



HOLIDAY RECEPTION PACKAGE

\$60 Per Person

Butler Passed Hors d'Oeuvres

(Select Five)

Mini BBQ Pulled Pork Sliders

with dijon slaw

Raw Oyster

in a roasted pear broth

Clams Casino

stuffed with bacon & herbed breadcrumbs

Cilantro Black Bean Hummus

served on cucumber with chive

Brioche Crostini

with port wine whipped cheddar cheese & fresh horseradish

Chilled Rare Sliced Prime Rib

wrapped around baby arugula & horseradish, sour cream

Mini Turkey Meatballs

with grape chili sauce & chives

Lamb chops

with strawberries and balsamic glaze

Citron Dressed Tuna Tartar

served on cucumber with avocado wasabi puree & scallion

Shrimp Skewer

marinated in coconut soy with a sweet chili sauce

Chicken Satay

marinated in coconut soy with a coconut curry sauce

Stuffed Mushroom

with fontina and chopped leeks

Tomato and Mozzarella Skewers

Mini Crab Cakes

with remoulade

Signature Buffet

Pasta

(Select One)

Brown Butter Gnocchi *wild mushrooms, thyme and brown butter*

Penne Siciliana *eggplant, capers, olives, roasted tomatoes and marinara*

Spinach Ravioli *cheese filling, butternut squash sauce and toasted walnuts*

Main
(Select Three)

Pan Roasted Atlantic Salmon *roasted tomato, cous cous and fennel butter*

Red Wine Braised Short Ribs *harvest vegetables and yukon potatoes*

Herb Crusted Sliced Pork Loin *roasted sweet potato and brussels*

Herb Marinated Skirt Steak *creamy corn and chives*

Pan Seared Chicken Breast *stuffing, chicken, gravy and green beans*

Glazed Cod Loin *butternut squash puree and asparagus*

Sides
(Select Two)

Creamy Mashed Potatoes

Honey Glazed Carrots

Charred Asparagus

Roasted Yukon Potatoes

Creamy Parmesan Polenta

Dessert

Mini Carrot Cake Bites

Assorted Seasonal Cookies

Raspberry Crumble

Chocolate Layer Cake

6.625% SALES TAX AND GRATUITY ARE NOT INCLUDED