

Holiday 2017 Menus

Standard (Minimum of 20)

SALAD (A SELECTION OF 1)

Arugula, candied pecans, sweet potato 'croutons', goat cheese, cranberry vinaigrette

Classic caesar, served with house-made focaccia croutons

Field greens, gorgonzola crumbles, dried cranberries, house-candied walnuts, balsamic-orange vinaigrette

Shaved brussels sprouts, diced granny smith apple, dried cherries, poppyseed dressing

Mixed greens with cherry tomato, carrot ribbons, cucumber, focaccia croutons, balsamic-orange vinaigrette

Maple-roasted butternut squash and pistachio brittle over baby kale

MAINS (A SELECTION OF 1 + VEG ENTREE AS REQUIRED)

Traditional oven-roasted turkey breast
with gravy and cranberry relish

Crispy Mediterranean chicken cutlets over roasted
tomatoes and wilted spinach, with fresh lemon wedges

Burgundy-braised chicken with
caramelized mushrooms and pearl onions

Napa valley chicken - with white wine,
sun-dried tomato and fresh basil

Spiral ham with brown sugar-pineapple glaze

Entree for vegetarians: Grilled eggplant rolls
with kale and ricotta, over tomato-saffron sauce

STARCH (A SELECTION OF 1)

Roasted garlic mashed potatoes

Oven-roasted red potatoes with olive oil and sea salt

Cornbread stuffing

Penne pasta with artichoke alfredo

Wild rice pilaf, studded with cranberries and fresh herbs

Three onion scalloped potatoes

VEGGIES (A SELECTION OF 1)

Green beans with brown butter, lemon zest, chili and garlic

Gratiné of cauliflower, gruyere and seasoned breadcrumbs

Root veggie smash with caramelized shallots

Balsamic-roasted brussels sprouts
with sweet onion marmalade

Seasonal veg sauté, lemon-herb compound butter

DESSERT (A SELECTION OF 1)

Chef's selection mini desserts bar with fresh fruit garnish

Kahlua-spiked dark chocolate cake

Assorted mini cheesecakes, fresh fruit garnish

Peanut butter meringue tarts with chocolate shavings

Mini tartlets - cherry-apple + raspberry chocolate ganache

Menu Notes (pertain to all available holiday packages)

- ALL MEALS INCLUDE DINNER ROLLS AND FOCACCIA WEDGES WITH BUTTER
- MENUS ASSUME BUFFET SERVICE; PLATED SIT-DOWN + LIVE-CARVING ATTENDANT OPTIONS AVAILABLE FOR EXTRA CHARGE
- MENU CUSTOMIZATIONS **ALWAYS** AVAILABLE, PLEASE ASK
- ASK ABOUT EVENT STAFFING, PARTY RENTALS, BEVERAGE SERVICE, AND MORE
- ALL MENUS SUBJECT TO SERVICE CHARGE, INCLUDING DELIVERY, SET-UP, USE OF CHAFING DISHES AND SERVING PIECES, DISPOSABLE GOODS FOR DINING, PICK-UP/REMOVAL

Holiday 2017 Menus

Premium (Minimum of 20)

SALAD (A SELECTION OF 1)

- Arugula, candied pecans, sweet potato 'croutons', goat cheese, cranberry vinaigrette
- Classic caesar, served with house-made focaccia croutons
- Field greens, gorgonzola crumbles, dried cranberries, house-candied walnuts, balsamic-orange vinaigrette
- Shaved brussels sprouts, diced granny smith apple, dried cherries, poppyseed dressing
- Mixed greens with cherry tomato, carrot ribbons, cucumber, focaccia croutons, balsamic-orange vinaigrette
- Maple-roasted butternut squash and pistachio brittle over baby kale

MAINS (A SELECTION OF 2 + VEG ENTREE AS REQUIRED)

- Traditional oven-roasted turkey breast with gravy and cranberry relish
- Crispy Mediterranean chicken cutlets over roasted tomatoes and wilted spinach, with fresh lemon wedges
- Burgundy-braised chicken with caramelized mushrooms and pearl onions
- Napa valley chicken - with white wine, sun-dried tomato and fresh basil
- Spiral ham with brown sugar-pineapple glaze
- Pork tenderloin medallions with rosemary-pear relish
- Roasted beef with green peppercorn cream sauce
- Grilled steakhouse tips, pomegranate molasses and fresh herbs
- Entree for vegetarians: Grilled eggplant rolls with kale and ricotta, over tomato-saffron sauce

STARCH (A SELECTION OF 2)

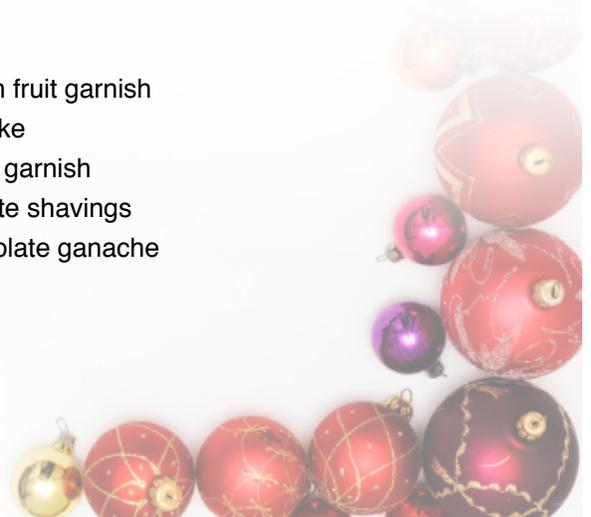
- Roasted garlic mashed potatoes
- Oven-roasted red potatoes with olive oil and sea salt
- Cornbread stuffing
- Penne pasta with artichoke alfredo
- Wild rice pilaf, studded with cranberries and fresh herbs
- Three onion scalloped potatoes

VEGGIES (A SELECTION OF 1)

- Green beans with brown butter, lemon zest, chili and garlic
- Gratiné of cauliflower, gruyere and seasoned breadcrumbs
- Root veggie smash with caramelized shallots
- Balsamic-roasted brussels sprouts with sweet onion marmalade
- Seasonal veg sauté, lemon-herb compound butter

DESSERT (A SELECTION OF 2)

- Chef's selection mini desserts bar with fresh fruit garnish
- Kahlua-spiked dark chocolate cake
- Assorted mini cheesecakes, fresh fruit garnish
- Peanut butter meringue tarts with chocolate shavings
- Mini tartlets - cherry-apple + raspberry chocolate ganache



Holiday 2017 Menus

Deluxe (Minimum of 30)

SALAD (A SELECTION OF 2)

Arugula, candied pecans, sweet potato 'croutons', goat cheese, cranberry vinaigrette

Classic caesar, served with house-made focaccia croutons

Field greens, gorgonzola crumbles, dried cranberries, house-candied walnuts, balsamic-orange vinaigrette

Shaved brussels sprouts, diced granny smith apple, dried cherries, poppyseed dressing

Mixed greens with cherry tomato, carrot ribbons, cucumber, focaccia croutons, balsamic-orange vinaigrette

Maple-roasted butternut squash and pistachio brittle over baby kale

MAINS (A SELECTION OF 3 + VEG ENTREE AS REQUIRED)

Traditional oven-roasted turkey breast
with gravy and cranberry relish

Crispy Mediterranean chicken cutlets over roasted
tomatoes and wilted spinach, with fresh lemon wedges

Burgundy-braised chicken with
caramelized mushrooms and pearl onions

Napa valley chicken - with white wine,
sun-dried tomato and fresh basil

Spiral ham with brown sugar-pineapple glaze

Pork tenderloin medallions with rosemary-pear relish

Roasted beef with green peppercorn cream sauce

Grilled steakhouse tips, pomegranate molasses
and fresh herbs

Rosemary-crusting prime rib of beef, au jus
and horseradish creme

Roasted lamb chops with herb-cranberry gremolata

Parmesan-panko crusted salmon on a bed of ratatouille

Pan-seared snapper with lemon-herb compound butter
over sauteed fennel and arugula

Entree for vegetarians: Grilled eggplant rolls
with kale and ricotta, over tomato-saffron sauce

STARCH (A SELECTION OF 2)

Roasted garlic mashed potatoes

Oven-roasted red potatoes with olive oil and sea salt

Cornbread stuffing

Penne pasta with artichoke alfredo

Wild rice pilaf, studded with cranberries and fresh herbs

Three onion scalloped potatoes

VEGGIES (A SELECTION OF 2)

Green beans with brown butter, lemon zest, chili and garlic

Gratiné of cauliflower, gruyere and seasoned breadcrumbs

Root veggie smash with caramelized shallots

Balsamic-roasted brussels sprouts
with sweet onion marmalade

Seasonal veg sauté, lemon-herb compound butter

DESSERT (A SELECTION OF 2)

Chef's selection mini desserts bar with fresh fruit garnish

Kahlua-spiked dark chocolate cake

Assorted mini cheesecakes, fresh fruit garnish

Peanut butter meringue tarts
with chocolate shavings

Mini tartlets

cherry-apple + raspberry chocolate ganache

Bourbon-braised pear-cranberry crisp,
cinnamon whipped cream

Holiday 2017 Menus

Party Bites Menus

STANDARD (20 GUEST MINIMUM)

TWO SELECTIONS FROM CATEGORY A
ONE SELECTION FROM CATEGORY B

PREMIUM (20 GUEST MINIMUM)

TWO SELECTIONS FROM CATEGORY A
ONE SELECTION FROM CATEGORY B
ONE SELECTION FROM CATEGORY C

DELUXE (20 GUEST MINIMUM)

TWO SELECTIONS FROM CATEGORY A
TWO SELECTIONS FROM CATEGORY B
ONE SELECTION FROM CATEGORY C

CATEGORY A

Warm spinach-artichoke dip with focaccia crostini (v)
Spicy black bean cakes, citrus aioli (v)
Peppered goat cheese and cranberry chutney on focaccia crostini
Spanikopita bites (v)
Caramelized mushroom and parmesan tartlets (v)
Curried chicken salad in crispy wonton cups
Vegetarian antipasti platter - grilled veggies, cheeses, garnishment and artisan focaccia (v)
Bacon and sage jam with fontina in a baked wonton cup
Bourbon-braised pear and gorgonzola tartlet
Maple, chickpea and pumpkin fritter with chimichurri dipping sauce

CATEGORY B

Turkey meatballs in chipotle-tomato sauce
Prawns with pesto aioli on crispy pita rounds
Bleu cheese-stuffed, bacon wrapped dates
Bourbon-glazed beef meatballs
Antipasti skewers
Crispy salmon cakes with spicy citrus aioli
Grilled, sliced tri-tip beef with tomato-basil bruschetta on focaccia crostini
Parmesan-chive churros with red pepper remoulade
Thai cucumber cups with cilantro chicken and peanut garnish
Bruschetta Bar, featuring tomato-basil, edamame hummus, Tuscan white bean spread with focaccia crostini (v)
Artfully arranged selection of cheeses with fresh and dried fruits, breads and crackers

CATEGORY C

Lamb tenderloin skewers with pomegranate molasses and mint-yogurt sauce
Oyster shooters with tomato-horseradish dressing
Artfully arranged display of cheeses and fresh/dried fruits
Brisket on a biscuit - petite smoked brisket sandwiches on house-made cheddar-scallion biscuit
Duck confit with red grape mostarda on artisan focaccia
Jumbo prawn cocktail with house-made tequila cocktail sauce
Snapper crudo with chili oil and black sesame on cucumber rounds

Menu Notes

- ASSUMES 2 PIECES PER SELECTION, PER GUEST
- MENUS ASSUME BUFFET SERVICE; INQUIRE ABOUT TRAY-PASSED OPTIONS
- ALL MENUS SUBJECT TO SERVICE CHARGE, INCLUDING DELIVERY, USE OF CHAFING DISHES AND SERVING PIECES, DISPOSABLE GOODS FOR DINING, PICK-UP/REMOVAL

