



Holiday Cocktail Party Ideas

Stationary Buffet

Warm Spinach & Artichoke Dip with Cumin scented Pita Triangles
Domestic and Imported Cheeses with Gourmet Crackers and Fresh Fruit Garnish
Baked Brie en Croute with Caramel Pecan and Fresh Pear
Jumbo Shrimp Cocktail with Tequila Cocktail Sauce
Grilled Beef Tenderloin Sandwiches with crisp Watercress, Horseradish Crème Fraiche
and Country Dijon Mustard served on Soft Rolls

Passed Hors D'oeuvres

Creamy Clam Chowder Shots in Edible Filo Cups
Mini Baked Potato with Blue Cheese & Chive
Grilled Baby Lamb Chops with Rosemary and Garlic
Crimini Mushrooms filled with Maine Crab Meat
Roasted Figs wrapped in Prosciutto with Ricotta Salata and Balsamic Glaze
Grilled Marinated Duck Breast served on Sweet Potato Crisps with Raspberry Ginger
Sauce

Dessert

Homemade Apple Cranberry Crisp with Vanilla Ice Cream
Banana Chocolate Bread Pudding
Fresh Brewed Dark Roast Regular and Decaffeinated Coffees and Herbal Teas



Holiday Party Idea

Passed Hors D'oeuvres

Beef Tenderloin with Wild Mushroom Duxelle and Goose Pate
Duck Confit on Cranberry Crostini with Garlic Aioli
Thai Chicken Satay with Spicy Peanut Sauce
Crimini Mushrooms Filled with Fresh Maine Crab Meat

Dinner

Wild Field Greens with Dried Cranberries and Goat Cheese
drizzled with Balsamic Vinaigrette
Penne with Wild Mushrooms and Roasted Roma Tomatoes
Maple Glazed Brown Ale Chicken with Spiced Apples
Mustard Crusted Roast Leg of Lamb with Sweet Fig Jam
Roasted Fingerling Potatoes with Fresh Thyme and Shallots
Roasted Parsnip, Butternut Squash and French Green Beans
Artisan Breads and Rolls with Honey Thyme butter

Dessert

White Chocolate Bread Pudding
Apple Cranberry Crisp with Fresh Whipped Cream
Fresh Brewed Dark Roast Regular and Decaffeinated Coffees and Herbal Teas



Holiday Buffet Dinner Idea

PASSED HORS D'OEUVRES

Tri-Colored Potato Cups filled with Caviar & Sour Cream
Sea Scallops wrapped in Applewood Bacon with Maple-Orange Glaze
Baby Lamb Lollipops with Thyme, Feta Crumbs & Olive Oil

STATIONARY DISPLAY

Country-Style Pates, Cornichon, Artisan Breads & Whole Grain Mustards
Imported Cheese Platter with Seasonal Fruits & Distinctive Crackers

SAMPLE BUFFET OPTIONS

Tuscan Grilled Steak Florentine with
Cracked Black Pepper & Fresh Rosemary
Leg of Lamb with Lemon Herb Gremolata
Roast Turkey Breast with Fresh Sage &
Thyme served with Cranberry-Orange Relish
Hand-Carved Spiral Ham served with Spiced Apples & Assorted Flavored Mustards
Pan Roasted Salmon on Bed of Crispy Noodles

SIDES

Black Pepper Gnocchi Tossed with Shitake Mushrooms, Peas & Cream
Maple Bourbon Whipped Sweet Potatoes
Wild Rice Pilaf with Dried Cranberries & Toasted Pecans
Roasted Asparagus with Lemon

SALAD

Mesclun Salad with Toasted Pecans, Blue Cheese & Pomegranate Vinaigrette

DESSERT & COFFEE

Triple Espresso Torte
Assorted Holiday Cannolis filled with White Chocolate Ricotta, Orange Anise &
Chocolate Hazelnut Ricotta, Warm Gingerbread topped with Crème Anglaise with
Seasonal Berry Compote, Buche de Noel filled with Coffee Butter cream Covered with
Dark Chocolate Sour Cream Ganache
Fresh Brewed Regular & Decaffeinated Coffee
Full Bar with imported wines & beers



Holiday Tea Idea

Savory Tomato Bread Pudding with Fresh Basil Cream
Smoked Salmon Canapés
Deviled Eggs with Bacon & Potato Crisp
Delicate Cucumber Mint Tea Sandwiches
Fresh Tomato, Basil, & Mozzarella Tea Sandwiches
Rustic Rolls & Sweet Tea Breads with Honey Thyme Butter
Mini Desert Pastries



Harvest Gala

Hors D'oeuvre Table

Baked Brie en Croute with Cranberry Pecan Filling served with
Gourmet crackers and fresh bread
12 Vegetable Crudités with Dips, Marinated Mushrooms,
Marinated Olives, Crackers & Breads
Roasted Portabella Mushroom Crostini with Fontana Cheese

Harvest Station

Roasted Butternut Squash Soup in Boule Bread Bowls with
Spiced Pumpkin Seed Garnish
Crisp Mesclun Salad with Shaved Red Onions, Baby Tomatoes,
Toasted Walnuts and Balsamic Vinaigrette

Oktoberfest Buffet

Marinated Grilled Chicken Kebobs
Hearty Beef Stew with Yukon gold potatoes and sliced carrots
Creamy Broccoli and Cauliflower casserole with
Parmesan cheese and toasted bread crumbs
Mashed Potato Latke
Crusty Kaiser Rolls and Fresh Baked Breads

Sweet Station

Hot Apple Cider & Hot chocolate with Marshmallows,
Whipped cream and cinnamon sticks
Make your own Caramel Apples with Assorted Toppings

Dessert Buffet

Hot Apple Crisp with French Vanilla Ice Cream
Full Bodied Dark Roast Regular and Decaffeinated Coffees and Herbal Teas



Italian Themed Holiday Party

Stationary Appetizers

Roasted Root Vegetable Display with Focaccia and Assorted Aioli
Imported Italian Cheese and Distinctive Crackers garnished with Grape Clusters
Marinated Mixed Olives with Fresh Herbs

Buffet Dinner

Chicken Roulade with Fresh Spinach, Goat Cheese and
Red Peppers in a Wild Mushroom Sauce
Gemelli Pasta with Roasted Peppers, Artichoke Hearts and Basil
Basmati and Wild Rice Pilaf
Spice-Glazed Butternut Squash
Mixed Green Salad with Pears, Walnuts and Dijon Dressing
Artisan Bread and Rolls with Sweet Butter

Dessert

Tiramisu with Cocoa Powder Dusting and Fresh Berries
Fresh Brewed Regular & Decaffeinated Coffee
Full Bar with imported wines & beers

Sensational Foods
CATERING