



Holiday Performance Stations...

Tray Passed Hors D'oeuvres

- ❖ **Petite Ginger Beef Skewers** *with Arugula Pesto*
- ❖ **Butternut Squash and Caramelized Pear Bisque Soup Shooters**
- ❖ **Mini Potato Latke's** *with Smoked Salmon, Osetra Caviar and Chive Creme Fraiche*
- ❖ **Truffle Mushroom Bites** *with Sea Salt Baked New Red Potatoes Topped with a Caramelized Mushroom Medley with Shallots, Garlic and White Truffle Oil*

Welcome Bites

- ❖ **Decadent Cheese Display** *Featuring French Camembert, Fontina, Bel Paese, Creamy Gorgonzola, Brie, Smoked Gouda and Dill Havarti, Surrounded by Candied Nuts, Dried Fruits and Crisp Crackers and Crostini*
- ❖ **Sun Dried Tomato & Pesto Torta** *Layered with Goat Cheese, Fresh Pesto, Sun Dried Tomatoes and Pine Nuts*

Traditional Carvery

- ❖ **Sage Crusted Turkey** *Carved Tableside, Dusted with Garlic and Herbs and Served with Cranberry Relish*
- ❖ **Savory Bread Pudding** *with Gruyere Cheese and Wild Mushrooms*

Winter Comforts

- ❖ **Tender Wine Braised, Boneless, Beef Short-Ribs**
- ❖ **Winter Vegetable Ragout** *with Fresh Tomatoes and Eggplant, Sauteed with Fresh Garlic and Herbs*
- ❖ **Whipped Yukon Gold Potatoes** *with Citrus Gremolata*

Mediterranean Holiday



- ❖ **Dijon Crusted Lamb Lollipops**, *Seared and Covered in Rosemary Panko, Drizzled with a Pomegranate Balsamic Reduction and Served over:*
- ❖ **Red Quinoa** *with Dried Cranberries and Apricots, Mint, Cilantro and Lemon Zest*

Festive Greens

- ❖ **Poached Pear Salad** *with Baby Kale, Winter Greens and Purple Endive, Topped with Port Poached Pears, Candied Pepitas and Gorgonzola, Dressed with a Muscat Vinaigrette*
- ❖ **Roasted Beet and Persimmon Salad** *with Goat Cheese Foam and Candied Pistachios Tossed in an Apple Cider Vinaigrette*

Celebratory Treats

- ❖ **Chocolate Pecan Bread Pudding** *with Bourbon Creme Anglaise*
- ❖ **Winter Berry Shooters** *Topped with Greek Yogurt Creme Fraiche & Chocolate Curls*

★ *menu items may be subject to change based on season, availability and guest count*