

Party Trays

Each tray has approx 30 pieces

Minimum order - 3 Trays of each selection

Shrimp Tandoori Style with Mint Chutney

Fresh Vegetable Crudités Basket with Roasted Red Pepper Dip

Hummus, Feta and Olives, Pita and Crackers

Rare Roast Beef On Garlic Toast With Horseradish Cream

Grilled Chicken Strips with Tomato Jam

Thai Lemongrass BBQ Chicken Skewers

Sliced Cheese and Fruit with Crackers

Sake cured gravlax with lemon-wasabi cream on seaweed rice Cracker

Grilled Tuna and Wasabi Cream and Pickled ginger in Won Ton Triangles

Eggplant and Roasted Pepper Salad in phyllo cups with mint

Crispy risotto cakes with baby spinach, and black olive tapenade

Polenta cakes with tomato, basil, artichoke, and mozzarella

Petite quiches with Applewood bacon and Danish fontina

English sausage puffs with red currant-Dijon dipping sauce

Smoked chicken mousse on cucumber with sweet mango and mint

Miniature quesadillas with chorizo and avocado cream

Passed Hors D'Oeuvres & Food Station Menu

Hors D'Oeuvres: Select 4

Sake Cured Gravlax with Wasabi Cream on Seaweed Rice Cracker

English Sausage Puffs with Red Currant-Dijon Dipping Sauce

Smoked Chicken Mousse on Cucumber with Sweet Mango and Mint

Miniature Pepper Jack Quesadillas

Crispy Risotto Cakes with Baby Spinach and Black Olive Tapenade

Polenta Cakes with Tomato, Basil, and Mozzarella

Food Station: Select 2

Grilled Rosemary Chicken with Lemon, Garlic, and Chardonnay

Pasta with Grilled Vegetables, tomato Basil Sauce

Miso Glazed Salmon with chopped Mint and Scallions

Herbed Beef Tenderloin with Madeira-Truffle

Maple Roasted Turkey Breast with Gravy and Honey Dijon

Penne with Ratatouille Vegetables, Gorgonzola, and Balsamic Reduction

Buffet Dinner Menu

Hors d'oeuvres:

Choose 3

Shrimp and Sweet Potato Bon Bons with Jalapeno Sauce Tartare
Sake Cured Gravlax with Wasabi Cream on Seaweed Rice Cracker
English Sausage Puffs with Red Currant-Dijon Dipping Sauce
Smoked Chicken Mousse on Cucumber with Sweet Mango and Mint
Miniature Pepper Jack Quesadillas
Crispy Risotto Cakes with Baby Spinach and Black Olive Tapenade
Polenta Cakes with Tomato, Basil, and Mozzarella
Seasonal Fruit and Cheese Platter with Crackers
Crudites with Garlic Hummus

Dinner Buffet:

Choose 2

Perfectly Rare Roast Beef with Horseradish-Thyme Cream
Minted Salmon with Balsamic Red Onion Glaze
Grilled Rosemary Chicken with Lemon, Garlic, and Chardonnay
Pasta with Grilled Ratatouille Vegetables, Balsamic Reduction, and Crumbled Gorgonzola
Cheese

Main Courses served with:

Seasonal Vegetable Melange with Garlic and Fennel Seed
Roasted Red Potatoes
Fresh Dinner Rolls

Buffet Dinner Menu with Dessert

Hors D'oeuvres – Select 4

Grilled Shrimp Tandoori Style with Mango
Miniature Crab Cakes with Chipotle Aioli
Vegetable and Cheese Antipasto with Italian Breads (station)
Chickpea Chips with Paprika
Brie and Apple Purses
Foie Gras Mousse Canapés with Cranberry Compote and Pistachios
Pear -Stuffed Brie Wheel with Rosemary and Balsamic
Parmesan Straws, Marinated Olives, Spiced Nuts

Dinner – Select 2 entrees

Miso Glazed Salmon with chopped Mint and Scallions
Rich Seafood Paella
Herbed Beef Tenderloin with Madeira-Truffle
Dijon Crusted Leg of Lamb, Warm White Bean Salad with Confit Tomatoes
Grilled Chicken with Walnuts and Blue Cheese; Balsamic Spiced Apples
Seared Duck Breast with Cherry Kirshwasser Broth
Maple Roasted Turkey Breast with Gravy and Honey Dijon
Penne with Ratatouille Vegetables, Gorgonzola, and Balsamic Reduction
Spiral Sliced Glazed Ham with Kumquats and Stone Ground Mustard

Dessert, Coffee and Tea

Holiday Treats
Christmas Yule Logs
Vanilla Bean Panna Cottas with Raspberry Coulis