



Holiday Dinner Party

Passed Hors D'oeuvres

Asparagus spears wrapped with gruyere & prosciutto with a truffle drizzle

Scallops n'Bacon with Maple Dijon Cream dipping sauce

Smoked Salmon, dill crème fraiche, fried caper on toast points

Brioche toast with beef carpaccio, lemon oil, capers, parmesan grana

Dinner Buffet

Tenderloin of Beef with Brioche Rolls
Served with Smoked Tomato Chutney & Horseradish Whipped Cream

Rosemary Garlic Marinated Grilled Jumbo Shrimp

Truffled Harvest flatbread with butternut squash, arugula, caramelized onions, fontina cheese, white truffle oil

Green Beans with Shallot and Lemon
with Golden Almonds on the side

Roasted Fingerling Potatoes with Fresh Herbs and Garlic

Kale Ceasar with charred broccoli, parmesan cheese, homemade croutons and a lite ceasar dressing

Dessert Station

Warm Beignets with Warm Chocolate Sauce

Mini Red Velvet Cupcakes

Mini Cannoli Cheesecakes

Coffee and Tea Service