

# Holiday Party

December 16, Thursday

20-300 People

## Menu Option #1:

Passed Hors D'Oeuvres:

- Curried Chicken Skewer with a Mango Chutney
- Sweet Italian Sausage En Croûte with a Dijon Horseradish Sauce
- Blackened Scallops with a Lime Cilantro Marinade

Displayed Hors D'Oeuvres:

- Beef Tenderloin Stuffed with Wild Mushrooms and Served with a Roasted Garlic Aioli
- Oyster Rockefeller Dip with French Bread Croutons
- Lemon Pepper Smoked Bluefish with a Vodka and Roasted Garlic Mayo
- Baked Brie with Raspberry Preserves and Toasted Almonds Wrapped in Puff Pastry Garnished with Grapes and Served with Crackers
- Asparagus Vinaigrette with Mushrooms, Bell Peppers and a Ginger Rice Wine Vinaigrette
- Assorted Cocktail Rolls

Passed Desserts:

- Assorted Mini Pastries (To Include: Pecan Tarts, Lemon Curd Tarts, Chocolate Sin Tarts, Chocolate Cream Puffs, Chocolate Cups Filled With Raspberry & Chocolate Mousse)

## Menu Option #2:

Passed Hors D'Oeuvres:

- Prosciutto and Parmesan Pinwheel
- Mini Goat Cheese, Basil and Tomato Tartlet
- Lemon Roasted Garlic Grilled Shrimp

Displayed Hors D'Oeuvres:

- Apple Cider Marinated Porkloin Stuffed with a Dried Fruit Compote
- Warm Lobster, Wild Mushroom and Spinach Dip with French Bread Croutons
- Baked Brie with Dried Fruits and Pecans Wrapped in Pastry Garnished with Grapes and Served with Crackers
- Anti Pasta Tray (To Include: Pepperoncini Peppers, Green Olives, Black Olives, Bell Peppers, Feta Cheese, Mushrooms, Artichoke Hearts)
- Assorted Focaccia

Trays Set About The House:

- Assorted Tea Cookies (To Include: Raspberry Spritz, Chocolate Crinkle, Russian Tea Cookies & Peanut Butter Kiss)