HOLIDAY MENU

HOLIDAY RECEPTION OPTIONS

Hors d'OEuvres
- Bacon Brown Sugar Grissini $2.00 each
- Salmon Mousse, Flatbread $3.00 each
- Chicken Liver Pate Cone $3.00 each
- Zucchini and Chevre Tartlet $2.00 each
- Beef Bulgogi, Gochujang $3.00 each

Stationary
- New York and New England Cheese Tasting $8.00 per person
- Camembert (Old Chatham, N.Y), Bonne Bouche (Vermont), Blue Crusted Goat (M.A.), New England Cheddar (Vermont), Smoked Gruyere (M.A.)
- Holiday Bread Bowl and Dip
  - Maryland Blue Crab $7.00 per person
  - Spinach and Ricotta $4.00 per person
  - Artichoke and Fontina $4.00 per person

HOLIDAY BUFFET OPTIONS $33.00 per person

Salad (Choose 2)
- Baby Arugula, Roquefort, Pears, Candied Walnuts, Sherry Vinaigrette
- Baby Greens, Toasted Almonds, Red Onions, Feta, Dijon Vinaigrette
- Baby Spinach, Pomegranate Seeds, Balsamic Pomegranate Dressing
- Blend of Romaine and Trevisano, Oranges, Agave Vinaigrette
- Caesar Salad – Romaine, Parmigiano Reggiano, Croutons, Caesar Dressing

Entree (Choose 2)
- Stuffed Pork Loin, Apples, Golden Raisins, Fennel
- Thyme and Dijon Encrusted Turkey Breast, Au Jus Lie
- Grilled Flank Steak, Balsamic Pomegranate Glaze
- Vegetarian Pot Pie, Seasonal Vegetables
- Wild Sage Seared Scottish Salmon, Cider Brown Butter

Vegetable Parings (Choose 1)
- Roasted Delicata Squash and Beets
- Sauteed Baby Heirloom Carrots
- Sauteed Brussels Sprouts, Hickory Smoked Bacon
- Garden Vegetable Succotash
- Cider Braised Greens

Starch Parings (Choose 1)
- Olive Oil Roasted Tri-Color Fingerling Potatoes
- Whipped Sweet Potatoes, Grand Marnier
- Celeriac and Potato Puree, Rosemary
- Wild Rice Pilaf, Dried Cranberries
- Cauliflower, Artichoke, New Potato Gratin

Dessert (Choose 2)
- Assortment of Holiday Cookies
- Amaretto Bread Pudding, Caramel
- Southern Pecan Pie, Cinnamon Whipped Cream
- Chocolate Mousse Cake, Chantilly Cream