



Happy Holidays

-The Red Menu-

\$50.00++ per person

Hors D'oeuvres

Choose 3

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

Pepper Bacon Wrapped Scallop with roasted garlic

Baked Crab with mushroom and smoked Gouda

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

Roasted Mustard Seed Pork Loin served with dried fruits and currant sauce

Honey Dijon & Brown Sugar Crusted Spiral Ham apricot spiked mustard

Garlic & Rosemary Chicken Breast with Beurre Blanc

Chicken Diane with mushrooms, shallots, and mustard cognac sauce

Pan Seared Salmon with orange rosemary glaze

Grilled Halibut with chardonnay, herbs, and caper dressing

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 Choice of one Holiday Beverage Station:
Hot Apple Cider or Egg Nog with assorted festive garnish*

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)

