

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-Grave

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.

DASHING THROUGH THE SNOW

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