



HOLIDAY GALA

12 | 15 | 17

BUTLER PASSED HORS D'OEUVRES

- ~ Lobster Bisque Shooter ~
with a lobster-corn & red pepper-aged sherry aioli
- ~ Lemongrass Chicken Taco ~
with pickled cabbage & cilantro-ginger creme
- ~ Sweet Potato Latkes ~
with smoked salmon & anise scented creme fraiche
- ~ Crispy Butternut Squash Ravioli ~
with fried sage & hazel nut-browned butter

FIRST COURSE

- ~ Quinoa Salad Towers ~
*Grilled shrimp, english cucumbers, baby kale, dried cranberries,
lemon-olive oil vinaigrette*

SECOND COURSE

Choice of:

- ~ Classic Beef Wellington ~
Petite filet, duxelle, foie gras pate, buttery puff pastry, roasted asparagus & carrots
- ~ Seared Atlantic Salmon ~
Baked winter bean ragout, winter vegetables, chianti reduction
- ~ Herb Roasted Free Range Chicken ~
Four mushroom hash, baby vegetables, garlic jus

DESSERT

Holiday Dessert Display:

Pecan Tarts, Apple Tartine,
Eclairs, Cheesecakes,
Chocolate Mousse, Truffles

Made to Order:

~ Bananas Foster ~
and vanilla bean ice cream
~ Assorted Creme Brule ~