



## Cold Hors d'oeuvres

---

\$4 Each/Guest

---

- Prosciutto and Ricotta** | Olives, Toasted Brioche
- Beef Tenderloin** | Horseradish Cream, Zinfandel Reduction
- Prosciutto Wrapped Asparagus** | Lemon Curd
- Candy Striped Beets** | Goat Cheese, Mint, Cucumber Cup
- House-Smoked Maple Sugar Salmon** | Lemon Dill Crema, Toasted Brioche
- Fresh Mozzarella and Heirloom Tomato** | Balsamic, Crispy Basil
- Coriander Crusted Ahi Tuna** | Avocado Mousse, Spicy Sriracha
- Red Snapper Ceviche** | English Cucumber, Cilantro Lime Crema
- Mini Deviled Egg Tea Sandwich**
- Blue Crab Salad** | Purple Endive, Avocado, Red Pepper Rouille

## Hot Hors d'oeuvres

---

\$4 Each/Guest

---

- Grilled Cheese** | Brie, Port Wine Poached Pears
- Spicy Chipotle Honey Shrimp** | Crispy Plantain, Tomato Relish
- Fried Heirloom Tomatoes** | Lemon Fennel Cream
- Dungeness Crab Cake** | Yellow Tomato Remoulade, Crispy Caper
- Turkey Sliders** | Swiss, Cranberry Aioli, Mini Brioche
- Butternut Squash Bisque** | Figs, Salted Crema
- Baked Brie en Croute** | Raspberry Jam
- Pomegranate and Cranberry Bruschetta**
- Pulled Duck Egg Rolls** | Lingonberry Jam
- Beef Tenderloin** | Cinnamon Stick, Maple Sugar Glaze
- Pastrami Pretzel Bites** | Honey Mustard, Cherry Marmalade



## Nutcracker Buffet

---

\$60/Guest

---

**Butternut Squash Bisque** | Black Mission Figs

**Caesar Salad** | Prosciutto, Almonds, Parmesan Cheese, Belgium Endive, Rosemary Croutons

**Oven Roasted Whole Rib-Eye** | Natural Jus and Creamy Horseradish

**Garlic and Herb Roasted Turkey Breast** | Pulled Dark Turkey Meat with Giblet Gravy

**Jalapeno-Orange Cranberry Sauce**

**Butter Roasted Fingerling Potatoes** | Caramelized Onions and Roasted Poblanos

**Honey Butter Broccolini** | Glazed Baby Carrots

**Cranberry-Orange House Baked Brioche** | Cinnamon Honey Butter

**Pumpkin Cheesecake** | White Chocolate Curls, Raspberries, Cinnamon & Sugar Sweet Potato Crisp

**Peppermint Crumble Bars**

## Poinsettia Buffet

---

\$70/Guest

---

**Kabocha Pumpkin Soup** | Honey Crisp Apples

**Winter Salad** | Artisan Mixed Greens, Figs, Apples, Pomegranate Candied Walnuts, Lemon Poppy Seed Vinaigrette

**Pan Roasted Alaskan Halibut** | Crawfish and Rock Shrimp Butter Sauce, Garlic Chives

**Iron Grilled Beef Tenderloin** | Whole Grain Mustard Demi, Crispy Sage

**Sweet Mashed Potato Martini** | Honey Butter, Marshmallows, Chives, Bacon, Cheddar, Sour Cream

**Buttered Haricot Verts** | Toasted Almonds

**Cranberry-Orange House Baked Brioche** | Cinnamon Honey Butter

**Whiskey Pecan Pie** | Chantilly Cream

**Egg Nog Cheesecake** | Crushed Candy Cane

**Chocolate Bourbon Pie** | White Chocolate Mouse



## Soups

---

\$10/Guest

---

**Kabocha Pumpkin Soup** | Honey Crisp Apples, Brandy Agro Dolce

**Butternut Squash Bisque** | Salted Crema, Candied Figs

**Potato Leek Soup** | Brie, Applewood Smoked Bacon, Chives

**Corn Chowder** | Roasted Poblanos, Yukon Potatoes, Red Pepper Rouille

## Salads

---

\$10/Guest

---

**Winter Salad** | Honey Crisp Apples, Figs, Pomegranate, Candied Walnuts, Cranberry Vinaigrette

**Butter Bibb Lettuce Salad** | Butter Lettuce Wedge, Glazed Macadamia Nuts, Goat Cheese, Charred Avocado, Port Wine Poached Pears, Citrus-Maple Vinaigrette

**Organic Baby Spinach Salad** | Tender Baby Spinach, Sun-Dried Cranberries, Jazz Apples, Texas Goat Cheese, Candied Pecans, Basil Vinaigrette

## Intermezzo

---

\$6/Guest

---

**Strawberry Champagne Sorbet**

**Meyer Lemon Vodka Sorbet**

**Passion Fruit Sorbet**



## Entrées

---

Priced per Entrée

---

**Grilled Beef Tenderloin and Garlic Shrimp** | Parsnip Puree, Grilled Asparagus, Port Wine Reduction

Market Price

**Grilled Beef Tenderloin and Macadamia Crusted Sea Bass** | Roasted Garlic and Parmesan Potatoes, Honey Glazed Carrots and Brussels Sprouts, Cranberry Butter Sauce

Market Price

**Pan Seared Beef Tenderloin** | Parsnip Potato Puree, Grilled Asparagus, Garlic Mushrooms, Zinfandel Reduction

Market Price

**Macadamia Crusted Sea Bass** | Bosc Pear Barley Risotto, Glazed Baby Carrots, Broccolini, Cranberry and Walnut Butter Sauce

Market Price

**Grilled New York Strip Steak** | Roasted Fingerling Potatoes, Arugula Salad, Feta, Garlic Mushrooms, Cabernet Demi

\$32.00

**24-Hour Braised Beef Short Rib and Sage-Rosemary Chicken Breast** | Whipped Sweet Potatoes, Buttered Broccolini, Whole-Grain Mustard Demi

\$32.00

**24-Hour Braised Boneless Beef Short Ribs** | Whipped Horseradish Potatoes, Grilled Asparagus, Oven Roasted Campari Tomato

\$28.00

**Pan-Seared Scottish Salmon Filet** | Butternut Squash Risotto, Haricot Verts, Champagne Butter, Crispy Arugula

\$28.00

**Mustard Crusted Pork Tenderloin** | Creamy Couscous, Buttered Broccolini, Whole-Grain Mustard Demi, Sweet Potato Hay

\$28.00

**Chicken Florentine Roulade** | Spinach and Granny Smith Apples Filing, Scallop Potatoes, Baby Spinach, Apricot and Walnut Butter Sauce

\$26.00

**Olive Oil-Scented Ratatouille** | Crispy Kumato Tomato and Mozzarella, Tomato Basil Butter

\$22.00

## Desserts

---

\$10/Guest

---

**Egg Nog Tres Leches Cake** | Whipped Cream, Cinnamon and Sugar Churro

**Cacao Noel Chocolate Cake** | Vanilla Bean Ice Cream, Raspberries

**Bread Pudding** | Dried Cherries, Pecans, Egg Nog Gelato

**Pumpkin Cheesecake** | Caramel Sauce, Cinnamon and Sugar Sweet Potato Crisp

**Peppermint Crumble Bars** | Mixed Berry Compote

**Honey Crisp Apple Pie** | Cinnamon and Brown Sugar Streusel

**Apricot and Pear Tart** | Toasted Almonds, Blackberries