

## COCKTAIL PARTY

### PASSED HORS D'OUERVES

please select three:

- Mini Maryland Crab Cake | cajun remoulade + chives
- Angus Beef Slider | white cheddar + boom boom sauce + baby brioche
- Brie, Apple and Caramelized Red Onion Jam Crostini
- Mini Beef Wellington | mushroom duxelles, horseradish sauce
- Beef Tenderloin Sliders | arugula, gorgonzola, balsamic reduction
- Mini Brie en Croute | honey, caramelized onion
- Smoked Salmon Crostini | cream cheese, capers
- Garlic-Ginger Marinated Beef Tenderloin Skewers | sesame glaze
- Grilled & Chilled Shrimp Skewer | chimichurri
- Chicken Parmesan Arancini | basil marinara sauce
- Sesame Chicken Salad | gem leaf lettuce
- Moroccan Hummus | garlic pita, olive tapanade
- Seared Pumpkin Polenta Cake | wild mushroom ragout

### STATIONARY APPETIZERS

- Cheese & Charcuterie Board | local and imported cheeses and cured meats, accoutrements, breads and crackers
- Artichoke Dip | housemade garlic pita chips
- Beef Meatballs | chipotle cranberry glaze

### BAR PACKAGE

Contact us to further explore our bar package selections

Specialty Holiday Cocktails:

Spiced Apple Moscow Mule

Maple Old Fashioned

Poinsettia

Holiday Sangria

Cranberry Orange Margarita

Cranberry Orange Whiskey Sour

Gin Punch

## BUFFET DROP-OFF

package includes:

Fresh Baked Ciabatta | whipped sea salt butter  
Chopped Salad | tarragon vinaigrette, gruyere, marcona almond, currants

## ENTREES

please select three:

Braised Short Rib | crispy onion, bordelaise sauce  
Trout Almandine | brown butter-lemon beurre blanc  
Braised Lamb Shoulder | marble potatoes + mint sauce  
Braised Pork Shoulder | sauerkraut, san marzano tomato  
Roasted Faroe Island Salmon | chipotle honey lime glaze, garlic aioli  
Breaded Chicken Saltimboca | prosciutto, Muenster cheese, basil  
Pumpkin Ravioli | crispy parsnip, sage, brown butter cream sauce  
Acorn Squash | roasted, stuffed with quinoa, pine nuts, dried cranberries  
Wild Mushroom Gnocchi | mushroom 'bordelaise' + crispy onions

## SIDE DISHES

please select two:

Candied Carrots | feta, pomegranate molasses  
Roasted Brussels Sprouts | candied pecans, cranberries, bacon  
Half & Half Sweet Mash Potato | confit garlic  
Cauliflower Gratin | gruyere breadcrumbs  
Southern Style Stuffing | sage sausage

## DESSERTS

please select two:

Bourbon Truffles | bourbon infused dark chocolate, chopped pecans  
Cranberry Bread Pudding | croissant, orange zest  
"Ferrero Rocher" Mousse | espresso mousse, toasted hazelnut  
Holiday Cookies | ginger molasses, kitchen sink, white chocolate-peppermint  
Pumpkin Cheesecake | gingerbread crust  
Spiced Apple-Cheddar Tart |  
Homemade Pie | Traditional Pumpkin, Apple OR Pecan

## HOLIDAY GALA

### COCKTAIL HOUR PASSED HORS D'OUERVES

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## HOLIDAY GALA, CONT.

package includes:

Fresh Baked Ciabatta | whipped sea salt butter  
Honeycrisp Apple Salad | spiced pecans, goat cheese, maple vinaigrette

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