



Holiday Performance Stations

Tray Passed Hors d'oeuvres

Served on unique platter with creative garnishes

Lobster Pot Pie

Delicate pastry filled with Maine lobster, leek and corn

Maple Ginger Beef

Petite skewers with arugula pesto

Butternut Squash Empanadas

Filled with dried cranberries currants and crumbled pecans

Winters Bounty

International Cheese Display - *A variety of imported cheeses including:*

- French Camembert
- Fontina
- Bel Paese
- Creamy Gorgonzola
- Brie
- Smoked Gouda
- Dill Havarti

surrounded by candied nuts, dried fruits with crisp crackers and gluten free crackers

Sun Dried Tomato and Pesto Torta

Layered with goat cheese fresh pesto, sun dried tomatoes and pine nuts

Bruschetta Bar - *Crisp seeded sourdough with toppings to include:*

- White bean and roasted garlic hummus
- Wild mushroom and olive tapenade
- Eggplant caponata

Urban Tavern

Tender Braised Beef Shortribs

Tender and delicious wine braised boneless shortribs served on a bed of *whipped Yukon gold potatoes* citrus gremolata

Winter Vegetable Ragout

Fresh tomatoes and eggplant sautéed with fresh garlic and herbs served on a bed of *whipped Yukon gold potatoes*

Home for the Holidays

Sage Crusted Turkey

 - *Carved tableside*

Dusted with garlic and herbs and served with cranberry chutney relish on petite rolls

Savory Bread Pudding

With gruyere cheese and mushrooms

Warm Comfort Food

Wild Mushroom Pasta Sauté

Shiitake, crimini, portobello and oyster mushrooms sautéed with fresh herbs, garlic and brandy cream sauce served over *Penne Pasta*

Harvest Salad

Mixed greens and baby kale topped with toasted hazelnuts, butternut squash croutons dried cranberries and goat cheese tossed with a sherry vinaigrette

Seafood Lounge

Seafood Cioppino

Shrimp, scallops and crab in a tomato saffron broth with grilled foccacia bread, lemon zest aioli served in a stainless steel cup

Pacific Rim

Dim Sum - *An assortment of Asian delights to include:*

- Kale and edamame potstickers
- Shrimp and pork shu mai
- Shrimp dumplings served with sweet tamari sauce, sriracha and sambal chili paste displayed in large bamboo baskets

Passage to India

Chicken Tikka Masala

Spiced chicken marinated in a rich tomato and yogurt cream sauce served with a grilled naan bread garnish

Curry Potatoes, Cauliflower and Peas

Simmering in spicy yellow curry sauce with onions and light garlic, both served over **Saffron Infused Basmati Rice** - *fine textured long grain rice with a nutty flavor and aroma infused with golden saffron*

Holiday Desserts

Petite Desserts

Chefs selection of decadent desserts such as:

- Miniature cheesecakes
- Miniature cupcakes in assorted flavors and frostings
 - Napoleons, eclairs, cream puffs
- Fruit tarts and dessert bars and holiday cookies

Gourmet Coffee Station