

# MOST WONDERFUL TIME OF THE YEAR

## 3 HOUR COCKTAIL RECEPTION

### PASSED HORS D'OEUVRES

Chicken & Sweet Corn Pancakes, Spicy Chili Sauce  
Soba Noodle and Crabmeat on a Spoon  
Buffalo Chicken Spring Rolls, Bleu Cheese Sauce  
Creamy Tomato Soup with miniature Grilled Cheese  
Grilled Chicken Satay with Peanut Dipping Sauce  
Cider Roasted Pork on Crostini, Apple & Cranberry Marmalade  
Potato Pancakes, Cinnamon Spiced Apple Compote  
Brie and Raspberry Tartlet  
Vegetarian Spring Rolls with Cucumber Dipping Sauce

### CARVING STATION (Select 1)

Roasted Turkey in Winter Spices  
Brussels Sprouts with Bronzed Almonds, Golden Raisins, Whipped Mashed Potatoes with Roasted Shallots  
Cranberry Relish, Pan Gravy  
  
Slow-Roasted Maple Glazed Ham  
Braised Endive & Roasted Carrots Potato Gratin; Apple Cider / Cranberry Reduction  
Aromatic Beef Tenderloin  
Roasted Balsamic Vegetables, Roasted Red Potatoes with Brown Butter,  
Wild Mushroom Demi

### PASTA BAR (Select 2)

Cavatappi with Homemade Marinara Sauce, Grilled Mushrooms, Julienne Vegetables  
Butternut Squash Ravioli with Sage Cream Sauce  
Orrechiette with Fennel Sausage, Slow-Roasted Tomatoes, Fontina & Broccoli Rabe  
Classic Penne Ala Vodka

### SALAD (Select 1) / Bread

Endive, Pear, Feta & Roasted Walnut Salad, Chardonnay Vinaigrette  
Roasted Squash, Spinach, & Leek Salad, Maple Dressing  
Mesclun Salad, Dried Cherries, Gorgonzola & Shallot Vinigerette

### WARM BREAD PUDDING TABLE

Vanilla Bean Bread Pudding, Warm Caramel Sauce  
Bittersweet Chocolate Bread Pudding, Irish Cream Sauce  
Coffee / Tea

# DASHING THROUGH THE SNOW

## WELCOME COCKTAIL RECEPTION

### PASSED HORS D'OEUVRES

Chicken & Sweet Corn Pancakes, Spicy Chili Sauce  
Soba Noodle and Crabmeat on a Spoon  
Buffalo Chicken Spring Rolls, Bleu Cheese Sauce  
Creamy Tomato Soup with miniature Grilled Cheese  
Grilled Chicken Satay with Peanut Dipping Sauce  
Cider Roasted Pork on Crostini, Apple & Cranberry Marmalade  
Potato Pancakes, Cinnamon Spiced Apple Compote  
Brie and Raspberry Tartlet  
Vegetarian Spring Rolls with Cucumber Dipping Sauce

### TUSCAN CHEESES & CHARCUTERIE BOARD WITH SAVORY JAMS, FLATBREADS & DRIED FRUITS

## BUFFET DINNER

### CARVING STATION (Select 1)

Roasted Turkey in Winter Spices  
Brussels Sprouts with Bronzed Almonds, Golden Raisins, Whipped Mashed Potatoes with Roasted Shallots  
Cranberry Relish, Pan Gravy  
  
Slow-Roasted Maple Glazed Ham  
Braised Endive & Roasted Carrots Potato Gratin; Apple Cider / Cranberry Reduction  
  
Aromatic Beef Tenderloin  
Roasted Balsamic Vegetables, Roasted Red Potatoes with Brown Butter,  
Chanterelle Mushroom Sauce

### PASTA BAR (Select 2)

Cavatappi with Homemade Marinara Sauce, Grilled Mushrooms, Julienne Vegetables  
Butternut Squash Ravioli with Sage Cream Sauce  
Orrechiette with Fennel Sausage, Slow-Roasted Tomatoes, Fontina & Broccoli Rabe  
Classic Penne Ala Vodka

### SALAD (Select 1) / Bread

Endive, Pear, Feta & Roasted Walnut Salad, Chardonnay Vinaigrette  
Roasted Squash, Spinach, & Leek Salad, Maple Dressing  
Mesclun Salad, Dried Cherries, Gorgonzola & Shallot Vinigerette

### DESSERT (Select 1)

Gelato Station  
3 Seasonal Gelato Flavors with assorted toppings  
  
Warm Bread Pudding Table  
Vanilla Bean Bread Pudding, Warm Caramel Sauce  
Bittersweet Chocolate Bread Pudding, Irish Cream Sauce  
Coffee / Tea

# DASHING THROUGH THE SNOW

## HOT DISHES:

### CHICKEN (Select 1)

- Chicken & Sausage Stuffing (Apples / Dried Apricots)
- Proscutto & Provalone Stuffed Chicken
- Pesto Chicken with Sliced Tomato & Fresh Mozzarella
- Chicken Chasseur

### SEAFOOD (Select 1)

- Sriracha Dusted Tile Fish with White Chocolate Sauce
- Pistachio Crusted Salmon with Lemon Butter Sauce
- Ponzu & Ginger Shrimp Stir Fry with Super Food Vegetables
- Seafood Crepes with Newberg Sauce

### VEGETARIAN (Select 1)

- Eggplant Rollatini
- Golden Saute Rice / Cous Cous Blend
- Chick Pea / Sweet Potato / Coconut Stew
- Steamed Vegetarian Asian Dumplings

# CHESTNUTS ROASTING ON AN OPEN FIRE

## WELCOME COCKTAIL RECEPTION

### PASSED HORS D'OEUVRES

Chicken & Sweet Corn Pancakes, Spicy Chili Sauce  
Soba Noodle and Crabmeat on a Spoon  
Buffalo Chicken Spring Rolls, Bleu Cheese Sauce  
Creamy Tomato Soup with miniature Grilled Cheese  
Grilled Chicken Satay with Peanut Dipping Sauce  
Cider Roasted Pork on Crostini, Apple & Cranberry Marmalade  
Potato Pancakes, Cinnamon Spiced Apple Compote  
Brie and Raspberry Tartlet  
Vegetarian Spring Rolls with Cucumber Dipping Sauce

### TUSCAN CHEESES & CHARCUTERIE BOARD WITH SAVORY JAMS, FLATBREADS & DRIED FRUITS

### SALAD (Select 1) / bread

Endive, Pear, Feta & Roasted Walnut Salad, Chardonnay Vinaigrette  
Roasted Squash, Spinach, & Leek Salad, Maple Dressing  
Mesclun Salad, Dried Cherries, Gorgonzola & Shallot Vinigerette

### PLATED DINNER

#### FIRST COURSE (Select 1)

Burrata Plate with Balsamic  
Roasted Butternut Squash Soup with Cinnamon & Crème Fraiche  
Seared Tuna with Ponzu Glaze, Avacado on a Wonton Wrapper Served Cold

### ENTRÉES:

#### CHICKEN

Roasted Chicken Breast, Corn & Artichoke Cake, Asparagus, Roasted Tomato Butter

#### BEEF

Chatue Briand -Thyme Demi Glace, Garlic Mashed Fingerling & Broccolini

#### SEAFOOD

Horseradish Crusted Salmon, Confetti Wild Rice, Lemon Broth

#### VEGETARIAN

Chickpea, Sweet Potato Curry Coconut Stew over Rice

### DESSERT

Pumpkin Cheesecake