

## APPETIZER OPTIONS

# Cold Appetizers

Serves 25

### **Deluxe Fruit Platter**

**\$100**

with Honey Yogurt

### **Domestic and International Cheese Platter**

**\$125**

with Red Grapes, Crackers and Baguette

### **Antipasto Platter**

**\$125**

Assorted Olives, Salami, House Cured Meats, House-Made Pickles and Giardiniera, Grilled Mushroom and Pepperocini

### **Vegetable Crudite**

**\$75**

Buttermilk Herb Dip

### **Grilled Vegetable Platter**

**\$75**

White Bean Hummus

## APPETIZER OPTIONS

# Hot Appetizers

Priced per Piece

Coconut Shrimp with Sriracha Aioli	\$4
Miniature Crab Cakes	\$5
Duck Confit with Chevre Cherry Jam on Baguette	\$4
Southwest Chicken Skewers with Ancho Citrus Sauce	\$3
Beef Skewers with Chimichurri	\$4
Spiced Beef Samosas	\$4
Spiced Lamb in Puff Pastry	\$4
Island Spiced Mango Chicken in Phyllo with Plantains	\$3
Garlic Rosemary Beef Meatballs with Balsamic Glaze	\$3
Brie Bites: Brie Tartlets with Cherry Marmalade	\$3
Caramelized Onion, Mushroom and Mozzarella Tartlets	\$3
Smoke Trout Crostini	\$4
Mini Beef Wellingtons	\$4
Twice Baked Baby Potatoes	\$3
Beef and Gorgonzola Cheese Puffs	\$4
Ham and Cheese Stuffed Zucchini Coins	\$3
Local Lamb Meatballs	\$4

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# Cold Appetizers

Priced per Piece

**Deviled Egg Assortment** **\$3**

Traditional, Bacon and Chive, and Southwest

**Hummus and Tzatziki** **\$3**

With Soft, Warm Pita Bread

**Sopresatta Salami and Mozzarella  
Cheese Bruschetta** **\$3**

**Adult Candy** **\$5**

Bacon Wrapped Dates, Stuffed with Gorgonzola and Drizzled with Honey

**Shrimp Cocktail** **\$5**

With Cocktail Sauce

**Smoked Salmon Mousse** **\$4**

On Cucumber Coins

**Goat Cheese Costini** **\$3**

With Cherry Jam

**Tomato, Basil and Mozzarella Crostini** **\$3**

With Aged Balsamic

**Strawberry Stuffed With Brie** **\$4**

With Aged Balsamic

## DINNER OPTIONS

# Buffet Dinners

Minimum 35 People

Includes: Garden Salad Bar, Mashed Potatoes and Fresh Seasonal Vegetables, Smoked Prime Rib and One Other Entree, Rolls and Butter, Assorted Desserts, Coffee, Iced Tea and Water

**\$59 per Person Plus \$75 Carver Fee**

### **Smoked Prime Rib**

Carved In Room and Served with Creamy Horseradish

### **Entrees**

Choice Of One

Filet of Salmon With Pomegranate Glaze  
Cranberry Orange Glazed Chicken Breast  
Crab Legs With Drawn Butter  
Maple Glazed Turkey Breast

### **Festive Holiday Dessert Buffet**

Featuring Selections Including Maple Bourbon Pecan Pie, Chocolate Nutella Cake, Homemade Ginger Cake With Vanilla Bean Cream, Grapefruit Citrus Cheesecake

## DINNER OPTIONS

# Plated Dinners

Up to three main courses can be chosen with all guests receiving the same salads, sides and desserts. Main course numbers must be guaranteed five working days before party.

### Entrees

Cranberry Orange Glazed Chicken Breast	\$45
Pan Seared Scottish Filet of Salmon With Pomegranate Glaze	\$47
NY Strip Steak With Red Chili Mole	\$53
Filet Black and Blue With Blue Cheese Crumbles Melted on Top	\$55

### Served With

Gruyere and Yukon Gold Potato Gratin  
Fresh Seasonal Vegetables  
House-made Yeast Rolls With Butter  
Chef's Choice of Homemade Plated Holiday Dessert  
Coffee, Iced Tea, Water