



THE MENU

HOLIDAY MENU

SELECTION OF 3 PASSED HORS D'OEUVRES

- Lamb Cholent Wontons with Indian Chutney
- Lemon and Rosemary Brined Shrimp and Grit Cakes
with Hot Pepper Jam
- Duck Bacon Pizza with Smoked Mozzarella
and Goat Cheese topped with Dried Cherries,
Fresh Tarragon and Pomegranate Reduction
- Swedish Meatball on Gruyere Crostini with Red Onion Confit
- Fried Chicken Satay with Spicy Hot Honey
- Smoked Gouda and French Onion Grilled Cheese served with Tomato
Basil Bisque Shots

SET OUT DINNER BY THE BITE

- *Carved Beef Tenderloin served with Roasted Garlic Whipped Brie
on Mini Rolls **OR**
- Beef Tenderloin on Goat Cheese Crostini
with Bourbon Bacon Onion Jam
- Ginger Chicken Empanadas served with Apricot Chutney
- Smoked Salmon with Cucumber and Boursin
on Pumpernickel Melba Toast
- Cranberry Cheese Torte topped with Orange Marmalade accompanied
by Fresh Fruit and Crackers
- Belgium Endive piped with Roasted Red Pepper Hummus
and Tabbouleh
- Potato Pancakes served with Lemon
and Herb Crème Fraiche, Caviar and Chives

SELECTION OF 3 DESSERTS

- Set Out Options:
- Chocolate Hazelnut Macaroons
- Thumbprint Cookies with Holiday Icing
- Assortment of Cheesecake Bites
- Holiday Rainbow Cookies
- Crème Brulee Milkshakes