



Holiday Menu

**ASSORTED HOT & COLD
HORS D'OEUVRES**
served to the guest tables

BREAD BASKET
Assortment of European & Artisan Bread
with Whipped Butter & Red Pepper Dip

SALAD
Mixed Greens, Roasted Golden & Red Beets,
Goat Cheese Crumble & Honey Lime Vinaigrette
OR
Spinach, Strawberries, Roasted Cajun Pecans, Feta,
Grilled Red Peppers & Balsamic Poppy Seed Dressing

SOUP
Butternut Squash & Pear, Cinnamon Infused Crème Fraîche
OR
Potatoes & Leek, Arugula Pesto

MAIN
Stuffed Chicken Supreme
wild rice & dried fruit, marsala jus reduction
OR
Turkey Roulade
apple sage stuffing filled turkey roulade, cranberry turkey jus
WITH
Roasted Garlic Creamy Mashed Potatoes
Poached Leek Wrapped Seasonal Vegetable Bundle

DESSERT
Deconstructed Apple Crumble with
French Vanilla Ice Cream
OR
Apple Pie Cheesecake



HOT & COLD HORS D'OEUVRES SELECTION

(four items combined)

COLD
(please choose one)

Greek Skewers - Olives, Tomatoes, Feta
Cheese & Oregano Dressing

Goat Cheese, Fig Tomato Jam Tarts

Smoked Salmon, Mini Pancake Canape

Butter Chicken, Mint Chutney Tart

Caprese Skewers, Mozzarella,
Tomatoes, Basil Balsamic Drizzle



HOT
(please choose three)

Panko Crusted Shrimp with Thai
Chili Sauce

Mini Turkey Burgers, Cranberry Aioli

Italian Meatball Skewers, Parmesan

Beef Kofta with Garlic Aioli

Smokey BBQ Chicken Lollipops

Spanakopita



REFRESHMENTS

Freshly brewed Colombian Bean Coffee

Unlimited Pop & Juices

