

## 2024 Holiday Selections



## STATIONED DISPLAYS

### Grazing Platter

Seasonal fruits, vegetables, cheese, cured meats, hummus and green goddess dressing

### Artisanal Breads and Spreads

Toasted focaccia, baguette and biscuits with bacon jam, pimento cheese, pickles, assorted jams and miso honey butter

### Roasted Vegetable Platter

Grilled peppers, seasonal squashes, heirloom tomato skewers, rainbow carrots, eggplant, and red onion with green goddess, romesco and black garlic aioli

### Classic Raw Bar

Shrimp cocktail, two types of local oysters, snowcrab cocktail claws

### Bao Buns

Choice of roasted pork belly, roasted tofu, smoked brisket, with kimchi and hoison

### Buffalo Stracciatella Spoon

Stracciatella, heirloom cherry tomato, basil and balsamic glaze

## PASSED HORS D'OEUVRES

### Classic Arancini

With pecorino and pomodoro

### Handmade Sunchoke Chips

With burnt lemon aioli

### Mini Margarita Flatbread

Focaccia with tomato, mozzarella, and basil

### Crab Cake

With brown butter old bay aioli

### Seared Tuna Wonton

With yuzu kosho aioli on wonton rounds

### Seafood Cannoli

Shrimp, crab, and ricotta in cannoli shells

### Classic Shrimp Cocktail Shooters

With meyer lemon pearls

### Savory Black Garlic Shortbread

With carpaccio and truffled horseradish cream

### Lamb Lollipops

With garam marsala labneh

### Brussels Sprout Pops

Bacon, shallots, and caramelized onions

## ACTION STATIONS

### Carving Station

Red wine marinated tenderloin, citrus and herb brined turkey breast, assorted hard squashes

### Tart Station

Main filling: roasted mushrooms, confit duck, braised ox tail. Accoutrements: goat cheese, watercress, caramelized onions, crispy shallots

### Pasta Station

Made to order pasta with choice of roasted winter root vegetables

## HOLIDAY DESSERTS

### Holiday Dessert Display

Peppermint chocolate mousse, white chocolate mousse, pumpkin cheesecake

### Mini Pies

Pecan, pumpkin, apple, peanut butter, lemon meringue, coconut custard

### Crème Brulee

Madagascar vanilla creamy custard torched to a golden caramel.

### Bread Pudding

Sweet bread soaked in vanilla custard with fall spices and brown sugar with holiday flavors available

### Chocolate Almond Coconut Tart

Chocolate custard, almond and coconut crust, with coconut shavings and toasted almonds