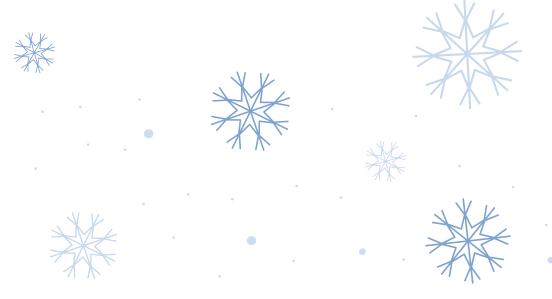




# Holiday menu

A collection of Holiday Menus from light luncheons to formal receptions, all designed to simplify your holiday catering planning. **Available now until the end of the year.** 









Maple Bacon Wrapped Scallops	\$36
Potato Latkes with Apple Chutney	<sup>\$</sup> 27
Brie & Fig Quesadilla	<sup>\$</sup> 29
Sweet Potato & Spiced Pecan Tarts (3 dozen minimum)	<sup>\$</sup> 29
Crab Stuffed Mushroom	\$36
Bourbon & Caraway Glazed Meatballs	\$33
Garlic Rosemary Glazed Shrimp Skewers	\$36
Biscuit Sliders Ham, Swiss, Onion Mustard	<sup>\$</sup> 31
Cranberry & Goat Cheese in Phyllo	<sup>\$</sup> 28
Antipasti Skewers	<sup>\$</sup> 29



Crab Fondue



<sup>\$</sup> 6	0

with Garlic Crostini & Crackers	
Brie en Croute Dijon Mustard, Orange Marmalade, Fresh Berries, Crostini, Crackers	<sup>\$</sup> 50
Holiday Cheese Display <i>serves</i> 15 - 18 Port Wine Cheese, Brie, Asiago, Buffalo Wing Cheddar	<sup>\$</sup> 50
Crudite with Arugula & White Bean Hummus	\$35
Jumbo Poached Shrimp serves 15 - 20 with Three Pillars Spicy Cocktail Sauce	<sup>\$</sup> 115
French Dip Pinwheels serves 8 - 12	<sup>\$</sup> 18



## Lunch | Dinner 20 person minimum

Lunch Buffet <sup>\$</sup>23 per person choice of 1 salad, 2 entrées, 2 sides, 2 desserts

**Dinner Buffet <sup>\$</sup>32** per person choice of 2 salads, 3 entrées, 2 sides, 3 desserts



#### Salad

- Roasted Apples, Spiced Pecans, Spinach, Feta Cheese, Pickled Red Onions, Maple-Cider Vinaigrette
- Roasted Beets, Toasted Pumpkin Seeds, Arugula, Goat Cheese, Shaved Fennel, Cranberry Vinaigrette
- Mixed Greens, Tomato, Cucumber, Golden Raisins, Croutons, Honey Balsamic

#### Entrée

- Butternut Squash Ravioli, Brown Butter Volute
- Chicken Cordon Blue, Gorgonzola Crema
- Seafood Newburg
- Roasted Pork Loin, Cranberry Apricot Chutney
- Braised Short Rib, Horseradish Gremolata
- Cauliflower Lasagna

#### Side

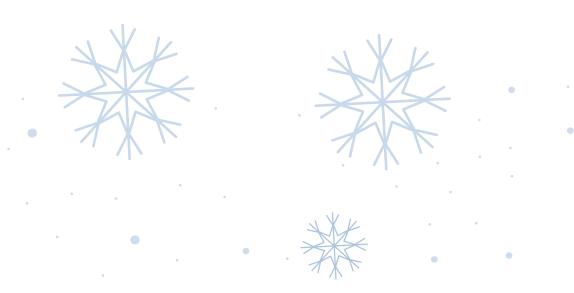
- Brussel Sprouts, Wild Mushrooms, Shallots
- Candied Sweet Potatoes
- Rosemary & Garlic Roasted Root Vegetables
- Whipped Yukon Gold Potatoes
- Green Bean & Pearl Onion Fricassee
- Herb Roasted Fingerling Potatoes

#### **Dessert** served with coffee, decaf, & tea

- Caramel Apple & Pecan Crumble
- Chocolate Pistachio Bark
- Strawberry Bailey's Cookie
- Eggnog Cheesecake Bites
- Chocolate Cherry Shortbread
- Salted Chocolate Matzo Cracker
- Holiday Cutout Cookies







### Dessert

Caramel Apple & Pecan Crumble serves 10-12	\$35 per round
Chocolate Pistachio Bark	\$4.75 per pound
Strawberry Bailey's Cookie	<b>\$25</b> per dozen
Eggnog Cheesecake Bites	<b>\$19</b> per dozen
Chocolate Cherry Shortbread	\$25 per dozen
Salted Chocolate Matzo Cracker	\$4.25 per pound
Holiday Cutout Cookies	<b>\$22</b> per dozen

