

# **Holiday Menus**

## **Buffet Menu**

### **Butler Served Hors d'oeuvres**

**Seared Tuna with Tropical Salsa  
Ham and Gruyere Palmiers with Honey Mustard  
Polenta Rounds with Roasted Red Pepper Coulis**

### **Dinner Buffet**

**Mesclun with Toasted Walnuts, Dried Cranberries, Gorgonzola  
and Walnut Vinaigrette  
Rosemary Garlic Tenderloin of Beef with Tarragon Bearnaise  
Roasted Atlantic Salmon with Lemon Chive Butter  
Dauphinoise Potatoes, Layers of Thinly Sliced Potato, Gruyere  
Cream and Garlic  
Crisp Asparagus with Lemon Pepper Butter  
Assorted Rolls and Butter**

### **Dessert**

**A Selection of Freshly Baked Desserts  
(Choice of 3)  
Chocolate Decadence  
Pumpkin Bread Pudding  
Apple and Cranberry Crisp  
with Cinnamon Bourbon Whipped Cream  
Key Lime Mousse Pie  
Chocolate Mousse Pie  
Peppermint Patty Cake  
Almond Pound Cake  
with Pastry Cream and Fresh Strawberries  
Pumpkin Ginger Cheesecake  
Yule Log (additional )**

## **Cocktail Menu**

### **Butler Served Hors d'oeuvres**

**Garlic Roasted Jumbo Shrimp  
Red Onion Jalapeno Cocktail Sauce  
Spiced Lamb Pitas  
Tsaziki Sauce  
Stuffed Mushroom with Pancetta  
Shallots and Sage**

### **Table Presentation**

**Parmesan Chicken Tenders  
With Marinara Sauce  
White Bean and Artichoke Dip  
With Pita Chips  
Crudite with Creamy Roquefort Dip  
Tuna Nicoise  
Seared Tuna with Haricot Verts, Red Potatoes  
Cherry Tomatoes, Black Olives, Red Onion and Hard Boiled  
Eggs, Balsamic Vinaigrette  
Greek Cheese and Potato Pancakes  
With Dill Crème Fraiche  
Rosemary Garlic Beef Tenderloin on Skewers  
With Horseradish Cream**

### **Dessert**

**Elegant Finger Desserts  
Mint Brownies, Mini Pumpkin Cheesecakes  
Key Lime Tarts, Chocolate Mousse Cups**

## **Sit Down Dinner**

### **Butler Served Hors d'oeuvres**

**Crab Quesadillas with Guacamole  
Smoked Salmon Fritters  
Red Onion Sour Cream  
Hoisin Beef Scallion Rolls**

### **First Course**

**Iceberg Wedge  
With Crisp Bacon  
Chopped Tomato, Roquefort  
Onion Frit  
Creamy Dressing**

### **Entrée**

**Roast Breast of Chicken  
With Cornbread, Cranberry and Pecan Stuffing  
Duchess Sweet Potatoes  
Julienne of Vegetables  
Zucchini, Yellow Squash and Carrots  
Assorted Rolls and Butter**

### **Dessert**

**(Choice of 1)  
Meringue Nest with Vanilla Ice Cream  
Sautéed Berries and Raspberry Coulis  
Chocolate Explosion  
Warm Chocolate Cake Bursting with Ganache  
Fresh Fruit Tart  
Almond Lace Cookies Layered with Gran Marnier Cream  
And Fresh Berries, Topped with Fresh Mint  
Pumpkin Cheesecake**

