

The background is a gradient from dark red at the top to light blue at the bottom. It features decorative elements including white and light blue snowflakes of various sizes, small white stars, and circular ornaments. There are also faint, stylized floral or leaf-like patterns in the background. The text is centered and has a slight glow effect.

Holiday Menu
2011

Plated

All Dinner Include Salad, Entrée, Dessert, Freshly Baked Rolls, Whipped Butter & Iced Tea.

Salad Selections

Choice of One

Mixed Field Greens With Dried Fruits, Chopped Pecans, Creamy Chevre & Honey Dijon Dressing

Bibb Lettuce With Roasted Beets, Pine Nuts, Fresh Apples, Lavender Infused Goat Cheese & Sweet Poppy Seed Dressing

Fresh Spinach With Fresh Strawberries & Orange Segments, Candied Walnuts, Sweet Red Onions, Gorgonzola Crumbles & Balsamic Vinaigrette

Hearts Of Romaine With Radicchio, Grated Reggiano, Focaccia Croutons & Classic Caesar Dressing

Entrée Selections

1 to 30 Guests, Choice of 2 Entrées

30-80 Guests, Choice of 3 Entrées

Chicken Saltimbocca With Prosciutto Ham, Sage, Lemon, Boursin Smashed Yukon's, Broccolini, Caper Relish & Lemon Butter Sauce \$30++

Pan Seared French Chicken Breast Topped With Fontina, Artichoke & Marinated Tomatoes, Roasted Garlic Smashed Red Potatoes, Grilled Asparagus & Smoked Tomato Butter \$31++

Porcini Dusted French Chicken Breast With Herb Roasted Fingerling Potatoes, Sautéed Petite Green & Wax Bean Medley, Wild Mushroom Ragu \$32++

New York Strip Stead With Roasted Garlic Mashed Potatoes, Broccolini, Baby Carrots, Shallot Peppercorn Cream Sauce \$38++

Grilled 8oz Filet Mignon With Parmesan Potato Pave, Asparagus, Baby Sun-Burst Squash & Cabernet Reduction \$44++

Blackened Salmon With Lemon Boursin Smashed Yukons, Broccolini, Baby Carrite, Caper Relish & Lemon Butter Sauce \$32++

Horseradish & Panko Crusted Salmon With Cheddar Chive Potatoe Cake, Petite Green & Wax Medley & Dijon Cream Sauce \$35++

Pan Seared Alaskan Halibut With Lemon Boursin Smashed Yukons, Broccolini, Baby Carrots, Peppadews, Fried Basil & Honeydew Mornay Sauce \$38++

House Smoked Center Cut Pork Chop With Parmesan Pave Potato, Grilled Asparagus, Baby Sun-Burst Squash & Fennel Infused Brandy Apple Cream Sauce \$36++

"Double Chop" Colorado Rack Of Lam With Spicy herbed Goat Cheese Polenta, Grilled Asparagus, Baby Sun-Burst Squash & Balsamic Pomegranate Drizzle \$45++

Braised Veal Osso Bucco With Saffron Risotto, Swiss Red Chard, Cistrus Mint germolata & Glace De Viande \$45++

Roasted Butternut Squash Ravioli With Sautéed Baby Spinach, Roasted Red Peppers & Sage Butter Cream Sauce \$28++

Pastry Chef's Dessert Selections

Choice of One

Crème Brulee Cheesecake

Tiple Chocolate Torte

Raspeberry White Chocolate Cheesecake

Eggnog Crème Brulee

Tiramisu Terrine Cake

Hazelnut Cappuccino Torte

Yule Log's

Design Your Own Buffet

How It Works:

*Choose 2 Salads, 2 Entrees (Proteins), 2 Sides And 1 Specialty Holiday Dessert
And We Throw In The Holiday Pastries & Petite Fours for \$40++ Per Person*

Salad Selections

Mixed Field Greens With Dried Fruits, Chopped Pecans, Creamy Chevre & Honey Dijon Dressing

Petite Mixed Bean & Mushroom Salad With Roasted Candy Stripe Beets, Olive Oil And Asiago

Bibb Lettuce With Roasted Beets, Pine Nuts, Fresh Apples, Lavender Infused Goat Cheese & Sweet Poppy Seed Dressing

Winter Fruit Salad With Orange Honey Ginger Syrup & Mint

Entrée Selections

Blackened Salmon Fillets With Lemon Butter Sauce & Caper Relish

Pepper Crusted Beef Loin Roast With Creamed Horseradish & Cabernet Shallot Demi-Glace

Prosciutto Wrapped Chicken Medallions With Smoked Mozzarella & Vermouth Tomato Cream Sauce

Oven Roasted Herbed Turkey Breast With Sage Veloute & Cranberry Orange Relish

Roasted Butternut Squash Ravioli with Sautéed Baby Spinach, Roasted Red Peppers and Sage Butter Cream Sauce

Side Selections

Roasted Butternut & Acorn Squash Sections w/Brown Butter & Crushed Pistachios

Rosemary & Garlic Roasted New Potatoes

Seasonal Mixed Steamed Vegetables

Freshly Baked Brioche Rolls & Artisan Sliced Breads w/Honey Cinnamon Butter

Dessert Selections

Crème Brulee Cheesecake w/ Grand Marnier Orange Preserves

Hazelnut Cappuccino Torte

Design Your Own Buffet

*How It Works: Choose Two Salads Or Soup, Three Entrees (Proteins), Two Sides
And One Specialty Holiday Dessert And We Throw In The Holiday Pastries And Petite Fours for \$50++ Per Person*

Or

*Choose Three Salads Or Soups, Four Entrees (Proteins), Three Sides And Two Specialty Holiday Desserts And We
Still Throw In The Holiday Pastries And Petite Fours for \$60++ Per Person*

Soup & Salad Selections

Butternut Squash Bisque

Lobster Bisque

Mixed Field Greens With Dried Fruits, Chopped Pecans, Creamy Chevre & Honey Dijon Dressing

Petite Mixed Bean & Mushroom Salad With Roasted Candy Stripe Beets, Olive Oil and Asiago

Bibb Lettuce With Roasted Beets, Pine Nuts, Fresh Apples, Lavender Infused Goat Cheese & Sweet Poppy Seed Dressing

Farfalle Pasta Salad With Pancetta, Marinated Olives, Fresh Mozzarella, Sweet Peppers & Balsamic

Winter Fruit Salad With Orange Honey Ginger Syrup & Mint

Spinach Salad With Fresh Strawberries & Orange Segments, Candied Walnuts, Sweet Red Onion, Gorgonzola Crumbles & Balsamic Vinaigrette

Entrée Selections

Blackened Salmon Fillets With Lemon Butter Sauce & Caper Relish

Pepper Crusted Beef Loin Roast With Creamed Horseradish & Cabernet Shallot Demi-glaze

Prosciutto Wrapped Chicken Medallions With Smoked Mozzarella & Vermouth Tomato Cream Sauce

Rock Shrimp "Mac N Cheese"

Orechiette Pasta, Four Cheeses & Marinated Tomatoes

Lemon Orzo And Smoked Salmon Salad With Fresh Basil, Grape Tomatoes And Capers

Oven Roasted Herbed Turkey Breast With Sage Veloute & Cranberry Orange Relish

Pan Seared Alaskan Halibut With Honeydew Mornay Sauce, Peppadews & Fried Basil

Porcini Crusted Beef Sirloin With Cognac Pan Sauce

Porcini Crusted Beef Tenderloin With Cognac Pan Sauce (Available Only With The \$60 Option)

Roasted Butternut Squash Ravioli With Sautéed Baby Spinach, Roasted Red Peppers And Sage Butter Cream Sauce

Side Options

Roasted Butternut & Acorn Squash Sections w/Brown Butter & Crushed Pistachios

Butter & Brown Sugar Mashed Sweet Potatoes

Garlic & Herb Roasted Fingerling Potatoes

Sauteed Petite Green & Wax Bean Medley w/ Carrots

Fontina Potatoes Au Gratin

Grilled White & Green Asparagus w/ Truffle Oil, Lemon, & Shaved Asiago

Mixed Seasonal Steamed Vegetables

Dessert Selections

Holiday Yule Logs

Crème Brulee Cheesecake w/ Grand Marnier Orange Preserves

Hazelnut Cappuccino Torte

Raspberry White Chocolate Cheesecake

Eggnog Crème Brulee
(only with the \$60 option)

Triple Chocolate Torte w/ Blackberry Compote