



*Catering to Your Needs
From Simple to Sophisticated
Quality, At Reasonable Prices*



*We are pleased to offer you our Holiday Menu
for luncheons or dinners*

*Appetizers Selections
(\$3.50 Per Person)*

- *Marinated Gilled Vegetable Platter*
- *Mushrooms Stuffed with choice of*
 - *Andouille Sausage and Gruyere Cheese*
 - *Blue Cheese and Sweet Onion*
 - *Goat Cheese, Swiss Chard and Craisens*
- *Curried Chicken in Puff Pastry*
- *Chicken or Beef Satay with a Peanut Sauce*
- *Imported Cheese Platter with Crackers and Fruit (add \$2.50 per person)*
- *Warm Crusted Brie with Pears and Pecans*
- *Beef Roulade*
- *Lamb and Chorizo Empanada*
- *Tri Tip with Smoked Cheddar and Jalapeno Cilantro Crostini*
- *Smoked Salmon Pinwheel with a Pomegranate Dill Crème*
- *Sear Ahi with a Wasabi Crème (add \$3.00 per person)*
- *Coconut Crusted Shrimp with a Apricot Ginger Dip (add \$2.00 per person)*



*Salad Selections
(\$4.50 Per Person)*

- *Spinach Salad with Pancetta and Sweet Onion*
- *Mixed Baby Greens with Golden Beets and Herb Crusted Goat Cheese*
- *Garden Salad with Hearts of Palm and Caramelized Onions with a Raspberry Vinaigrette*
- *Traditional Caesar Salad*
- *Endive, Pear, Pecans and Creamy Roquerfort Dressing*
- *Caprese Salad with Heirloom Tomatoes, Buffalo Mozzarella and Balsamic Reduction*



Holiday Catering Menu From Simple to Sophisticated

Entrée Selections

(\$12.00 Per Person as a Luncheon)

(\$14.00 Per Person as a Dinner)

(Includes one Side)

- *Chicken Breast Stuffed with Goat Cheese, Apples, Cranberries, and Sage*
- *Chicken Breast Stuffed with Ricotta, Basil, Artichokes, Sun-dried Tomatoes*
- *Stuffed Cornish Game Hens Stuffed with Wild Rice*
- *Glazed Spiral Ham with a Peach Ginger Sauce*
- *Salmon Coulubiach (Salmon & Mushroom Salmon Mousse in Puff Pastry) with Béarnaise Sauce*
- *Roasted Leg of Lamb Stuffed with Feta, Kalamata Olives, Sun Dried Tomatoes*
- *Roasted Turkey with choice of Sausage/Wild Rice, Apple Cornbread or Herbed Dutch Crunch Stuffing*
- *Pork Loin Stuffed with Apricots and Cranberries with a Port Wine Sauce*
- *Beef Wellington (add \$6.00 per person)*
- *Beef Tenderloin with a Creamy Porcini Mushroom Sauce (add \$6.00 per person)*

Sides

\$2.00 per Person

- *Pumpkin Risotto*
- *Potatoes Au Gratin*
- *Garlic Blue Cheese Potato Mash*
- *Sweet Potato Mash*
- *Parsley Roasted Fingerling Potatoes*
- *Parmigiano-Reggiano Risotto*
- *White Beans and Parsnip Mash*
- *Vegetable Rice Pilaf*
- *French Beans Almandine*
- *Seasonal Vegetable Medley*

Deserts

(\$4.00 per Person)

- *Traditional Berry Trifle*
- *Tiramisu*
- *Chocolate Ganache Cake*
- *Dark Chocolate Truffle Pie*
- *Spiced Apple Bread Pudding with Crème Anglaise*
- *An assortment of Seasonal Pies*
- *New York Style Cheese Cake with Raspberry Sauce*





Catering Notes

- *Minimum Order – 20 people*
- *Appetizers consist of two or three pieces per guest.*
- *Additional Entrees, please add \$6.00 per person, unless otherwise arranged.*
- *Service Staff available for \$20.00 per hour.*
- *Chafing Dishes - \$10.00 per*
- *Chafing or Tray charges include standard disposable plates and utensils*
- *Premium disposable plates and utensils, please add \$2.00 per person*
- *Delivery and Pick Up charges are not included and subject to location*
- *Prices do not include tax or gratuity*
- *Party Rentals available*
- *Other menu options available. Please consult with our catering coordinator*