

STATIONED DISPLAYS

- **Grazing Platter** - A combination of seasonal fruits, fresh vegetables, cheese and meats. Accompanied with hummus and our house made green goddess dressing.
- **Artisanal Breads & Spreads** - Toasted focaccia, baguette, and biscuits. Accouterments include bacon jam, pimento cheese, house made pickles, assorted house made jams, and miso honey butter
- **Roasted Vegetable Platter** - Grilled peppers, seasonal squashes, heirloom tomato skewers, rainbow carrots, eggplant, red onion. Dipping sauces: green goddess, romesco, and a black garlic aioli
- **Classic Raw Bar** - Shrimp cocktail, two types of local oysters and classic mahi ceviche cups
- **Warm Braised Short Rib Tart** - Braised short rib, wild mushrooms, red wine sauce and watercress
- **Roasted Squash & Ricotta Cannelloni** - Honey nut squash, hard herbs, san marzano tomatoes, and a touch of honey

PASSED HORS D'OEUVRES

Vegetarian

- Classic Arancini with mozzarella and pomodoro sauce
- Vegetarian Cannolis - winter squash, hard herbs, pecorino and ricotta piped into a crisp shell
- Handmade sunchoke chips with a burnt lemon aioli
- Mini Flatbread - Shaved brussels sprouts, caramelized shallots, apples, and cheddar cheese

Seafood

- Maryland style crab cake with an old bay and brown butter aioli
- American caviar on buckwheat blinis w gently smoked crème fresh
- Seared tuna with a yuzu kosho aioli on wonton rounds
- Seafood Cannoli- shrimp & crab with fine herbs, citrus mixed in ricotta and piped into a crisp shell
- Classic shrimp cocktail shooters with Meyer lemon pearls

Land

- Savory black garlic shortbread with beef carpaccio and a truffled horseradish cream
- Holiday lamb lollipops with winter spice and a sorghum tahini sauce
- Tenderloin with cotswold and chive mousse on crostini
- Iberico ham and warm country olives

ACTION STATIONS

- **Carving Station** - Porchetta brined in citrus and herbs then roasted; Red wine marinated beef (filet or flank); Citrus and herb brined turkey breast; Lamb with a rosemary, oregano, all spice and garlic marinade; Roasted monkfish with garlic citrus relish and beurre blanc; Assorted hard squashes marinated and roasted, served with maple sage sauce and thyme
- **Tart Station** - with filling choice of roasted mushrooms, confit duck, braised ox tail. Mix-ins: goat cheese, watercress, caramelized onions, and crispy shallots
- **Potato Skins** - with filling choice of beer cheese, truffled creamed spinach, chili, or hummus. Toppings- Bacon, green onions, sun dried tomatoes, pickled jalapenos, sour cream, roasted broccoli and smoked chicken

HOLIDAY DESSERTS

- **Holiday Dessert Display** - A dessert bar to include a variety of mini cookies, mini cupcakes, mini pies, dessert shots
- **Mini Pies** - Bite sized holiday season flavors can include pumpkin, pecan, apple, chocolate pecan, lemon meringue, key lime
- **Dessert Shots** - A selection of house-made dessert shots may include peppermint chocolate mousse, tiramisu, pumpkin cheesecake, and white chocolate mousse
- **Crème Brulee** - Madagascar vanilla creamy custard torched to a golden caramel.
- **Buche de Noel (Classic French Yule Log Cake)** - Moist chocolate cake rolled with vanilla buttercream and finished with chocolate frosting. Garnished with espresso whip cream, vanilla meringues, sugared rosemary and cranberries.
- **Bread Pudding** - Sweet bread soaked in vanilla custard with fall spices and brown sugar with holiday flavors available

