

CHESTNUTS ROASTING ON AN OPEN FIRE

WELCOME COCKTAIL RECEPTION

PASSED HORS D'OEUVRES (Select 10)

Artichoke and Boursin Tart
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 and Cranberry Marmalade
Potato Pancakes, Cinnamon Spiced Apple Compote
Brie and Raspberry Tartlet
Mushroom and Gruyere Tart
Tomato Bruschetta
Shrimp Ceviche
Cocktail Franks en Croute
Baked Clams Oreganata
Sea Scallops Wrapped in Hickory-Smoked Bacon

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

SALAD (Select 1)

Winter Pear and Roasted Walnut Salad Mixed Greens, Pear, Feta and Roasted Walnut, Served with a Chardonnay Vinaigrette
Pomegranate Citrus Salad Spinach, Pomegranate, Mandarin Orange, Goat Cheese, with a Sherry Vinaigrette
Orchard Cherry and Gorgonzola Salad Romaine Lettuce, Dried Cherries, Gorgonzola, with a Shallot Vinaigrette

PLATED DINNER

FIRST COURSE (Select 1)

Burrata and Roasted Tomato Creamy Burrata with Roasted Tomato, Arugula, Dried Cherries, and a Balsamic Glaze
Winter Wild Mushroom Soup Topped with Crème Fraîche and a Fleuron
Ponzu-Glazed Seared Tuna Topped with Avocado and Crisp Wontons

ENTRÉES:

CHICKEN

Roasted Chicken Breast with Corn and Artichoke Stuffing Served with Asparagus Topped Roasted Tomato Butter

BEEF

Chateaubriand with Thyme Demi-Glace Served with Roasted Yukon Gold Potatoes and Steamed Broccolini

SEAFOOD

Cashew-Crusted Salmon Topped with Lemon Butter and Served with Wild Rice

VEGETARIAN

Coconut Curry Chickpea Stew Chickpeas Stewed In Coconut Milk with Sweet Potato, Served over Steamed Rice

DESSERT

Spiced Pumpkin Cheesecake
Coffee/Tea

Before placing your order, please inform your server if a person in your party has a food allergy.