



Holiday Plated Dinner \$65

Includes Selection of Six Butler-Passed Hors d'oeuvres, Salad, Entrée, Warm Rolls and Butter, Dessert, Coffee & Tea Service

Butler-Passed Hors d'oeuvres

Select Six

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| Buffalo Chicken Bite, Blue Cheese Crema | Brie Cheese & Fig Panini (V) |
| Ricotta Meatballs, Rose Alfredo Sauce | Mini Cheese Pierogi, Sage Cream |
| Black Pepper & Brown Sugar Glazed Pork Belly (GF) | Fried Vegetable Spring Roll Hoisin Sauce (V)(VG) |
| Shrimp Cocktail Shooter (GF) | Vegan Sausage Stuffed Mushroom (V)(VG)(GF) |
| Shrimp & Salmon Croquette Lemon Caper Crema | Rosemary White Bean Bruschetta (V)(VG) |
| Bacon Wrapped Candied Apple (GF) | Smoked Salmon Cucumber Bites |
| Pomegranate Goat Cheese Crostini White Truffle Honey (V) | |

Salad

Select One

- Baby Spinach, Fuji Apples, Dried Cranberries, Crumbled Chevre, Toasted Almonds, Caramel Apple Vinaigrette (GF)
- Arugula Gorgonzola Salad, Port Wine Poached Pear, Candied Pecans, Maple Balsamic Vinaigrette (GF)
- Wheat Berry and Cous Cous with Apples, Carrots, Red Onion, Red Bell Pepper, Dried Cranberries and a Rosemary Vinaigrette (VG)(GF)

Entrees

Select Two

Honey Roasted Salmon with Creamy Lemon Dill Sauce, Dried Cranberry & Almond Tapenade, Brown Sugar Sweet Potatoes, Haricot Vert Bundle

Panko & Parmesan Roasted Cod Loin, Lemon Risotto
Garlic & Red Pepper Flake Broccolini

Capicola & Gruyere Stuffed Chicken Breast
Panko Breaded Chicken Breast, Butter Poached Fingerling Potatoes,
Garlic Broccolini, Mornay Sauce

Braised Pork Shank, Roasted Garlic Yukon Potatoes, Applewood
Smoked Bacon Brussels Sprouts *(GF)*

Rosemary Braised Short Ribs, Fines Herb Roasted Red Potatoes,
Maple Roasted Baby Carrots, Burgundy Demi *(GF)*

Vegetarian Entrees

(Select One)

Eggplant Rollatini
Vegan Sausage & Basil Whipped Tofu Stuffed Eggplant, Creamy
Polenta, Puttanesca Sauce

Stuffed Mushrooms *(VG) (GF)*
Sundried Tomato, Artichoke and Spinach Stuffed Mushrooms,
Garlic Wilted Spinach, White Bean Cassoulet

Add a Third Entrée Selection \$5

Upgraded Entree \$8

Duet of Petite Filet of Beef and Garlic Shrimp Skewer
Whipped Yukon Potatoes,
Seasonal Roasted Vegetables

Dessert

Select One

Warm Apple Crisp with Traditional Crumb Topping

Flourless Chocolate Cake with Cinnamon Crème Anglaise

Maple Crème Brulee with Organic Sugar Crust

White Chocolate & Blueberry Bread Pudding

*Served with Locally Roasted Regular and Decaffeinated Coffees
and an Assortment of Herbal Teas*

Holiday Signature Beverage

(not available with non-alcoholic beverage service)

"Very Merry Sangria"

Merlot

Ginger Ale

Cranberry Juice

Apple Juice

Orange Liqueur

Rosemary & Orange Garnish



Ask about our Holiday Enhancements
including Centerpieces, Lighting, and
Cocktail Hour Stations

