

# Holiday Menu Options

## Hors d'oeuvres

Butternut squash soup in demitasse garnished with crème fraiche\*

White chicken chili with crème fraiche and white cheddar

Turkey chili with sour cream and Wisconsin cheddar\*

Mortadella, fennel, green apple and dijonnaise Crostini

Mini turkey or chicken pot pies

Bite-sized beef Wellington

Smoked salmon with goat cheese mousse on pepper toast

Tarragon almond chicken salad in Profiterole

Mini tomato and Vidalia onion tartlets\*

Stuffed cherry tomatoes with scallions and hickory smoked bacon

Maryland crab cakes with homemade green goddess

Pork tenderloin Crostini with apple pear chutney and parmesan sauce

Lamb popsicles with pumpkin curry or mint chutney

Wild mushroom and pear pastries\*

Domestic and imported cheese display including: Our savory herbed cheesecake, layered torta (pesto, sundried tomato, herbed cream cheese and provolone) and Phyllo baked brie with berry wine reduction\*

White truffle mac and cheese croquettes with tomato coulis\*

## Meats

Fire grilled rib eye roast with demi glace or Brandy fig reduction

Cornish game hen with roasted carrots, parsnips, onion and celery. Served with homemade gravy.

Whole roasted herbed turkey with sage, Asiago bread and toasted almond stuffing or preference. Served with homemade gravy.

Virginia baked ham with pineapple orange glaze

Brandied beef tenderloin with cumin, nutmeg and red pepper rub with trio of sauces

Smoked salmon with green goddess, red onion and capers

Grilled mustard sage crusted pork tenderloin with plum sauce or blackberry reduction

Grilled stuffed portabellas or oven roasted Tofurkey\*

## Sides \*

Ginger glazed heirloom carrots with cardamom

Maple roasted butternut or acorn squash with garlic honey butter

Medley of roasted seasonal root vegetables & tubers

Maple and Bourbon baked beans

Parsnip and red creamer potato puree topped with crispy shallots

Sweet potato gratin with molasses butter & spiced pecans

Cauliflower soufflé

Corn soufflé or pudding

Swedish rice with puffed raisins

Roasted broccoli with Hollandaise and toasted Asiago bread crumbs

Green beans with water chestnuts, hazelnuts, crispy shallots and beurre blanc

Classic southern style green beans

Green bean casserole

Aunt Pat's squash casserole

Whole-grain stuffing with apples sausage and pecans

Classic oyster stuffing

Cheddar and jalapeno cornbread stuffing

Cranberry orange relish

### **Salads \***

Granny Smith Apples and Manchego cheese matchsticks tossed in cider cream on a bed of arugula with Marcona almonds, sweet pepper confetti and raspberry balsamic dressing

Mixed greens with sweet bell pepper, feta cheese, toasted almonds, cucumber, red onion and lemon Le Ruth dressing

Port poached pear stuffed with bleu cheese mousse on bed of spring greens with spiced pecans, dried cranberries and herbed vinaigrette

Roasted golden and red beet cubes, herbed goat cheese buttons and spiced walnuts over greens with raspberry vinaigrette

### **Breads \***

Sweet potato muffins  
Cheddar pecan biscuits  
Buttermilk biscuits  
Homemade yeast rolls  
Assorted artisan breads  
Herbed corn cakes

### **Desserts \***

Chocolate truffles in bamboo spoons over bed of nuts, praline or coconut

Assorted tartlets:  
Mandarin orange, raspberry mousse, chocolate truffle, lemon curd, caramel, coconut cream or key lime

Pumpkin mousse in mini shot glass with ginger snap crumble

Apple date cake trifle with pumpkin mousse and caramel

White chocolate and cranberry clafouti in ramekins

Pies: Apple, chocolate, pecan, pumpkin, sweet potato

Hot chocolate shooter with whipped cream and mini cinnamon stick

Cheesecake

Chocolate cherry crème brulee

Dark and white chocolate dipped strawberries

Cranberry apple raisin crisp with vanilla ice cream

Holiday cookies

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Items marked with \* are or can be made vegetarian.  
Ask about our vegan and gluten-free options as well!

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