

**Stuffed Pork Loin**
Rubbed with fragrant herbs and stuffed with dried fruits, then roasted to perfection; served over wild rice with a Port wine reduction

**Hot Sides**
Choose three

- Whipped Sour Cream & Chive Yukon Gold Potatoes
- Asparagus, Haricot Verts & Snap Peas in Brown Butter
- Bourbon Whipped Sweet Potatoes with Crispy Sage
- Lobster Linguine in Sherry Cream ($6 upcharge)
- Potato, Thyme & Gruyere Gratin (48-hours notice)
- Lemon-Parmesan Green Beans
- Wild Mushroom & Pasta Bake with Creamy Mozzarella
- Southern-Style Creamed Spinach with Crispy Shallots
- Roasted Root Vegetable Medley with Fresh Rosemary
- Stewed Kale & Chickpeas with Fragrant Curry

**Includes**

Holiday Hearth Breads & Dinner Rolls with Honey Butter

-OR-

Gruyere & Herb Popovers
**MENU THREE (CONTINUED)**

**Salad**

**Choose one**

**Winter Pomegranate Salad**
Winter lettuces with fresh pears, toasted walnuts, pomegranate seeds & shaved pecorino; presented with maple-rosemary vinaigrette

**Holiday Rainbow Salad**
Baby kale & curly kale tossed with shredded beet, chopped Gala apple, roasted butternut squash, pumpkin seeds and sliced watermelon radish; topped with pumpernickel croutons & paired with apple cider vinaigrette

**Desserts**

**Hot Chocolate Cake with Tiny Marshmallows & Chocolate Curls**

**Apple Pie Layered with Salted Caramel**

**Buche de Noel with Marzipan Decor**

**Peppermint Cheesecake with Oreo Crust**

**Lofty Coconut Cake with Fresh Pineapple**

**Hot Sides**

**Choose THREE**

- Whipped Sour Cream & Chive Yukon Gold Potatoes
- Asparagus, Haricot Verts & Snap Peas in Brown Butter
- Bourbon Whipped Sweet Potatoes with Crispy Sage
- Lobster Linguine in Sherry Cream ($6 upcharge)
- Potato, Thyme & Gruyere Gratin (48-hours notice)
- Lemon-Parmesan Green Beans
- Wild Mushroom & Pasta Bake with Creamy Mozzarella
- Southern-Style Creamed Spinach with Crispy Shallots
- Roasted Root Vegetable Medley with Fresh Rosemary
- Stewed Kale & Chickpeas with Fragrant Curry

**Includes**

**Holiday Hearth Breads & Dinner Rolls with Honey Butter**

-OR-

**Gruyere & Herb Popovers**
DESSERTS
CAKES/UNSLICED
HOT CHOCOLATE CAKE WITH TINY MARSHMALLOWS & CHOCOLATE CURLS $45
APPLE PIE LAYERED WITH SALTED CARAMEL $37
BUCHE DE NOEL WITH MARZIPAN DÉCOR $45
PEPPERMINT CHEESECAKE WITH OREO CRUST $45
LOFTY COCONUT CAKE WITH FRESH PINEAPPLE $45

HORS D’ŒUVRES
RECEPTION PLAGERS
* ITEMS SERVED HOT
COLOSSAL SHRIMP COCKTAIL
$150.00 (50 pieces)
Lemon-poached JUMBO shrimp served alongside citrus coulis

LAMB LOLLIPOPS
$215.00 (60 pieces)
Served in rosemary demi-glace

PETITE LOBSTER ROLLS
$5.25 each (50 pc minimum)
Tender lobster tail meat dressed & served in soft buttery rolls

RISSOTTO CROQUETTES
$115 (70 pieces)
Crispy risotto balls filled with asparagus, cheese & wild mushroom

CRAB CAKE BITES
$110.00 (50 pieces)
Paired with lemon-chive aioli

BACON-WRAPPED SHRIMP
$115.00 (50 pieces)
Brushed with a sweet whiskey glaze

DUCK BITES
$150 (100 pieces)
Flaky phyllo puffs filled with duck breast, apricot & brandy

TREATS
HOLIDAY FRUIT DISPLAY
$100.00 (SERVES 25)
Mélange of tropical fruits, ripe melon & vibrant berries

CHEF’S HOLIDAY SWEETS
$4.00 PER PERSON (1.5 PER PERSON)
Petite mousse, truffles, tarts & cupcakes

MINI FRENCH PASTRIES
$4.00 PER PERSON (2 PER PERSON)
Assortment of mini fruit tarts, petit fours, eclairs & cream puffs

ASSORTED HOLIDAY COOKIES
$4.00 PER PERSON (2 PER PERSON)
A variety of shapes, colors & sizes
**HORS D’OEUVRES**

**RECEPTION PLATTERS**
* Items served hot

**PECAN-COATED CHICKEN**
$205.00 (100 pieces)
Paired with sweet & zesty Jerk’d dipping sauce

**DECADENT DEVILED EGGS**
$75.00 (30 pieces)
Topped with snipped chives & caviar

**PARMESAN CHICKEN BITES**
$95.00 (serves 25 guests)
Served with sage crème dip

**MAC ‘N CHEESE BITES**
$100.00 (70 pieces)
Crispy golden fried Mac ‘n cheese morsels

**MINI COCKTAIL MEATBALLS**
$90.00 (100 pieces)
Choice of:
- Honey-bourbon glazed
- Swedish in allspice & nutmeg cream
- Orange-sesame

**ROASTED TURKEY FOCACCIA BITES**
$70.00 (50 pieces)
Sandwiched with cherry compote, Brie & field greens

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**2016 WINTER HOLIDAY MENU**

**BRIE PUFS**
$150 (100 pieces)
Raspberry, toasted almonds & triple cream brie in a pastry puff

**PETITE QUICHE**
$125 (100 pieces)
Aged Gruyere cheese & creamy leeks in buttery mini quiche

**MINI POTATO SKINS**
$150 (80 pieces)
Finished with white truffle oil

**CRISPY CHICKEN SLIDERS**
$85.00 (25 pcs)
Crispy buttermilk fried chicken with honey mustard & Swiss on tiny soft pretzel rolls

**BEEF WELLINGTON BITES**
$180 (100 pcs)
Pastry puffs filled with seared beef tenderloin & paired with horseradish cream

**BEEF TENDERLOIN DISPLAY**
$130.00 (serves 20 guests)
Thinly sliced medium rare tenderloin; served with horseradish cream & cherry compote; Paired with mini silver dollar rolls

**POACHED SIDE OF SALMON**
$110.00 (serves 30 guests)
Garnished with marinated cucumbers; Served with chive crème fraîche & brioche toast points
HORS D’OEUVRES
(CONTINUED)

RECEPTION PLATTERS
* ITEMS SERVED HOT

HONEY MUSTARD GLAZED HAM
$110.00 (serves 30 guests)
Sliced ham display accompanied by cranberry relish, mango
chutney, mustard & mini biscuits

CROSTINI BAR TRIO
$85.00 (serves 20 guests)
Mozzarella, tomato & basil; roasted eggplant dip with feta; Spanish
romesco sauce; Served with homemade crostini rounds

ARTISANAL CHEESE
$140.00 (serves 30 guests)
Selection of gourmet wedge & soft imported cheese garnished
with fruit, gooseberries & spiced nuts; Served with fine crackers &
baguette

FESTIVE VEGGIES
$70.00 (serves 20 guests)
Cauliflower, patty pan squash, bronzini, asparagus & Malibu
carrot; Paired with horseradish cream

Duet of Holiday Dips *
$110.00 (serves 35 guests)
Creamy sherry crab dip
Hot caramelized onion dip with gruyere
Served with crostini rounds for dipping

HORS D’OEUVRES

FULL-SERVICE, HAND-PASSED; REQUIRE STAFF &
RENTAL EQUIPMENT: (ASSEMBLED ON SITE);
50 PIECE MINIMUM

TENDERLOIN CROSTINI
$3.50 each
Seared beef tenderloin, cambozola blue & fig bourbon jam
atop brioche rounds

PECAN CHICKEN
$3.50 each
Cucumber chips topped with crispy pecan chicken & sweet
chili sauce

CORNBREAD BITES
$3.50 each
Tender shredded Carolina-style pork over crispy cornbread with
cabbage slaw, fennel & molasses bbq drizzle

ASIAN CRAB BALLS
$4.00 each
Tossed in coated sesame & finished with pickled ginger and
honey-tamari

Caviar Blinis
$4.50 each
Petite buckwheat blini topped with beet mousse, smoked salmon,
sturgeon caviar & snipped chives
HORS D'OEUVRES

FULL-SERVICE, HAND-PASSED; REQUIRE STAFF & RENTAL EQUIPMENT: (ASSEMBLED ON SITE); 50 PIECE MINIMUM

SCALLOP CANAPES
$4.50 each
Seared sea scallops presented over rustic asparagus risotto with micro mint

MUMBAI TUNA
$4.50 each
Ahi tuna, coconut milk & cilantro salsa verde

GOURMET PIZETTES
$2.75 each
Handmade flatbread pizza topped with butternut squash, sage & fontina

HOMEMADE RICOTTA CROSTINI
$3.00 each
Whipped ricotta atop rustic grilled bread with Bosc pear, honey & crushed hazelnuts

CAESAR BITES
$2.75 each
Endive topped with parmesan crouton, anchovy mayo, lemon zest & garlic

THAI SHRIMP SKEWERS
$3.75 each
Lemongrass-marinated shrimp presented with fragrant coconut curry sauce, Thai basil & crushed peanuts