Holiday Menu
Hors d’Oeuvres
priced per 50 pieces

**Hot**
- beet, cheddar & apple tarts $145
- parmesan truffle fry cones $145
- tandoori chicken, spiced yogurt, naan $150
- berkshire goat cheese & herb tart, roasted tomato $150
- roasted garlic, goat cheese & herb stuffed mushrooms $155
- grilled figs, brûléed great hill blue cheese, organic lavender honey $155
- roasted wild mushrooms, robiola & truffle oil, country white bread toast point $155
- butternut squash mac-n-cheese arancini, maple cream $155
- bourbon soaked dates, bacon $165
- chicken, asparagus, and dijon profiterole $165
- spicy sausage stuffed crimini mushroom $165
- snow crab rangoon, garlic & pepper cream cheese $170
- duck confit flatbread, gouda, dried cherry compote $180
- mini beef wellington $185

**Chilled**
- pomegranate caviar, pistachios, herb crostini $140
- port poached pear & stilton skewers $150
- red & golden beet chips, herbed goat cheese $145
- asparagus and fontina quiche $145
- smoked salmon canapé, cucumber, boursin, dill $145
- curried tuna salad tartlet, currants $145
- beef tenderloin, caramelized onion creamy gorgonzola, walnut shortbread $155
- artichoke bruschetta, smoked chicken, herbs $165
- cocoa rubbed venison loin, cranberry chutney $165
- smoked chicken salad profiterole $165
- brie wrapped grapes, toasted pecans $165
- country ham, cranberry chutney, cheddar scone $170
- sweet potato “ornament”, crème fraiche, caviar $185
- spiced crabmeat salad, pepper spoon cracker $185
- wellfleet oysters on the half shell, pickled cucumber & grapefruit pearls $185
- gulf shrimp cocktail, brandied sauce $200
- lobster salad slider, micro greens $200

**Stations to Complete your Cocktail Reception**

**Holiday Slider Station**
$10.75
- displayed on heated griddles
- sirloin & fontina, toasted brioche
- au jus for dipping
- miso tofu, apple glaze, seaweed salad
- jicama slaw, micro greens

**Holiday Salads**
$9.00
- displayed in festive glasses
- baby spinach & roasted butternut squash
- pomegranate seeds, toasted pecans, blood orange vinaigrette
- orange segments & fennel
- shaved fennel, light olive oil vinaigrette
- winter greens & roasted beets
- candied pecans, cranberries, aged balsamic vinaigrette
Festive Receptions

Our Holiday Receptions feature chef attended action stations, soup, salads, dessert, Starbucks® coffee & assorted Tazo® teas.

Baby, It’s Cold Outside

**PASSED HORS D’OEUVRES**
select two hot & two chilled

**SOUP & SALADS**
- winter mushroom bisque
- walnut shortbread
- classic mini wedge salad
  - blue cheese dressing, tomato, crumbled bacon
- himalayan red rice salad
  - golden raisins, citrus dressing
- warm artisan rolls, creamy butter

**ACTION STATIONS**
- turkey roulade with dried fruit stuffing
  - cider gravy
  - roasted winter vegetables (chef attended)
- winter mushroom macaroni & cheese
  - crispy cheese straw

**DESSERT**
- cheesecake lollipops
  - dipped in chocolate
- double fudge mint brownie bites
  - crushed candy cane topping
- pistachio and dried sour cherry biscotti
  - dipped in chocolate
- holiday cookies
  - $45.50 per guest

Deck The Halls

**PASSED HORS D’OEUVRES**
select two hot & two chilled

**SOUP & SALADS**
- saffron potato leek soup
- crispy leeks
- crisp romaine and stilton salad
  - candied pecans, grape tomatoes, dried sour cherries
  - champagne vinaigrette
- maple roasted butternut squash & kale salad
  - with medjool dates, red onion, sherry vinaigrette
- warm artisan rolls, creamy butter

**ACTION STATIONS**
- duo ravioli
  - butternut squash ravioli, brown butter sage sauce, amaretti cookie garnish
  - lemon ricotta tarragon ravioli, seafood cream sauce (chef attended)
- roasted beef tenderloin
  - encrusted with grainy mustard & herbs
  - roasted brussels sprouts
  - creamy celeriac potato puree (chef attended)

**DESSERT**
- buche de noel
  - traditional yule log sponge cake, butter cream frosting
- egg nog mousse tarts
  - mini tarts filled with creamy eggnog mousse, cinnamon cookie crust
- lindser martinis
  - chocolate mousse, raspberry jam swirl, chocolate dipped cigar cookie
- gingerbread
  - candied ginger, fairy dust
- peppermint & chocolate meringue kisses
  - $49.50 per guest