



Christmas

Menu

Entrees

Cranberry-Balsamic Glazed Chicken with rosemary jus
Brown Sugar and Dijon Roasted Pork Loin with apple-cider reduction
Maple-Mustard Glazed Salmon with citrus and fresh herbs

Accompaniments

CHOICE OF 3

Wild Rice Pilaf with cranberries, toasted almonds, and herbs
White Cheddar Mac and Cheese with a parmesan-herb crust
Maple-Thyme Roasted Carrots
Garlic and Lemon Roasted Broccolini
Roasted Garlic Mashed Potatoes

Salad

Winter Pear & Pomegranate

Arcadian greens, sliced pears, pomegranate, pickled red onion, goat cheese, and candied walnuts with an apple-cider vinaigrette.

Dessert

CHOICE OF 1

Holiday Cookie and Brownie Assortment
Peppermint Chocolate Mousse Shooters
Apple-Cranberry Crumble with cinnamon streusel

\$49.95 PER PERSON

MINIMUM 12 PERSON



Christmas

Hors D'Oeuvres Menu

Beef, Lamb & Pork

Beef Wellington Bites with horseradish crème fraîche
Herb-Roasted Pork Loin Crostini with apple mostarda and crispy sage
Rosemary Lamb Lollipops with pomegranate-mint glaze
Steak Crostini with whipped blue cheese and balsamic fig

Chicken

Mini Chicken Pot Pies with rosemary pastry
Cranberry-Glazed Chicken Meatballs
Chicken and Waffle Bites with maple-hot honey
Smoked Chicken Tartlets with apple and sage

Vegetarian

Cranberry and Brie Phyllo Cups with candied pecans
Wild Mushroom Arancini with truffle aioli
Roasted Butternut Squash Crostini with whipped goat cheese
Spinach and Artichoke Tartlets
Vegan Sweet Potato Cakes with cranberry chutney

Seafood

Mini Crab Cakes with citrus-herb remoulade
Smoked Salmon Blinis with dill crème fraîche
Coconut Shrimp with cranberry-chili dipping sauce
Seared Tuna Wonton Crisps with avocado and sesame

Petite Desserts

Peppermint Chocolate Mousse Shooters
White Chocolate and Raspberry Tartlets
Spiced Eggnog Cheesecake Shooters

\$48.00 PER DOZEN

**EACH ITEM ONLY SOLD BY
THE DOZEN**

INQUIRE WITHIN FOR PRICING