

DASHING THROUGH THE SNOW

WELCOME COCKTAIL RECEPTION

PASSED HORS D'OEUVRES (Select 10)

Artichoke and Boursin Tart
Asian Crab and Soba Noodle Spoon
Buffalo Chicken Spring Rolls with Bleu Cheese Dipping Sauce
Creamy Tomato Bisque with Miniature Grilled Cheese
Grilled Chicken Satay with Peanut Dipping Sauce
Cider-Roasted Pork Crostini with Apple-Cranberry Marmalade
Crispy Potato Pancakes with Cinnamon-Spiced Apple Compote
Brie and Raspberry Tartlet
Mushroom and Gruyere Tart
Tomato Bruschetta
Shrimp Ceviche
Cocktail Franks en Croûte
Baked Clams Oreganata
Hickory-Smoked Bacon-Wrapped Sea Scallops

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

A selection of Seasonal and Artisan Cheese and Charcuterie Accompanied by Savory Jams, Flatbreads and Dried Fruits

SALAD (Select 1) / Bread

Winter Pear and Roasted Walnut Salad Mixed Greens, Pear, Crumbled Feta and Roasted Walnuts, 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

BUFFET DINNER

CARVING STATION (Select 1)

Herb-Roasted Turkey Breast
Accompanied by Whipped Shallot Potatoes, Glazed Carrots, Cranberry Relish, served with Pan Gravy

Rosemary and Apple Roasted Pork Loin
With Sage Stuffing, Roasted Sweet Potatoes, Brussel Sprouts with Toasted Almonds plus Raisins, and accompanied with a Rosemary-Apple Sauce

Chateaubriand with Wild Mushroom Demi-Glaze
Accompanied by Roasted Asparagus, Brown Butter Roasted Red Potatoes, and a Wild Mushroom Demi Glaze

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



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PASTA BAR (Select 2)

Garden Gemelli Marinara Gemelli with Homemade Marinara Sauce, Mushrooms, Julienne Vegetables and Baby Shrimp

Farfalle Rosa Bow-Tie Pasta in a Creamy Sundried Tomato Sauce with Fresh Basil and Mozzarella

Rigatoni Lentil Bolognese Rigatoni Pasta Tossed in a Red Lentil Bolognese Sauce

Classic Penne alla Vodka Penne Pasta Tossed in a Classic Vodka Sauce

BUFFET ENTRÉE SELECTIONS:

CHICKEN (Select 1)

Winter Roasted Chicken with Apples, Apricots, and Smoked Sausage

Tuscan Stuffed Chicken stuffed with Prosciutto and Provolone

Caprese Pesto Chicken Topped with Fresh Mozzarella , Tomato and Basil Pesto

Rustic Braised Chicken with Tomatoes and Mushrooms

SEAFOOD (Select 1)

Monkfish Romesco with Roasted Vegetable Romesco Sauce

Cashew Crusted Salmon with a Lemon Butter Sauce

Ginger-Ponzu Shrimp Mixed with Asian Vegetables

Seafood Crêpes Newburg Classic Seafood Newburg wrapped in Crêpes

VEGETARIAN (Select 1)

Classic Eggplant Rollatini

Harvest Stuffed Acorn Squash Acorn Squash Stuffed with Quinoa and Shiitake Mushrooms

Coconut Curry Chickpea Soup Chickpeas Stewed In Coconut Milk with Sweet Potato, Served Over Steamed Rice

Asian Vegetable Dumplings Steamed and Served with Asian Dipping Sauces

DESSERT (Select 1)

Gelato Station

Seasonal Gelato Bar Classic Vanilla, Hazlenut and Pistachio Gelato Flavors with Assorted Toppings

Warm Holiday Bread Pudding Station

Bread Pudding Vanilla Bean Bread Pudding with Warm Caramel Sauce

Bittersweet Chocolate Bread Pudding, Irish Cream Sauce

Coffee / Tea