



## Holiday Celebration

### Passed Appetizers

#### **Tuna Tartare Wonton Cone**

*A crisp wonton cone is dipped in a wasabi creme fraiche, garnished with a petit corn shoot and filled with fresh cured Ahi Tuna Tartare.*

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

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

#### **Fresh Figs served with Marscapone**

*Drizzled with a Vanilla Bean Balsamic Glaze.*

#### **Coconut crusted Chicken Lollipop**

*Tender fresh chicken breast, lightly marinated and dipped in a spiced coconut crust and served with a Sherry Orange dipping sauce*

#### **Corn Cakes with English clotted cream & caviar**

*Tender and delicious fresh, baked corn cakes are given the royal treatment with delicious English cream and fresh Caviar.*

#### **Cocoa Dusted Scallops**

*Lightly spice dusted sea scallops are grilled and napped with a vanilla bean scented beurre blanc sauce and set upon a star anise infused sweet potato puree*

### Stationary Appetizers

#### **International Gourmet Cheese Display**

*Huntsmen, Brie, Cotswald Chive Cheddar, Smoked Mozzarella, Sage Derby Cheddar and Herbed Boursin Pear with a Fresh Fruit Garnish, served with assorted crackers, walnuts and quince paste.*

#### **Baked Brie en Croute with Apricots and Almonds**

*French Stuffed Baked Brie wrapped in pastry- Filled with sherry scented apricots, and toasted almonds, served with assorted crackers.*

#### **Smoked Salmon Platter**

*Smoked Salmon Platter - Accompanied by lemon, capers, red onions, mustard dill sauce, diced egg and Bavarian black bread.*

#### **Mediterranean Mezze Shrimp a la Greque Station**

*As visually exciting as it is a delicious array of varied tastes. Offering French Country Olives with fresh Rosemary, Herb marinated Feta Cheese and Sicilian Tomato Olive Capunatina, Lamb Grape leaves, Hummus and Lemon & roasted Garlic Shrimp with Lemon Aioli. Pita and Bagel Chips are offered to round out these exciting offerings.*

#### **Oyster Station**

*With lemon and horseradish for 4 oysters per guest. Includes ice and equipment*

#### **Pepper's Classic Crab Cake With fresh Watercress Garnish**

*Pan Seared in Front of your guests. The fresh crab flavor is enhanced with lemon, scallions and parsley. Served with a Smokey Chipolte Remoulade.*

#### **Grilled Bistro Fillet**

*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 Roquefort creme sauce*

Coffee and Dessert

**Peet's Gourmet Coffee & Tea**

Regular and Decaf will be available.

**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.*

**Pumpkin Cognac Cheesecake**

**Vanilla Mousse**

*A bowl of vanilla mousse for guests to serve themselves with crushed peppermint and shaved chocolate*

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