

**Holiday Catering**

**Party Platters** medium serves up to 20 / large serves up to 30

**Imported and Domestic Cheese** served with grapes, dried fruits, artisan breads and crackers
Medium $75 / Large $100

**Charcuterie Board** selection of artisanal cured meats with marinated vegetables, olives, flatbreads and focaccia
Medium $95 / Large $120

**Authentic White Corn Tortilla Chips** served with pico de gallo, guacamole and salsa verde
Medium $45 / Large $65

**Mediterranean Mezze and Pita** choose three dips: classic hummus • red beet hummus • jalapeno hummus • pumpkin hummus
yogurt-cucumber • creamy eggplant • tomato-cucumber • feta-roasted red pepper • kalamata olives • lemon herb tahini
Medium $60 / Large $85

**Mini Sliders** fresh mozzarella, tomato and basil pesto • roast turkey, swiss cheese, avocado and ranch • grilled chicken, roasted red pepper, goat cheese and arugula • roast beef, * cheddar and cracked pepper horseradish spread* • Italian combo with pickled peppers
cuban pulled pork with swiss cheese and pickle • buttermilk fried chicken and waffle with maple butter • brie, prosciutto, and fig spicy shrimp salad and roasted tomato
Medium $75 / Large $110

**Smoked Salmon** whole side of pre-sliced smoked salmon with lemon, capers, red onion, whipped crème fraîche and black bread
$110

**Jumbo Shrimp Cocktail** with Cocktail and Remoulade Sauce
Medium $100 / Large $150

**Spinach, Artichoke and Roasted Red Pepper Dip** served in a Bread Boule with Crisp Breads and Crackers
Medium $60

**Flatbread Pizzas** Margherita, Spinach-Sausage and Ricotta, Caramelized Onion and Mushroom, BBQ Shrimp
Medium $70 / Large $90

**Brie Baked in Puff Pastry** with Toasted Almonds, Fresh Sliced Pears, Seedless Grapes and Assorted Crackers
Medium $60

**Hors d’oeuvre** priced per dozen

**$22 per dozen**
- Mini Franks in a Blanket with Spicy Mustard
- Mini Quiche Lorraine
- Potstickers with Soy Dipping Sauce
- Spring Rolls with Ginger Sauce
- Mini Italian Meatballs
- Crispy Sausage Stuffing Bites
- Fresh Ricotta and Roasted Grape Crostini

- Spinach and Feta Spanakopita
- Mini Spinach Quiche
- Buffalo Wings
- Vegetable Rice Paper Rolls with Sweet Chili Dipping Sauce
- Crispy Mac n Cheese Bites
- Caprese Garlic Bread Skewers
- Pumpkin Coconut Soup Shooters

**$24 per dozen**
- Potato Pancakes with Crème Fraîche and Smoked Salmon
- Crispy Quinoa Chicken Tenders with Cranberry Crema
- Butternut Squash Risotto Cake
- Wild Mushroom and Goat Cheese Tartlets
- Thai Red Curry Chicken Spring Rolls
- Grilled Mini Cheddar Cheese, Bacon and Tomato Sandwiches
- Caramelized Apple and Gorgonzola Tart

- Red Flannel Hash Stuffed Mushrooms
- Beef Satay with Peanut Sauce*
- Mini Chicken Wellington
- Roast Beef and Caramelized Onion Potato Crisp*
- Cage-Free Deviled Egg on Pumpernickel Toast
- Korean Fried Chicken Tenders
- Avocado Toast with Feta and Pomegranate

**$28 per dozen**
- Mini Crab Cakes with Smokey Paprika Remoulade
- Coconut Shrimp with Sweet Yogurt
- Mini Fish Tacos with Pico de Gallo
- Burrata, Prosciutto and Balsamic Crisps
- Roasted Tomato and Fresh Mozzarella Bruschetta

- Duck Confit with Truffle Aioli on Parmesan Crisp
- Sesame Tuna Tartare* with Avocado, Sriracha Aioli on Wonton Crisp
- Brie and Walnut Wontons with Orange Marmalade Dipping Sauce
- Pepper Seared Beef* and Caramelized Onion Jam on Brioche Toast
Hand Carved serves up to 20 guests
Sliced Filet of Beef with Horseradish Cream $195
Freshly Roasted Turkey Breast with Orange Cranberry Relish $150
Mustard Crusted Lamb with Pan Jus $175
Holiday Brisket with Dijonaise Sauce $150
Cuban Mojo Pork with Mojo Crema $150
Spiced Brown Sugar Ham with Apple Jus $150

Holiday Buffet Dishes
Priced per tray. Each tray serves approximately 25 people. Trays include sterno and use of a wire chafing rack

Entrées
Roasted Chicken with Apples, Cranberries and Walnuts $115
Chicken Parmigiana $115
Champagne Chicken with Tarragon Butter $115
Pan Roasted Duck Breast with Cherries and Green Olives $135
Mustard-Herb Roasted Pork Loin $125
Slow Cooked Burgundy Beef $125
Harissa-Lime Grilled Salmon Fillets $135
Garlic-Leek Shrimp Sauté with Lemon Chive Butter $125
Italian Meatball Parmigiana $95

Pasta and Grains
Four Cheese Lasagna al Forno $75
Penne alla Vodka $65
Truffle Mac and Cheese $75
Sweet Carrot and Golden Beet Risotto with Ricotta Salata $70
Farro & Wheat Berries with Butternut Squash, Sage & Parmesan $70
Green Bamboo Rice with Cranberries and Roasted Mushrooms $45

Beverages
Holiday Fruit Punch 3 gallons $30
Eggnog with Grated Nutmeg half gallon $14
Chilled Apple Cider half gallon $17
Warm Apple Cider with Cinnamon half gallon $17
Assorted Sodas and Bottled Water per person $1.60

Sweets
Holiday Cookie Platter 3 lbs $45
Eggnog Cheesecake 16 slices $60
Gourmet Brownies and Bars 2 lb tray $45
Matcha Grinch Peppermint Bark 24 pieces $40
Caramel Apple Shortcake serves 8 $45
Holiday Pies each serves 8 $24

Additional offerings, served holiday events, china and linen upgrades are available. Menu subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.