



## Holiday Party

### Passed Appetizers

#### **Plum Tomato, Mozzarella & Pesto Crostini**

*Certainly, one of our most popular. Plum tomato, Buffalo mozzarella and pesto crostini with balsamic drizzle.*

#### **Certified Angus Beef Tenderloin & Portobello Brochette**

*Tender Black Angus Tenderloin is deftly paired up with the meaty Portabella mushroom and napped with a Roquefort cream sauce*

#### **Black and White Sesame Coated Chicken Fingers**

*Black & White Sesame Coated Chicken Fingers served with a Soy Dipping Sauce.*

#### **California Vegetable Nori Rolls**

*Seasoned sushi rice is wrapped in nori seaweed with avocado, zucchini & carrot and accompanied by wasabi and a soy dipping sauce.*

#### **Seared Tuna Sushi with Daikon & Avocado**

*"A" Grade yellow fin tuna lightly spiced and seared and deftly rolled in a plum wine scented rice and nori wrap with pickled daikon radish and fresh avocado. Served with a sweet & sour chili garlic sauce and / or Citrus Ponzu Soy Sauce.*

### Stationary Appetizers

#### **Holiday Shrimp Tree**

*Our tender Gulf of Mexico succulent shrimp are gently poached in a seasoned broth, deep chilled and festively arranged in a Holiday Tree design & served with lemon and cocktail sauce.*

#### **Baked Brie with Bosc Pears and Armagnac**

*the perfect combination!*

### Carving and Ravioli Station

#### **Classic Caesar Salad**

*The Italian classic with garlic toasted croutons, red onions and fresh grated Parmesan cheese.*

#### **Grilled Bistro Tenderloin of Certified Angus Beef (cocktail)**

*Tender and perhaps more flavorful than typical Tenderloin with flavor profile of a Sirloin. Grilled to a medium rare and rolled in our tamarind herb butter sauce and served with a red wine, Bordelaise Sauce.*

#### **Coffee-Crusted Turkey Tenderloin with Molasses Cream**

*A unique coffee crust produces a moist, flavorful dish with a slight nutty finish with notes of bittersweet chocolate. "A sure winner" by the judging panel.*

#### **Condiments for Carving Station**

*Assorted condiments for fun sandwich making such as, Tarragon Aioli, Cranberry Pear Chutney, Dijon Mustard, and Garlic Aioli*

#### **Assorted Carving Station Rolls**

#### **Butternut Squash Ravioli w/ Honey Spice Butter**

*Hand made in the North End, these tasty ravioli are incredible accented with our Honey Spice Butter.*

Dessert and Coffee

**Upscale Mini Sweets**

*The best of the best created by hand by our pastry chef. To name a few: Almond Joy, Chocolate and Lemon Roulade, Brownie Bon Bons and Cranberry Linzer Tarts.*

**Warm Apple and Gingerbread Trifle**

*Warm caramelized apples are layered with spicy gingerbread and drizzled with a rich caramel sauce. Topped with a Chantilly whipped cream.*

**Flourless Chocolate Cake**

*Rich but Light! Covered in a Bittersweet Chocolate Glaze and whipped Cream*

**Hot Chocolate and Java Bar**

*Offer your guests our Peet's Gourmet Coffee's with warm white chocolate with peppermint and fun toppings such as chocolate shavings, cocoa and cinnamon powder, peppermint sticks and whipped cream.*