

# 2011 Holiday Menu

## 5 COURSE DINNER BUFFET \$42.95

1 HOUR BUTLERED HORS D'OEUVRES

*Please select 3 Butlered hors d'oeuvres and 1 Display*

### Cold Hors d'oeuvres

Caprese Spedini

Heirloom tomatoes, fresh mozzarella, extra virgin olive and basil oil

Wasabi Crusted Sashimi Tuna

Wakami, ginger chili sauce on a wonton crisp

California Roll

Crab, ripe avocado and fresh cucumber

Mini Ham Croissant

Honey glazed ham, Brie cheese and strawberry preserve

Thanksgiving in a Bite

Smoked turkey, cranberry-pecan cream cheese on a mini wheat bun

Southern Pimento Cheese

On mini chive biscuits

Smoked Salmon Flatbread

Sliced salmon over everything flatbread with scallion cream cheese & capers

### Hot Hors d'oeuvres

Gorgonzola Stuffed Figs

Wrapped with bacon topped with maple-miso glaze

Mini Pulled Pork Biscuits

BBQ pulled pork, crispy onions on cheddar-chive biscuits

Three Cheese Macaroni Bites

Drizzled with truffle oil

Butternut Squash Bisque

With toasted marshmallow

Cheeseburger Spring Rolls

With Bogart's "Secret Sauce"

Mini Lettuce Wraps

Ground chicken, shiitake mushrooms and hoisin sauce

Tempura Popcorn Shrimp

With tartar sauce and sweet chili sauce

## DISPLAYS

### International Cheese & Tropical Fruit

An array of Domestic and International cheeses, ripe and juicy tropical fruits, grapes and melons, crackers and flatbreads, sweet honey and walnuts

### Market Display

A medley of fresh, seasonal vegetables and marinated artichokes, marinated cannellini beans, assorted olives, grilled eggplant, marinated grilled zucchini, marinated vine ripe tomatoes and onions, roasted peppers, and oven baked crostini served with green goddess, chipotle ranch and blue cheese dressings

## FIRST COURSE

### American Style Salad Bar

Crisp Romaine lettuce, diced tomatoes, crunchy carrots, Parmesan cheese, fresh corn, vibrant green peas, sliced mushrooms, garlic focaccia croutons and Caesar, Ranch and Balsamic dressings

## MAIN COURSE

*Please select 2 Entrees*

### Goat Cheese Stuffed Chicken Breast

Goat cheese-sun dried tomato stuffed chicken breast with lemon basil butter

### Beef Tenderloin Tips

With mushrooms, tomatoes, green peas and a stout demi glaze

### Horseradish Crusted Atlantic Salmon

In a Maple-Dijon cream sauce

### Traditional Herb Roasted Turkey

With sage gravy

### Baked Rock Shrimp Pasta

Florentine style with Mozzarella and Parmesan cheeses

### Garlic Rosemary Roasted Pork Loin

In a mustard-maple glaze

### Old Fashion Chicken and Dumplings

## ACCOMPANIMENTS

*Please select one starch and one vegetable*

Baked Macaroni & Cheese

Whipped Garlic Potatoes

Bleu Cheese Potato Gratin

Wild Rice Pilaf

Sweet Potato Mash

Sautéed Haricot Vert Almondine

Balsamic Grilled Mediterranean Vegetables

Candied Baby Carrots

Balsamic Brussel Sprouts

## SWEET ENDINGS DISPLAY

A towering display of Classic Cheesecake, Key Lime Pie, Coconut Layer Cake, festive Holiday Cookies and Decadent Brownies