



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Festive Winter Menu

Minimum 50 Guests

Choice of 10 Butler Passed Hors D'oeuvres from attached list

Dinner Buffet

Olive Bread, Pretzel Rolls, Ciabatta Rolls, Cabernet Butter, Truffle Butter

Chopped Winter Salad w/Caramelized Apples, Pomegranates, Sweet & Spicy Roasted Acorn Squash topped w/Crumbled Goat Cheese & White Balsamic Vinaigrette

Stuffed Roasted Chicken

Candied Bacon, Acorn Squash, Corn Bread, Dried Cranberries,
Roasted Chicken Au Jus

Braised Short Ribs topped w/Frizzled Onions
Baby Roasted Vegetables

Wild Mushroom Ravioli with Truffle Sauce

Select One:

Jumbo Lump Crab Cake
Red Pepper Coulis

Herb Encrusted Sea Bass
House Gnocchi, Brown Butter
Vegetables

Jumbo Shrimp Scampi,
Roasted Peppers

Dessert

Variety of Housemade Holiday Treats
Coffee, Tea & Decaf

Passed Dessert
Warm Brownie
Housemade Caramelized Banana Gelato

price per person \$73.00
staff and rentals additional