

Holiday Menu



Great Beginnings

Sold in quantities of 2 dozen

Shrimp Cocktail with robust sauce	\$48/2 doz
Seafood Cakes lobster, crab, shrimp, scallops with red pepper remoulade	\$42/2 doz
Lollipop Lamb Chops herb pesto	\$84/2 doz
Mini Beef Wellingtons	\$54/2 doz
Short Rib Pierogi	\$40/2 doz
Thai Shrimp Stix with crispy wrapper & chili sauce	\$54/2 doz
Chorizo Stuffed Dates	\$42/2doz
Squash Goat Cheese Empanadas	\$42/2doz

Communal Trays

Vegetable Crudité & Dips small (serves15)/large (serves 30)	\$39.75/\$62.95
Holiday Cheese with crackers & crostini, small (serves 15)/large (serves 30)	\$52.95/\$68
Winter Brie buttery sautéed pears, dried fruits, caramel and toasted pecans	\$95
Asparagus Platter roasted with herbs, garlic and white balsamic (serves 12)	\$49
Holiday Dunk Trio served with crackers & crostini	\$55
<ul style="list-style-type: none">• Whipped brie with cranberries and sugared nuts• Goat Cheese with buttery pear, ginger & candied nuts• Vegetable Caviar	
Flat Breads (sold individual pieces – in quantities of 2 dozen)	\$22.80/2 doz
<ul style="list-style-type: none">• Wild Mushroom• Sausage & peppers• Squash, ricotta, & prosciutto	

Main Attractions

“Everything” or Dry mustard herb Roasted Salmon serves 15-20	\$119.95
Roasted Beef Tenderloin medium rare with grilled onions, sauces & rolls	\$215
Garlic & Rosemary Standing Rib Roast horsey cream & cabernet demi, U-bake	\$110
Tis The Season Chicken Breast with pinot noir cranberry demi sauce (4pc)	\$24
<i>Wild mushrooms medley, caramelized pearl onions & herbs (tucked in breast)</i>	
Rack of Pork Loin cider brine, dried fruits & apple onion chutney, U-Bake, 4lbs	\$55

Salads

Simple Greens serves 4-6	\$18
Baby greens, red onions, cumber, tomato, carrot ribbons, chick peas & balsamic mustard vinaigrette	
Holiday Greens serves 4-6	\$18
Rocket, Spinach, kale blend, goat cheese, roasted squash, blackberry's, oranges, sugared nuts, purple onions & cucumber with pomegranate vinaigrette	

Super Sides

(2lbs serves 6-8)

Mash Potato Florentine	\$12/2lbs
Organic Brown Rice pilaf, dried cranberries, aromatics	\$12/2lbs
Lobster Mac & Cheese	\$35/2lbs
Squash Risotto	\$20/2lbs
Lemony Green Beans	\$14/2lbs
Seafood Risotto	\$35/2lbs
Tri-Colored Roasted Baby Carrots spiced pumpkin oil, carrot top pesto & pepita	\$22/2lbs

Sweet Finales

Holiday Dessert Extravaganza	\$18/doz
Something for everybody and seasonally inspired, petite brownies and dessert bars, cookies, cheesecakes, dipped confections, baby cakes, dipped pretzels, bark, and other bite sized pastries	
Rustic Berry Crostata 10in with vanilla bean ginger whipped cream	\$18
Frangipane Pear Tart with ginger cream	\$25
Petite Trio of Cheese Cakes eggnog, salted caramel & cranberry ginger (1 doz)	\$20

Two Unique Caterers & Event Planners