



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Festive Winter Menu

Minimum 50 Guests

Butler Passed Hors D'oeuvres

Pick any 12 Butler Passed Hors D'oeuvres

French Onion Soup w/Petite Bread Boule

Franks in a Down Quilt with Honey Mustard

Jumbo Shrimp Cocktail w/Cocktail Sauce

Buttermilk Chicken & Maple Acorn Squash Taco

Parmesan Encrusted Eggplant Lollipop w/Tomato Basil Puree

Short Rib Pot Pie w/Chive Mashed Potato Crust

New England Lobster Roll

Pretzel Encrusted Chicken Stick w/Spicy Honey Mustard

Buffalo Chicken Lollipop w/Carrot, Celery, Bleu Cheese Slaw

Sweet Potato Muffin w/Braised BBQ Beef Brisket, Cranberry Chutney

Lump Crab Salad Taco

Margherita Pizzetta

Pesto Cone w/Pesto Buffalo Chicken, Fresh Mozzarella, Roasted Peppers, Artichoke & Basil

Truffled Mushroom Pizzetta w/Parmesan Cheese & Truffle Oil

Wild Mushroom Purse w/Warm Truffle Sauce

Truffle Bacon Cheeseburger w/Pickles, & Spicy Ranch Dip

On top of Spaghetti w/Italian Meatball, Tomato Basil

Sweet Potato Pot Pie w/Charred Marshmallows

Spinach & Gruyere Grilled Cheese

Sweet Potato & Rosemary Biscuit w/Rare Filet, Caramelized Onions, Micro Arugula, Maple Aioli

Masago Tuna on Crispy Rice Cake

Short Rib Mac & Cheese Ball

Savory Bread Pudding Truffle

Dinner Buffet

Herbed Focaccia, Olive Bread & Pretzel Rolls

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

Wild Mushroom Ravioli with Truffle Sauce

Chicken Sautéed w/Roasted Garlic White Wine topped w/Shiitakes, Spinach, Artichokes & Cherry Tomatoes

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

Select One:

Jumbo Lump Crab Cake with Red Pepper Coulis

Lemon Parsley Seared Bronzini

Herb Encrusted Sea Bass w/Lemon Drizzle

Dessert

Variety of Housemade Holiday Treats

Coffee, Tea & Decaf

Passed Dessert

Hot Fudge Brownie Sundae

price per person \$70.00

staff and rentals additional