



COLD

Petite Greek Salad in Phyllo Cup

Smoked Shrimp Canapé

Butternut Squash Soufflé

with black forest ham & roasted apple chutney

Hoisin Duck & Vegetable Roll

Smoked Salmon & Lemon Gougères

Pomegranate Barbecued Shrimp

with citrus aioli

Bistro Tenderloin Canapé

black bean cream & scallion on ciabatta

Sweet Potato Gaufrette

with shredded maple pork

**Smoked Chicken, Leek &
Asparagus Crêpe**

Endive Spear with Maple Fig & Stilton

WARM

Roasted Tomato Soup Sipper

with parmesan straw

Fried Artichoke Heart

with lemon sabayon

Grilled Prosciutto Wrapped Mozzarella

with balsamic reduction

Petite Open Face Kobe Burger

with cambazola and frizzled leeks

Feta, Sweet Pepper & Spinach Pastry

Miniature Blanco Flatbreads

with chicken, bacon & mushrooms

Warm Brie and Roasted Grape

on toasted brioche

Roasted Duck with Leeks & Plums

in wonton flower

Lobster Beignet

with lemon creme fraiche





COLD

Smoked Trout Pâté

with classical garnish & sliced country baguette

Grilled Flatbreads & Zucchini Sticks

with tzatziki dip

Rosemary Beef Skewer

with horseradish dipping sauce

Cyprus Antipasto Skewers

with crushed pistachios & balsamic syrup

Pomegranate Barbecued Shrimp

with citrus aioli

Pork Tenderloin Brochette

with bing cherry salsa

Petite Nantucket Lobster Roll

Baja Caesar Salad Wrap

with jalapeno Caesar dip

Grilled Swordfish & Cherry Tomato Kebab

accompanied by a basil pesto dipping sauce

Red Curry & Basil Grilled Shrimp

coconut lime crème fraiche

Winter Chicken Salad in Brioche

dried cranberries, spiced walnuts & arugula

WARM

Roasted Tomato & Arugula Tart

Yukon Gold Potato Basket

stuffed with horseradish whipped potatoes

Crimini Mushroom

with acorn squash risotto

Miniature Beef Spedinis

presented with a roasted tomato coulis

Tenderloin Sliders

with caramelized onions & horseradish cream

Grilled Baby Lamb Chops

with mint chimichurri

Fried Panko Crusted Shrimp

with honey soy dip

Crayfish Cake

with chipotle aioli

Seared Chicken 5-Spice

on a bed of bok choy with cumin yogurt sauce

Shredded Pork & Black Bean Empanada

with salsa verde

Sicilian Quesadilla

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





Market Selection of Crudité

with mayfair dip

Forest Mushroom Pâté

with sliced country baguette

House Smoked Salmon Display

with classical garnishes & toast points

Large Gulf Shrimp & Split Crab Legs

with cocktail sauce & lemons

Seared Tuna on Sesame Crostini

asian slaw & wasabi cream

Crab Louis Dip with Wonton Chips

Baked Brie with Winter Fruit Compote

served with toasted crostini

Cambazola Strudel

with dried cherries & spiced walnuts

Duo of Bruschetta Spreads

fig, olive & baby mozzarella tapenade
& crushed white bean tapenade
served with grilled foccacia wedges

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

SANDWICHES

Mini Flank Steak BLT

blue cheese dressing on sundried tomato roll

Carved Turkey & Brie

on scallion biscuit with cranberry relish

Pork Tenderloin & Apple Fennel Slaw

on soft potato roll

Herb Encrusted Beef Tenderloin

arugula, caramelized onions & creamed
horseradish on brioche

TAPAS

Bavarian Charcuterie Boards

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

Individual Lobster or Chicken Pot Pie

Pan Seared Scallops

with roasted winter grapes

Shrimp "Cocktail"

served in a parsley rimmed martini glass,
topped with shaken green tomatillo gazpacho

Braised Shortribs

with red cabbage & spaetzle





PLATED DESSERTS

Dark Chocolate Torte

spiked blackberry coulis
and whipped cream

Poached Pear in Pastry

stuffed with rich chocolate ganache &
finished with caramel sauce

Dynamic Duo

citrus pound cake with meyer lemon curd
served atop raspberry coulis

AND

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

Chocolate Mousse Crepes

with white chocolate espresso sauce
& fresh berries

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

BUFFET DESSERTS

Holiday Sweet & Fruity

pumpkin gooey butter wedges, pecan
bars, coconut cheesecake bites, and
dark cherry fudge brownies

Festive Macaroons

- » chocolate with raspberry cream
- » almond with pistachio cream
- » strawberry with buttercream

Holiday Pastries

festive macaroons, pumpkin gooey butter,
assorted chocolate petit fours and
cranberry spice cake madeleines

Holiday Sweet Shots

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

Individual Pot de Crème

vanilla bean, dark chocolate & espresso

Holiday Cakes, Pies and Tarts

german chocolate cake with chocolate sauce,
frangelico pumpkin tart with crème anglaise
& lemon curd pie with raspberry coulis

PASSED DESSERTS

Warm Peanut Butter S'mores

Chubby Hubby Cookies



*holiday
cocktails*

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

Frozen Grasshopper

chocolate ice cream & crème de menthe
served in chocolate rimmed 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





PASSED HORS D'OEUVRES

Fried Artichoke Heart

with lemon sabayon

Smoked Salmon & Lemon Gougères

Grilled Prosciutto Wrapped Mozzarella

with pomegranate reduction

HORS D'OEUVRE BUFFET

Market Selection of Fresh Crudite

with mayfair dip

Forest Mushroom Pâté

with sliced country baguette

Pork Tenderloin Brochette

with bing cherry salsa

OR

Rosemary Beef Skewer

with horseradish dipping sauce

Roasted Tomato & Arugula Tart

Seared Chicken 5-Spice

on a bed of bok choy with cumin yogurt sauce

Mini Flank Steak BLTs

with bleu cheese dressing

OR

Pork Tenderloin & Apple Fennel Slaw

on soft potato roll

SERVED DESSERT

Brandy Alexanders

made with vanilla bean ice cream, brandy & crème de cocoa
served in a brandy snifter with chocolate straw

Chubby Hubby Cookies



Price Per Guest: \$32.00 plus service labor, rentals & tax

Price is based on serving a minimum of 50 guests

\$2.50 less without passed hors d'oeuvres



HORS D'OEUVRE DINNER BUFFET

Roasted Tomato Soup Sipper

with parmesan straw

Baja Caesar Salad Wrap

with jalapeno caesar dip

Rosemary Beef Skewer

with horseradish dipping sauce

Red Curry & Basil Grilled Shrimp

with coconut lime crème fraiche

Yukon Gold Potato Basket

stuffed with horseradish whipped potatoes

Grilled Baby Lamb Chops

with mint chimichurri

Winter Chicken Salad in Brioche

with dried cranberries, spiced walnuts & arugula

Individual Pots de Crèmes

- » vanilla bean
- » dark chocolate
- » espresso



Price per guest: \$31.00 plus service labor, rentals & tax
Price is based on serving a minimum of 50 guests



PASSED HORS D'OEUVRES

Petite Greek Salad in Phyllo Cup

Smoked Chicken, Leek & Asparagus Crêpe

Sweet Potato Gaufrette

with shredded maple pork

DINNER BUFFET

Frisée & Winter Greens

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

Christmas Salad

of roasted red pepper, roma tomatoes & grilled asparagus drizzled with fresh basil, diced olives & balsamic vinegar

Fresh Tagliatelle Pasta

with roasted acorn squash & pancetta tossed with sage brown butter

Wild Rice Stuffed Chicken Breast

with blackberry demi glace

Hand Carved Herb Encrusted Tenderloin of Beef

with roasted garlic béarnaise & creamed horseradish sauce

Hand Crafted Breads

sundried tomato, butter brioche, olive & herb rolls

Holiday Sweet Shots

- » eggnog crème brûlé
- » 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

Cambazola Strata

with dried cherries & spiced walnuts

Duo of Bruschetta Spreads

fig, olive & baby mozzarella tapenade
& crushed white bean tapenade
served with grilled foccacia wedges

Seared Tuna on Sesame Crostini

asian slaw & wasabi cream

Individual Baked Three Cheese Macaroni

Carved Turkey & Brie

on a scallion biscuit with cranberry relish

Pork Tenderloin Brochette

with bing cherry salsa

Braised Shortrib Tapas

with red cabbage & spaetzle

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