

Holiday Menu 2011

Cold Hors D'oeuvres

Priced Per Dozen ♦ Three Dozen Minimum

Mu Shu Duck With Crisp Vegetables & Hoisin Sauce

Classic Shrimp Cocktail

Smoked Turkey On Cranberry Bread With Boursin & Herb Crust

Winter Waldorf Salad In Croustade

Gravlax (Swedish Cured Salmon) On Brown Bread With Dill Mustard Sauce

Chevre Truffle With Spiced Pecans Atop Spinach Leaves

Seared Tuna On Wonton Crisp With Wasabi Cream

Black Forest Ham On Raisin Walnut Bread With Cheddar & Apple Butter

Endive With Roquefort, Dried Cranberries & Spiced Pecans

Beef Tenderloin On Baguette With Red Pepper Mayonnaise

Hoisin Pork On Fried Wonton

Grilled Pork Tenderloin With Sour Cherry Compote Atop Rosemary Crostini

Arugula, Prosciutto & Parma On Crostini With Pesto Aioli

Stacked Seared Salmon & Cucumber Served With Wasabi & Soy

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Hot Hors D'oeuvres

Wild Mushroom Tartlet

Bacon & Scallop Brochette With Maple Glaze

Sweet Potato Frittes with A Soy Ginger Dipping Sauce

Lobster Phyllo Triangle

Bourbon Molasses Barbeque Beef Satay

Pumpkin Risotto Croquettes With Nutmeg Crème Fraiche

Chicken Satay With Spicy Peanut Sauce

Miniature Crab Cakes & Meyer Lemon Aioli

Focaccia Pizzetta With Caramelized Onion & Roquefort

Asparagus & Shiitake Mushroom Croustade With Gruyere

Andouille Sausage & Caramelized Onions In Puff Pastry With Spicy Mustard

Spanikopita

Grilled Portobello On Crostini With Balsamic Onion Jam

Shrimp And Grilled Corn Fritter With Lime Cilantro Sauce

Panko Scallop With Green Chili Chutney

Grilled Asparagus Wrapped With Serrano Ham

Brie, Apple & Caramelized Onion Quesadillas With Apricot Dipping Sauce

Almond Stuffed Figs Wrapped With Applewood Bacon

California Pizza With Chevre & Sun Dried Tomatoes

Sweet Potato Pancakes With Apple Chutney

Artichoke & Parmesan Tartlet

Slider Sandwiches Platter

Cheeseburger Sliders With Roasted Red Pepper Aioli

Reuben Sliders With Swiss Cheese and Sauerkraut

Grilled Cheese Sliders With Aged Sharp Cheddar

Winter Soup Sips

Tomato Bisque

Pumpkin Bisque

New England Clam Chowder

Stationary Hors D'oeuvre Tables

Decorative & Beautifully Garnished Displays With Appetizer-Sized Portions

The Chef's Table

International Cheeses, Marinated Feta And Chevre Cheese, Smoked Sausages, Country Mustards, Gourmet Patés, Marinated Olives, Champagne Grapes, Fresh Fruit, Sun-Dried Apricots And Figs, Freshly Baked Focaccia, Baguettes & Peasant Breads, Jumbo Mixed Nuts & Our Holiday Wreath Surrounded With Blanched Cauliflower Florets, Broccoli Florets, Carrots, Raw Yellow Squash, Raw Zucchini And Classic Cheese Fondue

Bruschetta Station

A Selection Of Unique Dips And Spreads That Include: Chipotle Goat Cheese, Cilantro Pesto Cream Cheese & Tomato And Olive Caponata. Served With Our Flavorful Herbed And Lightly Grilled Bruschetta

Middle Eastern Station

Curried Lamb Skewers, Moroccan Spiced Chicken Kebobs, Hummus, Tabouleh, Feta Cheese With Herbed Olive Oil, Mixed Olives, Cucumber Raita & Crisp Freshly Baked Herbed Pita Chips

Asian Carving Station

Seared Ahi Tuna Loin With Wasabi Crème Fraiche, Ginger-Soy Marinated Beef Sirloin, Asian Inspired Creamy Sesame And Ginger Dip, Jicama, Daikon Radish, Bell Peppers, Carrots, Cucumber And Broccoli, Wasabi Peas, Tamari Almonds And Japanese Rice Crackers

The Carvery

Choose Three Of The Following
Peppercorn Crusted Tenderloin; Mustard Apple Glazed Ham; Orange
& Sage Basted Turkey; Glazed Pork Loin Roast Served With An
Assortment Of Mustards, Chutneys, Butter

Cheese Display

Imported & Domestic Cheese - An Assortment Of International &
Domestic Cheeses With Fresh Fruit, Olives & Nuts, Served With
Crostoni & Crackers

Crudités Display

Garden Fresh Crudités Farm Fresh Vegetables, Served Blanched & Raw
With Spinach Artichoke Dip, Roquefort & Scallion Or Lemon Garlic
Hummus Dip

Journey East

Gingered Shiitake Mushroom, Sesame Citrus Asparagus, Fire Spiced
Wonton Crisps, Mu-Shu Duck, Steamed And Salted Edamame And
Singapore Noodles With Fresh Vegetables And Shrimp Stir-Fried With
Sesame And Scallion Sauce Served In Take Out Boxes With Chopsticks

Comfort Food

Slow Cooked Beef Bourginon With Carrots and Herbs, Fresh Steamed
Broccoli with Almonds, Buttermilk Biscuits, And a Mashed Potato Bar
With a Variety Of Toppings: Chopped Smoked Bacon, Whipped Herb
Butter, Fried Onion Straws, Sharp Cheddar, Chives, Chopped Broccoli,
and Sour Cream. Served On Small Plates

Mac And Cheese Station

Homemade Three Cheese Mac With Herbed Bread Crumbs, Served with A Variety Of Toppings: Roasted Garlic, Smoked Chopped Bacon, Crumbled Bleu Cheese, Scallions, Caramelized Onions And Mushrooms, And Steamed Broccoli, Served On Small Plates Along Side Honey Cured Sliced Ham, Sauteed Baby Green Beans, and Homemade Cornbread

Baked Cheese Display

(Choose Two Of The Following) Baked Brie With Caramelized Shallot & Grilled Wild Mushrooms In Phyllo; Goat Cheese, Sausage & Greek Olives Wrapped In Puff Pastry; Stilton With Walnuts Baked In A Buttery Pastry; Brie In Puff Pastry With Almond & Raspberry Glaze

Pasta Table

Fresh Herb & Garlic Fettuccine With Fresh Bolognese Sauce & Stuffed Seasonal Vegetable Ravioli With Brown Butter Cream & Sage Served With Garlic Bruschetta & Shaved Fresh Parmesan

Two If By Sea

Swedish Cured Salmon (Gravlax) Anchored By Saffron Steamed Mussels With Crusty Bread & Chilled Oysters With Traditional Cocktail Sauce & Mandarin Orange Salsa

Tapas Table

Catalonian Olive Selection With Extra Virgin Olive Oil, Pickled Vegetables And Garlic, A Selection Of Serrano ,Chorizo And Other Specialty Meats, Fresh Fig Garnish And Assorted New England And Spanish Cheeses With Crisp Crackers And Fresh Fruit And Fried Potato Chunks Served With Spicy Aioli

Dinner Menu

For Twelve Or More Guests

Under Twenty Five Guests, Two Options Per Course, Please

Salads, Soups And First Courses

Baby Greens With Goat Cheese, Dried Cherries & Warm Bacon
Vinaigrette

Spinach Salad With Roasted Beets, Grilled Haricot Vert, Sweet Potato
Croutons & Orange Vinaigrette

Classic Caesar Salad

Traditional Tossed Salad With Fresh Seasonal Vegetables and
Vinaigrette

Red And Green Oak Leaf, Endive, Radicchio And Butter Lettuces With
Pears, Crumbled Roquefort And Toasted Walnuts In An Aged Balsamic
Vinaigrette



Wild Mushroom & Barley Soup

Creamy Butternut Squash Soup With Buttered Cinnamon Croutons

Haddock Chowder With Wine, Cream & Fresh Herbs

Fresh Tomato & Basil Soup With Focaccia Croutons



Steamed Mussels With Tomato, Chorizo & Saffron Cream

European Mixed Greens Tossed With Candied Walnuts Topped With A
Warm Breaded Goat Cheese Medallion

Grilled Polenta With Wild Mushrooms, Asparagus & Parmesan

Seared Duck With Brie Cheese Toasts & Port Currant Sauce Over Baby
Greens

Sweet Potato Pie -Tender Sweet Potato Puree Scented With
Cinnamon In A Pate Brisee Crust Baked Until Golden Brown

Caramelized Shallot & Goat Cheese Tart With Balsamic Syrup

Vegetables

Roasted Root Vegetables

Sweet Golden Beets & Shallots With Oven Roasted Plum Tomatoes

Haricot Vert With Toasted Slivered Almonds & Black Sesame Seeds

Carrots With Spiced Pecan Maple Butter

Maple And Orange Glazed Sweet Potatoes

Wilted Spinach With Olive Oil, Garlic, Almonds & Golden Raisins

Cranberry & Citrus Buttered Brussels Sprouts

Pea Pods With Pearl Onions

Creamed Turnips And Parsnips With Ginger

Starches

Crispy Polenta With Sun Dried Tomato & Shallots

Porcini Risotto Cakes With Tarragon

Couscous With Cranberries And Dried Nuts

Homestyle Mac & Cheese

Caramelized New Potatoes With Rosemary & Garlic

Wild & White Rice With Spiced Pecans, Dried Cranberries, Shallots,
Onion, & Herbs

Scalloped Sweet & White Potatoes With Sage & Maple Cream

Whipped Potatoes With Butter, Rich Cream & Infused Roasted Garlic

Citrus Sweet Potato Mash With Toasted Pecans

Entrées

Traditional Roasted Vermont Turkey Served With Herbed Cornbread Stuffing With Rich Turkey Giblet Gravy Garnished With Rosemary, Kumquats And Sickle Pears

Split Cornish Game Hen (Half Hen) Stuffed With Sun-Dried Tomatoes, Portabella Mushrooms And Garlic Spinach & Warm Basil Cream

Seared Duck With Lingonberry Sauce

Beef Tenderloin With Port & Shiitake Mushroom Sauce

Sautéed Sea Scallops In Puff Pastry & Garlic, Basil & Tomato Buerre Blanc

Roasted Salmon En Croute With A Dill Cream Sauce

Pork Loin Roast With Pomegranate, Orange, Sage & Apple Mustard

Cordon Bleu Roulade- Boneless Breast Of Chicken Stuffed With Gruyere, Prosciutto & Spinach With A Red Wine Reduction

Seared Pork Tenderloin With Black Currant Glaze And Tart Apple Jam

Beef Rib Roast With Mustard & Pepper Crust, Served With Classic Au Jus Or Our Horseradish Cream

Chicken Mirabelle Sautéed Chicken Cutlets With Figs, Olives, Capers & Fresh Herbs

Seared Tuna With A Sun Dried Tomato And Olive Sauce

Roasted Rack Of Lamb With Fig & Onion Marmalade

Baked Stuffed Halibut With Herbed Bread Crumbs

Braised Flank Steak Stuffed With Roasted Red Peppers, Spinach And Smoked Gouda With A Garlic And Wine Reduction Sauce

◆ **Vegetarian Options Available Upon Request** ◆

Dessert

(Recommended For Cocktail Events As Well)

Rich Chocolate Fondue Served With Strawberries, Dried Apricots,
Pineapples & Star Cookies For Dipping!

Pear Crumble With Caramel Whipped Cream

Warm Ginger Bread With Fresh Whipped Cream

Pumpkin Latte Bread Pudding

Warm Chocolate Chip And Pecan Bread Pudding With Caramel Sauce

Apple Crisp With Vanilla & Almond Cream

Black Forest Chocolate Cake With Brandied Cherries

Pumpkin Crème Brulee With Cinnamon (Plated Dinner Only)

Lemon Curd Tart With Mascarpone

White Chocolate Raspberry Mousse Cups

Dipped Strawberries With White & Dark Cream Chocolate

Petite Pastries With Holiday Cookies

Assortment Of Homemade Whoopie Pies And Cupcakes

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