



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Festive Winter Menu

Minimum 50 Guests

Choice of 10 Butler Passed Hors D'oeuvres
See Hors D'oeuvres List Attached

Dinner Buffet

Artisan Breads, Dinner Rolls, Sundried Tomato Butter, Sea Salt Truffle Butter

Chopped Winter Salad w/Caramelized Apples, Dried Cranberries,
Sweet & Spicy Roasted Acorn Squash, topped with
Crumbled Goat Cheese and Beet Vinaigrette

Chopped Steak House Salad with Wedges of Iceberg Lettuce,
Beefsteak Tomatoes, Crispy Onion Rings, Crumbled Bleu Cheese,
and White Wine Shallot Dressing

Chicken Sautéed w/Roasted Garlic White Wine
topped with Shiitake Mushrooms, Spinach, Artichokes, Cherry Tomatoes

Braised Short Ribs topped w/Frizzled Onions
on a bed of Winter Roasted Vegetables

Wild Mushroom Ravioli with Truffle Sauce

Select One Seafood Option:
Jumbo Lump Crab Cake, Red Pepper Coulis

Lemon Parsley Seared Bronzini

Herb Encrusted Sea Bass with Lemon Drizzle

Dessert

Variety of Housemade Holiday Treats
Coffee, Tea & Decaf

Passed Dessert
Hot Fudge Sundae

price per person \$75.00
staff and rentals additional