

Holiday Prix Fixe Menu

\$36.95 per person

One Hour Cocktail Reception

Choice of 3 Passed hors d'oeuvres

Cold hors d'oeuvres

- Vegetable Tortilla Pin Wheels** Grilled Vegetables Wrapped in Tortilla
- Belgium Endive** Stuffed with Boursin Cheese
- Smoked Salmon Roulades** Smoked Salmon, Asparagus and Crepes
- Jamaican Brochettes** Jerk Shrimp Skewers
- California Rolls** Crab and Avocado in a Rice Roll
- Shrimp Cocktail** Tequila Cocktail Sauce

Hot Hors d'Oeuvres

- Fried Cheese Ravioli** with Pesto Dipping Sauce
- Mozzarella Carrara** with Marinara Sauce
- Mini Potato Pancakes** with Sour Cream
- Cocktail Sausage in Puff Pastry** with Mustard Sauce
- Sesame Chicken Tenders** with Plum Sauce
- Crab Rangoon** Sweet Chili Sauce
- Spinach and Cheese Spanakopita** Spinach and Cheese wrapped in phyllo dough
- Smoked Chicken Quesadilla** Chicken, Cheese, Onions and Peppers
- "Florentine" Style Stuffed Mushrooms**
- Mini Vegetable Egg Rolls**
- Conch Fritters** Tequila Cocktail Sauce
- Pork Pot Stickers** Spicy Plum Sauce
- Scallops wrapped in Bacon**
- "Pigs in a Blanket"** with Mustard Sauce
- Mini Chicken Spring Rolls**
- Slow Roasted Kobe Beef Sliders** with Crispy Onions
- Crispy Shredded Duck Tacos** Chile-Lime BBQ Sauce

Displays

Choice of One Display

International Cheese & Tropical Fruit Display

Assorted Cheeses, Tropical Fruits and Assorted Flatbreads & Crackers

Smoked Salmon Display

Dill Mustard Aioli, Capers, Red Onion and Olives

First Course

American Salad Bar

Crisp Mixed Greens, Tomatoes, Onions, Cucumbers, Cheddar Cheese, Olives, Garbanzo Beans, Sliced Mushrooms, and Carrots with Ranch, Bleu Cheese, Honey Mustard, Greek and Balsamic Vinaigrette dressings

Second Course

Carving Station

Choice of Two Meats

Herb Roasted Turkey with cranberry relish and sage gravy
Slow Roasted Kobe Beef Brisket in natural Au Jus
Honey Glazed Baked Southern Ham
Rosemary Roasted Leg of Lamb

Seafood

Choice of One Fish

Grilled Key Lime Mahi
Maple Ginger Glazed Salmon

Accompaniments

Choice of One Starch and One Vegetable

Baked Macaroni & Cheese
Whipped Potatoes
Maple Sweet Mashed Potatoes
Sautéed Baby Green Beans
Broccoli & Carrots
Mixed Seasonal Vegetables

Third Course

Dessert Display

Double Chocolate Fudge Layer Cake, Cheesecake, Key Lime Pie, Apple Cobbler and Assorted Holiday Cookies