



## Happy Holidays

*-The Gold Menu-*

*\$60.00++ per person*

### Hors D'oeuvres

*Choose 4*

- Chicken pot stickers** with citrus ponzu and green onion
- Spanakopita** with spinach, feta cheese, and phyllo
- Caprese skewer** with mozzarella, balsamic drizzle, and cherry tomatoes
- Tuna Tartar with Cucumber Salad** served on a wonton
- Beef Tenderloin & Bleu Cheese**
- Pepper Bacon Wrapped Scallop** with roasted garlic
- Baked Crab** with mushroom and smoked Gouda
- Filet Carpaccio** with arugula and Meyer lemon aioli
- Mini Beef Wellingtons** with horseradish cream

### Salads

*Choose 2*

- Classic Caesar** with herbed focaccia croutons and shards of Parmesan cheese
- Mesclun Greens** with candied walnuts, Anjou pears, goat cheese, and champagne vinaigrette
- Spinach Salad** with green apples, Gorgonzola, sautéed mushrooms, sherry vinaigrette, and fried leeks
- Cucumber & Tomato Salad** with red onion and dill & red wine vinaigrette

### Entrees

*Choose 2*

- Prime Rib** carved to order, served with horseradish cream & rosemary jus
- Pecan Crusted Filet Mignon** carved to order, port wine demi
- Honey Dijon & Brown Sugar Crusted Spiral Ham** apricot spiked mustard
- Rare Seared Ahi Tuna Loin** citrus ponzu glaze
- Horseradish Crusted Lamb Chops** carved to order with rosemary cream
- Lemon Garlic Chicken Breast** sautéed with chardonnay and fresh oregano
- Garlic & Rosemary Chicken Breast** with buerre blanc
- Chicken Diane** with mushrooms, shallots, and mustard cognac sauce

### Sides-Vegetable

Choose 1

**Green Bean Almandine** with toasted almonds, lemon, and herbs

**Grilled Asparagus** with sherry bacon dressing

**Sautéed Young Vegetables** varies seasonally

**Roasted Beets** -golden and red

### Sides-Starch

Choose 1

**Wild Rice Pilaf**

**Oven Roasted Herb New Potatoes**

**Sweet Potato Au Gratin**-with Gruyere cheese

**Garlic Mashed Potatoes**

### Desserts

Choose 2

**Crème Brulee**

**Fresh Fruit Tarts**

**Dark Chocolate Truffles**

**Assorted Cookies & Brownies**

**Bread Pudding**

**Cheesecake**

*Includes: -1 glass of champagne per guest, upon arrival*

*Includes Choice of one Holiday Beverage Station:*

*Hot Apple Cider or Egg Nog with assorted festive garnish*

Est. 2011

### Optional add ons:

**Imported Cheese Board** (serves 50) \$180++

an assortment of imported and domestic cheeses, to include Pecorino Romano, Maytag Blue, French Brie, Provolone, Manchego, herb rubbed goat cheese, Vermont cheddar, red grapes, and water crackers (selections may vary)

**Antipasti** (serves 50) \$175++

an assortment of Italian cured meats accompanied by fresh Mozzarella, fire roasted peppers, marinated artichokes, balsamic infused mushrooms, gorgonzola stuffed olives, Provolone, and Pecorino, served with Herb De Provence croustades

**Fruit Tray** (serves 40) \$130++

melons, strawberries, grapes, pineapple, and mango

**Lox Platter** (serves 40) \$130++

smoked Salmon, red onion, caper berries, tomato, cucumber, cream cheese, assorted bagels

**Seasonal Crudite Clusters**-served with trio of dips, selection may vary (serves 50) \$90++

**Add alcohol to Holiday Beverage Station**-\$7++ per person

(Includes Spiced Rum, Irish Whiskey, Bailey's, Kahlua, Frangelico, and Peppermint Schnapps)