



Events to Last a Lifetime

Sample Holiday Party Menu for a Large Group

~Butler Passed Hors d' Oeuvre Service~

Pancetta Wrapped Seared Scallop
served on a standing tripod fork

Heirloom Tomato Bisque
with crème fraiche garnish
served in a demitasse cup

Ahi Tuna Tartar Crisp
grade "A" yellowfin tuna cubed and mixed
with fresh ginger
spicy ponzu and sesame seeds
with fresh mango wasabi aioli
served on a wonton chip

Grilled Chicken Polenta Towers
topped with micro cilantro and white truffle aioli

Mini Beef Wellington
drizzled with a port wine reduction

Eggplant Caponata
on a crisp crostini

~Strolling Dinner Stations Menu~

Performance Stations
buffets decorated with distinct buffet styling

Warm Comfort Food

pasta sauté station

Portobello Mushroom Ravioli

served with a toasted walnut gorgonzola
cream sauce

Mixed Baby Greens

topped with walnuts, dried cranberries,
sliced red onion
crumbled gorgonzola
and balsamic dressing

Artisan Breadsticks

Time-Honored Classic Carvery

a classic with guests

Whole Herb Roasted Turkey Breast

chef carved
and served on

Currant and Pecan Stuffing

with a cranberry chutney relish

Holiday Carvery

chef carved at the station

New York Sirloin of Beef

on silver dollar rolls
with creamed horseradish sauce
with a side of

Waldorf Salad

with sweet apples and golden raisins
and walnuts

Chinese Takeout

a self serve station with a unique presentation

Wok Seared Vegetarian Potstickers

filled with Asian Vegetables
with soy sauce
and served over

Asian Salad

shredded lettuce, rice noodles, cilantro,
peanuts and tossed with sesame dressing
served in mini "to go" boxes
with chopsticks

Seafood Extravaganza Bar

every guests favorite!

Soy and Ginger Marinated Grilled Prawns

nestled atop a rice noodle salad
dressed in cilantro plum vinaigrette
served in a martini glass

Chile-Grilled Scallops

bright marinated spinach topped with
grilled spicy scallops,
garnished with a fresh lime squeeze
and toasted sesame seeds
served in snow-cone cups with chopsticks

Oyster Shooters

served in mini shot glasses
with Tabasco and citrus minuet

Decadent Holiday Dessert Station

Lollipop Garden

decadent desserts dipped, drizzled and dunked in white, Milk and dark chocolate Our sweet treats are served in unique fashion with all items presented on lollipop sticks, standing upright in custom-made Plexiglas holders;

this creates the visual of a garden of sweets!

Cheesecake Nibbles

Dried Pears

Brownie Bites

Marshmallows

Pound Cake Bites

Rice Krispy Treats

Candy Canes

Truffles

assorted truffles

by Joseph Schmidt

An Assortment of Holiday Cookies

Gourmet Coffee Station

Dark Roast Coffee and a Selection of Tazo Teas

served with Italian flavorings
cinnamon and chocolate
whipped cream