



Signature Hors d'oeuvres

Vegetarian

Roasted Beet & Goat Cheese Tart

Portobello Steak Fries, Balsamic Aioli

Cherry Tomato & Fresh Mozzarella Kabob w. Pepper Olive Oil

Chilled Gazpacho Shooter, Coriander Cream

Stuffed Cherry Tomatoes, Herbed Goat Cheese Mousse, Aged Balsamic Vinegar

Vietnamese Spring Rolls, Lemon Ginger Dipping Sauce

Stuffed Potato w. Roasted Apple, Sour Cream & Caviar

Pesto Arancini, Leek & Tomato Chutney

Roasted Vegetable Mousse in Parmesan Tuile Cup w. Pickled Daikon Radish

Lemongrass and Curry Butternut Squash Soup w. Toasted Pumpkin Seed Crostini and Citrus Cream

Seafood

Seafood Ceviche w. Cured Lemons & Peppers

Peaky Toe Crab Cake w. Spicy Remoulade

Apple Wood Smoked Brook Trout on Jicama Rusk, Red Pepper Aioli

Curried Lobster Samosa, Cardamom Carrot Puree

Blackened Tuna Taco w. Tomato Jam, Crisp Lettuce & Citrus Crème Fraiche

Shrimp Tempura w. Lemongrass & Ginger Sauce

Zucchini Pancake w. Smoked Salmon, Lemon Cream & Pickled Kumquats

Yuca & Salted Cod Fritters, Charred Jalapeno Cream

Pomegranate Glazed Salmon Pin Wheel Stuffed w. Winter Truffle & Chervil Crème Fraiche

Ahi Tuna Tartare w. Mustard Cream & Caper jelly



Fowl

Moo Shoo Pancake Roll w. Shredded Peaking Duck

Mini Chicken Taco w. Boston Lettuce, Tomatoes & Sour Cream

Braised Chicken Thigh Dumplings w. Thai Chili & Yuzu Dipping Sauce

Turkey & Cranberry Phyllo Parcels

Poached Quail Egg in Pastry, Sauce Béarnaise

Juniper Berry Marinated Duck Breast, Tortilla Crisp, Salsa, Port Wine Reduction

Hickory Smoked Chicken Roulade w. Caramelized Sweet Potato, Granny Smith Apple Chutney

Meat

Goat Cheese & Serrano Ham Stuffed Profiteroles

Polenta Cake w. Veal Ragout, Truffle Drizzle

Sliced Tenderloin of Beef, Sourdough Crostini, Horseradish Crème Fraiche

Beef & Potato Empanada, Roasted Tomatillo Salsa

Mini Sirloin Burger w. Caramelized Onion & Gorgonzola on Brioche Bun

Mushroom Burger w. Smoked Bacon & Boursin Cheese

Mini Beef Wellington, Mushrooms, Swiss & Morel Cream Sauce

Open Faced Pork Barbeque Sandwich w. Red Cabbage Slaw

Herb Marinated Baby Lamb Chops w. Fiery African Glaze (*add \$3*)

Buffalo Carpaccio Stuffed with Ginger Marinated Peppers, Sweet Soy and Yuzu Glee

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Classic Holiday Buffet

Salads

select one

Classic Caesar Salad, Herb Toasted Brioche

Chopped Vegetable Garden Green Salad, Passion Fruit Emulsion

Tatsoi & Frisee, Crumbled Feta, Roasted Apples, Rice Wine Vinaigrette

Entrees

select two

Three Cheese Lasagna, Persillade Crust

Pomegranate & Harissa Glazed Chicken Breast

Penne Pasta w. Heirloom Tomatoes, Wilted Spinach, Kalamata Olives, Shaved Parmesan

Orecchiette Carbonara, Pancetta, Peas & Mushrooms

Herbed Grilled Flank Steak, Jus Natural

Molasses Glazed Baby Back Ribs

Southern Honey Dipped Fried Chicken

Stuffed Pork Loin, Apricots, Pine Nuts & Herbs, Tarragon Mustard Sauce

Macadamia Nut Crusted Tilapia, Pineapple & Mango Chutney

Roasted Turkey w. Cranberry Relish

Sides

select three

Whipped Potatoes w. Country Ham

Roasted Root Vegetables, Balsamic Drizzle



Roasted Acorn Squash w. Maple Butter Glaze

Sautéed Zucchini & Yellow Tear-Drop Tomatoes

Brioche Stuffing w. Sausage, Apricots & Mushroom

Desserts

Holiday Cookies

Miniature Cupcakes

Seasonal Fresh Fruits

Assortments of Cookies, Brownies, Blondies

Beverages

Hot Chocolate w. Whipped Cream

Cinnamon Spiced Apple Cider

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Premium Holiday Buffet

Salads

select one

Mizuna and Tatsoi Greens, Caramelized Pears, Gorgonzola, Apricot Dressing

Baby Spinach, Roasted Apples, Crumbled Stilton Blue Cheese, Sliced Button Mushrooms, Bacon Emulsion

Radicchio, Watercress & Boston Bibb Salad, Crispy Leeks, Poached Tomato, Pomegranate Vinaigrette

Pasta

select one

Porcini & Walnut Farfalle, Rosemary Cream Sauce

Roasted Squash and Sweet Italian Sausage, Ricotta Cheese & Roasted Tomato Sauce

Chestnut Ravioli w. Pancetta & Caramelized Onions

Cheese Tortellini w. Stewed Carrots & Veal Madeira Cream Sauce

Entrees

select two

Stuffed Breast of Chicken, Apricots, Pine Nuts & Mushrooms, Pepper Confit

Herbed Grilled Skirt Steak of Beef, Plum Sake Glaze

Coriander Crusted Salmon, Citrus Beurre Blanc

Barbeque Chicken, Bourbon & Chipotle Glaze

Braised Short Rib of Beef w. Turnip & Rutabaga

Sides

select four

Traditional Whipped Potatos



Maple Glazed Yams

Steam Jasmine Rice, Saffron, Tart Cherries, Dried Apricots

Sautéed Haricot Vert, Toasted Almonds

Wilted Broccoli Rabe, Chili Flakes, Toasted Garlic

Glazed Carrots w. Oregano Honey

Roasted Fingerling Potato, Cured lemon Oil

Smokey Bacon & Parmesan Grits

Desserts

Seasonal Fresh Fruits

Holiday Cookies & Treats

Assortments of Italian Pastries and Tarts

Assortment of Cookies, Brownies & Blondies

Beverages

Hot Chocolate w. Whipped Cream

Cinnamon Spiced Apple Cider

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Deluxe Holiday Buffet

Salads

select one

Roasted Candy Striped Beets, Vermont Aged Goat Cheese, Baby Arugula, Sherry Vinaigrette

Organic Mesclun Greens, Roasted Turnip Lardons, Sliced Mushrooms, Stilton Blue Cheese, Cherry Vinaigrette

Roasted Acorn Squash & Granny Smith Salad, Mizuna Greens, Asian Sesame Dressing

Sour Cherry & Raisin Cous Cous, Cold Pressed Olive Oil, Rocket Arugula

Pasta

select one

Roasted Vegetable Ravioli, Sage Brown Butter Sauce, Shaved Pecorino Romano Cheese

Ricotta & Roasted Red Pepper Stuffed Rollentini, Tarragon Béchamel, Shredded Reggiano

Casareccia Pasta w. Milk-fed Veal Ragu

Gulf Shrimp & Little Neck Clam Scampi, Buttered Noodles

Orecchiette w. Crispy Duck Confit, Oven Dried Tomatoes, Caramelized Butternut Squash, Truffle Drizzle

Entrees

select three

Hickory Smoked Black Pepper Crusted Tenderloin of Beef w. Sauce Au Poivre

Herb Crusted Dry Aged New York Strip Steak, Chanterelle Mushroom Sauce

Hoisin Glazed Atlantic Salmon, Balsamic, Soy Jus

Seared Halibut w. Black Trumpet Mushroom Crust, Sauce Beurre Rouge

Caramelized Chestnut Stuffed French Breast of Chicken, Roasted Red Pepper Coulis



Maple Glazed Pork Medallions w. Grain Mustard Sauce

Sides

select four

Puree of Chestnut & Turnips

Roasted Chanterelles & Oyster Mushroom Polenta

Caramelized Brussels Sprout w. Toasted Walnuts

Cinnamon & Mace Braised Red Cabbage w. Sour Apples, Golden Raisins

Yukon Gold Potato Gratin, Goat Cheese & Melted Leeks

Chestnut & Rutabaga Bread Pudding, Fine Herbs

Glazed Baby Fennel, Tomato Confit

Grilled Asparagus, Sherry Vinegar Gastrique

Brown Sugar Roasted Acorn Squash, Endive & Pine Nut Compote

Desserts

Seasonal Fresh Fruits

Tiramisu in Chocolate Tuile

Poached Pirelli Pears stuffed w. Brie Cheese Mousse, Port Wine Drizzle

Assortments of Pies: Cherry, Apple, Bourbon Pecan, Sweet Potato

Beverages

Hot Chocolate w. Whipped Cream

Cinnamon Spiced Apple Cider