

## Plated Holiday Menus

### Jingle All The Way

(\$29.95++)

#### Salad

##### *House Salad*

Chilled Iceberg Lettuce with Cucumbers, Shredded Carrots, Bermuda Onion & Grape Tomatoes

Or

##### *Caesar Salad*

Crisp Romaine Hearts Tossed in a Classic Caesar Dressing with Garlic Croutons & Parmesan Cheese

#### Entrees

##### *Pan Roasted Chicken Breast*

Served with a Mushroom & Tomato Madera Wine Sauce,  
Garlic Mashed Potatoes & Seasonal Vegetable

##### *Jerk Crusted Pork Chop*

Served with Apple Fennel Chutney, Mashed  
Sweet Potatoes & Seasonal Vegetable

##### *Seared Atlantic Salmon*

Finished with Lemon Horseradish Cream & Served with  
Wild Rice Pilaf & Seasonal Vegetable

##### *Eggplant Caponata*

Roasted Eggplant with Pine Nuts, Currants & Onions Finished with Herbed Tomato Sauce, Mint & Chili  
Flakes

#### Dessert

##### *Homemade Strawberry Shortcake*

### Winter Wonderland

(\$34.95++)

#### Appetizer

Plum Tomato, Roasted Garlic & Basil Bruschetta

#### Salad

##### *Arugula Salad*

Arugula Tossed with Roasted Corn, Toasted Pine Nuts & Herb Infused Olive Oil Dressing

OR

##### *Caesar Salad*

Crisp Romaine Hearts Tossed in a Classic Caesar Dressing with Garlic Croutons & Parmesan Cheese

Entrees

*Roasted Pork Loin*

Center Cut Pork Loin Encrusted in Toasted Pecans Sliced and Finished with Maple Cream Sauce  
Served with Sweet Potato Puree & Seasonal Vegetable

*Grilled Flank Steak*

Topped with Shitake Mushroom Port Reduction  
Served with Roasted Fingerling Potatoes & Seasonal Vegetable

*Pan Roasted Mahi Mahi*

Served with Tropical Fruit Salsa, Jasmine Rice & Seasonal Vegetable

*Stuffed Portabella Mushroom*

Hearty Portabella Mushroom Cap Stuffed with Spinach, Artichoke Hearts & Plum Tomatoes Topped with  
Three Cheese Blend Served with Quinoa Pilaf and Seasonal Vegetable Flakes

Dessert

*Vanilla Bean Cheesecake with Strawberry Coulis*

Or

*Double Chocolate Cake with Fresh Berry Compote*

*The First Noel*

(\$44.95++)

Appetizers

*Pan Seared Mini Crab Cakes with Chipotle Remoulade*

*Sliced Beef Tenderloin Crostini*

Served with Horseradish Caraway Cream & Arugula

Salad

*Wedge Salad*

Iceberg Wedge Topped with Smoked Bacon, Petite Diced Tomatoes  
& Crumbled Blue Cheese Dressing

Or

*Mixed Field Greens Salad*

An array of Baby Field Greens Topped with Candied Walnuts, Julienne of Bosh Pears & Finished with Meyer  
Lemon Vinaigrette

Entrees

*Pan Roasted Duck Breast*

Finished with Blackberry Pinot Noir Reduction, Served with  
Sundried Tomato Risotto & Seasonal Vegetable

*Grilled Filet Mignon*

Topped with a Mushroom & Onion Ragout Served with  
Truffled Cauliflower Mash & Seasonal Vegetables

*Seared Ahi Tuna*

Finished with Cherry Pepper Chimichurri with Jasmine Rice & Orange Glazed Green Beans

*Pasta Fungì*

Angel Hair Pasta Tossed with Shitake & Cremini Mushrooms, Spinach & Shallots Finished with White  
Cream Sauce

*Dessert*

*Pear Tart with Vanilla Bean Ice Cream*

*Or*

*Spumante Cheesecake with Cherry Infused Cream*

*We Three Kings Feast*

*(\$51.95++)*

*Appetizers*

*Crème Fraiche & Leek Chiffonade in Phyllo*

*Figs with Ricotta, Pistachios & Clover Honey Drizzle*

*Sliced Smoked Pork Belly on Garlic Toast Points  
with Spicy Peach Relish*

*Salad*

*Farro & Kale Salad*

Crisp Kale Combined with Farro, Toasted Walnuts, Shallots, Dried Cherries, Cucumbers & Goat Cheese  
Finished with Lemon Oregano Vinaigrette

*Dual Entree*

*Lobster & Crab Stuffed Squid Tube with Champagne Saffron Cream*

*Sliced Roasted Tenderloin of Beef with Bacon & Shallot Marmalade*

Served with Goat Cheese & Fresh Horseradish Infused Smashed Parsnips  
& Roasted Brussel Sprouts

*Dessert*

*Chocolate Lava Explosion*

*Or*

*Black Russian Espresso Torte with Belgian White Chocolate Shavings  
& Raspberry Coulis*

## *Buffet Holiday Menu*

*Two Entrees @ \$38.95++*

*Three Entrees @ \$41.95++*

### *Salads*

*(Select Three)*

Spinach Salad with Mandarin Oranges, Toasted Pecans  
& Poppy Seed Dressing

Traditional Caesar Salad

Mixed Garden Salad with Assorted Homemade Dressings

Marinated Exotic Mushroom Salad

Red Bliss Potato Salad with Applewood Smoked Bacon &  
Monterey Jack Cheese

Pasta Salad with Fresh Herbs, Oven Roasted Tomatoes & Artichoke Hearts

Cucumber & Bermuda Onions Marinated in Champagne Vinegar & Peppercorn Mélange

### *Starch*

*(Select Two)*

Garlic Smashed Golden Yukon Potatoes

Roasted Rosemary Fingerling Potatoes

Au Gratin Potatoes

Wild Rice Pilaf with Toasted Almonds

Butternut Squash Ravioli

Tortellini Pasta Tossed in Basil & Pine Nut Pesto

Sweet Potato Puree

### *Vegetable*

*(Select One)*

Baby Tarragon Carrots & Sugar Snap Peas

Haricot Verts Tossed in Shallot Butter

Roasted Cauliflower with Herbed Olive Oil Drizzle

Snow Peas & Sweet Red Bell Peppers

### *Centrees*

*(Select Two or Three)*

Roasted Tom Turkey with Sage Stuffing & Gravy

Stuffed Chicken Breast with Spinach, Sun Dried Tomatoes & Garlic

Sliced Grilled Pork Loin with Peach Jalapeno Jam

Sliced Virginia Ham with Pineapple Salsa

Seared Atlantic Salmon with Dill Cream

Oven Roasted Tilapia with Orange Fennel Topping

London Broil with Mushroom Bordelaise

Sliced Roasted Top Round of Beef with Port Wine Sauce  
Grilled Portabella Mushrooms Stuffed with Spinach, Artichoke Hearts & Plum Tomatoes & Topped with  
Three Cheese Blend  
Eggplant Caponata with Herbed Tomato Sauce

*Dessert*

*(Select Two)*

Spiced Pumpkin Pie  
Warm Fruit Cobbler with Vanilla Bean Ice Cream  
Bourbon Pecan Pie  
Vanilla Bean Cheesecake with Cranberry Sauce

*Buffet includes Artisan Rolls & Butter as well as Coffee, Decaf Coffee and Iced Tea*