



COLD

Smoked Shrimp Canapé

Butternut Squash Soufflé

with black forest ham & roasted apple chutney

Smoked Salmon & Lemon Gougères

Russet Potato Gaufrette

maple glazed pork with apple compote

Pomegranate Barbecued Shrimp

with citrus aioli

Seared Tenderloin & Tamarind Glaze

pickled radish on sesame crostini

Bleu Cheese, Fig & Honey Flatbread

Seared Tuna on Wonton Petal

with wasabi cream & soy glaze

Thai Chicken Salad in Sesame Cone

Petite Nantucket Lobster Roll

with citrus crème fraîche

WARM

Roasted Tomato Soup Sipper

with parmesan straw

Fried Artichoke Heart

with lemon sabayon

Slow Smoked Brisket

atop texas toast with baked beans

Petite Open Face Kobe Burger

with cambazola and frizzled leeks

Ultimate Grilled Cheese

with tomato jam

Miniature Blanco Flatbread

with chicken, bacon & mushrooms

Warm Brie and Green Apple Turnover

with raspberry coulis

Shredded Duck on Wild Rice Waffle

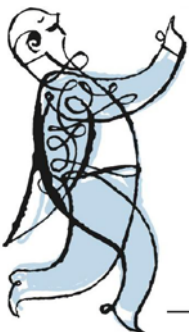
with cherry chutney & melted leeks

Petite Eggplant Napoleon

with roasted red pepper, baetje farm goat cheese & balsamic reduction

Short Rib Taco

with black bean relish & tomatillo salsa





COLD

Smoked Salmon Tartare
with bagel chips

Individual Crudités Basket
in pumpernickel baguette with dill dip

Rosemary Beef Skewer
with horseradish dipping sauce

Petite Blackened Tilapia Soft Taco
with avocado & lime cilantro slaw

Cyprus Antipasto Skewer
with crushed pistachios & balsamic syrup

Pork Tenderloin Brochette
with bing cherry salsa

Open Face Shrimp BLT
on petite brioche

Winter Veggie Roll
with forest mushrooms, napa cabbage,
sweet peppers & rooster sauce

Baja Caesar Salad Wrap
with jalapeno caesar dip

Red Curry & Basil Grilled Shrimp
coconut lime crème fraiche

Spiced Chicken Salad in Vol -Au-Vent
dried cranberries, walnuts & arugula

Seared Tuna Slider
with asian slaw & wasabi cream

WARM

Sweet Potato Risotto Cake
with red onion chutney

Yukon Gold Potato Basket
stuffed with horseradish whipped potatoes

Crab Louis Stuffed Mushroom
with mornay sauce

Citrus Arrancini
with blood orange coulis

Truffled Mushroom Flatbread
with microgreens

Tenderloin Slider on Pretzel Bread
with caramelized onions & horseradish cream

Grilled Baby Lamb Chop
with mint chimichurri

Fried Panko Crusted Shrimp
with thai chile sauce

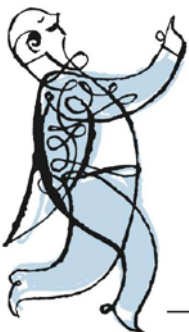
Crayfish Cake
with chipotle aioli

Lemongrass Chicken Satay
with ponzu glaze

Shredded Pork & Black Bean Empanada
with salsa verde

Sicilian Quesadilla
balsamic onion, portabello mushrooms,
sundried tomato & pesto cream cheese

Sea Scallops Veronique
with roasted grapes on a bed of swiss chard





Market Selection of Crudité

with balsamic red onion dip

Country Pâté

cornichons, grain mustard & sliced baguette

Large Gulf Shrimp & Split Crab Legs

with cocktail sauce & lemons

Baked Brie with Winter Fruit Compote

served with toasted crostini

Mediterranean Spreads

smoked paprika hummus & olive tapenade with cucumbers, carrots, pita chips and grilled ciabatta bread

Sharp Cheddar and Horseradish Fondue

with skewered beef & tortellini

Warm Leek & Goat Cheese Dip

with skewered winter vegetables and bread

Sushi Collection

surf & turf roll, california roll, smoked salmon roll wasabi cream, pickled ginger, & soy vinaigrette

Bavarian Charcuterie Board

assorted cured meats & german cheeses served with spicy & sweet grain mustards

SANDWICHES

Carved Turkey & Brie

on french baguette with cranberry relish

Toasted Cubana Sandwich

ham, pork, swiss cheese, pickles & mustard

Pork Tenderloin & Apple Fennel Slaw

on pretzel roll

Sicilian Muffuletta

olive tapenade, mortadella, genoa salami, coppa & provol cheese

Trio of Savory Muffins

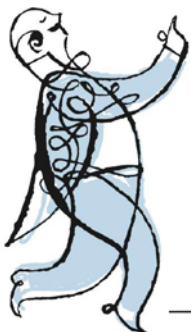
*pork & apple chutney on corn muffin

*smoked salmon & cream on scallion muffin

*vegetable caponata on tomato basil muffin

Herb Encrusted Beef Tenderloin

arugula & creamed horseradish on onion brioche





SAVORY

Petite Blackened Tilapia Soft Taco
with avocado & lime cilantro slaw
&
Individual Patron Margarita

Seared Tuna on Wonton Petal
with wasabi cream & soy glaze
&
Petite Lemon Ginger Martini

Mini Cubana Sandwich
ham, pork, swiss cheese, pickles & mustard
&
Rum & Coke

Antipasto Small Plate
&
Glass of Chianti

Balsamic Strawberry & Basil 'Caviar' Canape
&
Chandon Split Champagne

German Wurst on Pretzel Crostini
&
Mini Bottled Bud

SWEET

Banana Chocolate Hand Pie
&
Salted Caramel Milkshake

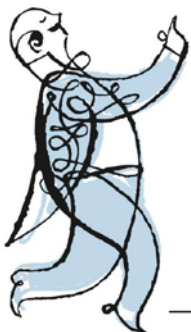
Orange Scented Shortbread Cookie
&
Petite Root Beer Floats

Vanilla Bean Crème Brûlée
&
Patron XO Café Shooters

Miniature Citrus Pound Cake
&
Hot Buttered Rum

Designer Marshmallows
&
Peppermint Spiked Hot Chocolate

Cinnamon Sugar Cake Donuts
&
Warm Apple Cider





PLATED DESSERTS

Dark Chocolate Torte

spiked blackberry coulis & whipped cream

Poached Pear in Pastry

stuffed with rich chocolate ganache & finished with caramel sauce

Dynamic Duo

vanilla bean or eggnog pot de crème

AND

flourless chocolate wedge served atop grand marnier crème anglaise garnished with fresh raspberries & mint sprig

Petite Caramel Apple Upside Down Cake

with cinnamon anglaise & winter fruit chutney

White Chocolate Peppermint Martini

white chocolate mousse over pound cake cubes with peppermint crumbles topped with a splash of peppermint schnapps & a chocolate swizzle

Warm Chocolate Phyllo Beggars Purse

served with a raspberry coulis & fresh seasonal berries

Vanilla Panna Cotta

with blueberry coulis & fresh mint

Bananas Foster Shortcake

with rum butterscotch sauce

BUFFET DESSERTS

Holiday Sweet & Fruity

pumpkin gooey butter wedges, pecan bars, raspberry bars, chocolate chip cookies & fudge brownies

Trio of Petite Pies

- » apple cinnamon
- » toasted coconut
- » chocolate cream

Holiday Pastries

festive macarons, pumpkin gooey butter, assorted petite tarts, mini cheesecake and pumpkin spice madeleines

Holiday Sweet Shots

- » eggnog crème brûlée
- » chocolate peppermint candy cane
- » "fruit cake"

Festive Macarons

- » chocolate with raspberry cream
- » almond with pistachio cream
- » passion fruit with truffle ganache

Spiked Eggnog Fondue

with pound cake cubes, chocolate madeleines, strawberries, bananas, pineapple & pretzel rods

PASSED DESSERTS

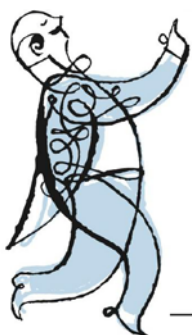
Warm Peanut Butter S'mores

Chocolate Sucre with Poppyseed Brittle

Chocolate Dipped Marshmallows Pops

Petite Cones with Chocolate Mousse

Truffled Cake Balls





St. Germaine Cocktail

champagne, st. germaine & club soda
garnished with a lemon twist

Cranberry Thyme Splash

cranberries, fresh thyme & gin

Pear & Cranberry Bellini

prosecco, pear nectar & cranberry juice

Pomegranate Sparkler

sparkling wine & pomegranate syrup

Chocolate Peppermint Martini

chocolate liqueur, peppermint schnapps & vodka
with a peppermint swizzle

Sugar Plum Cocktail

plum vodka, white cranberry juice
and a splash of champagne

DESSERT COCKTAILS

Salted Caramel Milkshake

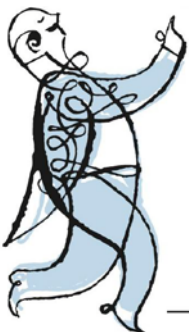
with spiced rum, sea salt & whipped cream
served in a bolero glass

Brandy Alexander

vanilla ice cream, chocolate syrup and brandy
served in a chocolate rimmed brandy snifter

Hot Apple Pie

tuaca apple brandy & hot apple cider
topped with whipped cream & a cinnamon stick





HORS D'OEUVRE BUFFET

Mediterranean Spreads

smoked paprika hummus & olive tapenade with cucumbers, carrots, pita chips and grilled ciabatta

Winter Veggie Roll

with forest mushrooms, napa cabbage, sweet peppers & rooster sauce

Rosemary Beef Skewer

with horseradish dipping sauce

Fried Panko Crusted Shrimp

with thai chile sauce

Yukon Gold Potato Basket

stuffed with horseradish whipped potatoes

Grilled Baby Lamb Chops

with mint chimichurri

Carved Turkey & Brie Sandwich

with cranberry relish on french baguette

Trio of Petite Pies

- » apple cinnamon
- » toasted coconut
- » chocolate cream



Price per guest: \$32.50 plus service labor, rentals & tax
Price is based on serving a minimum of 50 guests



PASSED HORS D'OEUVRES

Fried Artichoke Heart

with lemon sabayon

Seared Tuna on Wonton Petal

with wasabi cream & soy glaze

Slow Smoked Brisket

atop texas toast with baked beans

HORS D'OEUVRE BUFFET

Baja Caesar Salad Wrap

with jalapeno caesar dip

Baked Brie with Seasonal Fruit Chutney

with french bread petals

Pork Tenderloin Brochette

with bing cherry salsa

OR

Rosemary Beef Skewer

with horseradish dipping sauce

Citrus Arrancini

with blood orange coulis

Lemongrass Chicken Satay

with ponzu glaze

Sicilian Muffuletta

olive tapenade, mortadella, genoa salami,
coppa & provol cheese

OR

Pork Tenderloin & Apple Fennel Slaw

on soft pretzel roll

SERVED DESEERT

Salted Caramel Milkshake

with spiced rum, sea salt & whipped cream in bolero glass

Banana Chocolate Hand Pies

Price Per Guest: \$33.50 plus service labor, rentals & tax

Price is based on serving a minimum of 50 guests

\$2.50 less without passed hors d'oeuvres





PASSED HORS D'OEUVRES

Bleu Cheese, Fig & Honeycomb Crostini

Petite Nantucket Lobster Roll

with citrus crème fraiche

Russet Potato Gaufrette

with maple glazed pork & apple compote

DINNER BUFFET

Frisée & Winter Greens

with poached apples, pears, cranberries, frizzled red onion, crumbled bleu cheese & tossed with warm sherry vinaigrette

Roasted Root Vegetables

acorn squash, carrots, yukon gold potatoes, baby beets and parsnips with rosemary & apricot glaze

Fresh Concheglia Pasta

with roasted cauliflower, caper berries & pancetta tossed with sage brown butter

Wild Rice Stuffed Chicken Breast

with blackberry demi glaze

Hand Carved Herb Encrusted Tenderloin of Beef

with roasted garlic béarnaise & creamed horseradish sauce

Hand Crafted Breads

pretzel roll, butter brioche, olive & herb rolls

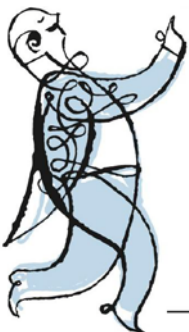
Holiday Sweet Shots

- » eggnog crème brûlée
- » chocolate peppermint candy cane
- » "fruit cake"

Price Per Guest: \$40.00 plus service labor, rentals & tax

Price is based on serving a minimum of 50 guests

\$2.50 less without passed hors d'oeuvres





CONTEMPORARY HOLIDAY BUFFET

Individual Crudités Basket

in pumpernickel baguette with dill dip

Bavarian Charcuterie Board

assorted cured meats & german cheeses
served with spicy & sweet grain mustards

Red Curry & Basil Grilled Shrimp

coconut lime crème fraiche

Truffled Mushroom Flatbread

with microgreens

Lemongrass Chicken Satay

with ponzu glaze

Sweet Potato Risotto Cake

with red onion chutney

Trio of Savory Muffins

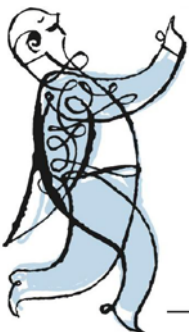
*pork & apple chutney on corn muffin

*smoked salmon & cream on scallion muffin

*vegetable caponata on tomato basil muffin

White Chocolate Peppermint Martini

white chocolate mousse over pound cake cubes topped with a splash of peppermint schnapps, peppermint crumbles and a chocolate swizzle



Price Per Guest: \$33.00 plus service labor, rentals & tax
Price is based on serving a minimum of 50 guests



HOLIDAY PAIRINGS

Balsamic Strawberry & Basil 'Caviar' Canape
&
Chandon Split Champagne

Petite Blackened Tilapia Soft Taco
with avocado & lime cilantro slaw
&
Individual Patron Margarita

Mini Cubana Sandwich
ham, pork, swiss cheese, pickles & mustard
&
Rum & Coke

Antipasto Small Plate
&
Glass of Chianti

Petite Open Face Kobe Burger
with cambazola & frizzled leeks
&
Mini Bottled Bud

PASSED DESSERT PAIRING

Designer Marshmallows
&
Peppermint Spiked Hot Chocolate

Orange Scented Shortbread Cookie
&
Petite Root Beer Floats

Price Per Guest: \$40.00 plus service labor, rentals & tax
Price is based on serving a minimum of 50 guests

