



THE MENU

HOLIDAY

PASSED HORS D'OEUVRES

Roasted Maple Turkey, Brie and Cranberry Grilled Cheese
Bacon wrapped dates stuffed with Goat Cheese and Pear Chutney
Vegetable Tarts with Truffle Custard

SET OUT DINNER BY THE BITE

Beef Tenderloin (carved table side) with Horseradish
and Dijonaise Sauces
Chilled Grilled Shrimp on Parmesan Crostini with
Lemon Caper Beurre Blanc
Bourbon Pecan Glazed Brie and Pesto Cheese Torte with Fresh Fruit
Garnish and Crackers
Skewers of Grilled Harvest Vegetables
Pumpkin Risotto Balls with Pomegranate Reduction Dipping Sauce

DESSERT

Set Out Vanilla Macaroon with Peppermint Butter Cream,
Assorted Fudge Push Pops
And Bourbon Balls
Passed Eggnog Milkshakes served with Warm Apple Crisp Wontons