

# 2017 Holiday A La Carte Menu

## Hors d' Oeuvres for Passing

Thin Crust Pizzas with:

Pesto, Roasted Tomatoes, Buffalo Mozzarella, Piave Cheese  
Caramelized Onions, Taleggio, Reggiano, Roasted Peppers Basil  
Wild Mushroom Duxelle, Champignon, Tartufo, Crispy Mushrooms, Truffle Oil  
Caramelized Sauerkraut, Mascarpone and Piave Cheese, Capers, Pancetta  
\$24 each

Jumbo Lump Crab Cakes, Sauce Vert

1 dozen 1.5-ounce cocktail style cakes \$60

1 dozen 3-ounce crab cakes \$120

## Stationed Hors d'Oeuvres

Half Pan of Allegheny Farms Chèvre or Gorgonzola Cheese Pudding,  
Pink Peppercorn Lavosh, Crostini

Serves 25 guests

\$50

Antipasto Platter

Assorted Charcuterie, Buffalo Mozzarella, Humboldt Fog, White Cheddar,  
Assorted Olives, Fire Roasted Peppers, Citrus Hummus, Roasted Tomatoes  
Crostini and Sliced Baguette

Serves 12 guests

\$120

## Soups & Salads

A Quart of Chestnut Bisque, Madeira, Crème Fraiche, Toasted Chestnuts  
A Quart of Winter Squash Bisque, Herbed Cream

\$30

Winter Salad of Baby Spinach, Romaine, Watercress, Napa Cabbage, Toasted Almonds,  
Julienned Parsnips, Pomegranates, Pumpkin Vinaigrette

Serves 12 guests

\$72

## Strudels & Tarts

Grilled Artichoke Strudel

12 slices

\$60

Wild Mushroom and Fromage Blanc Tart, Leeks, Tartufo Cheese

12 slices

\$42

## **Sides**

**Gemelli Pasta, Montassio Cheese Sauce, Toasted Brioche Crumbs**

Serves 12 guests

**\$48**

**(add lobster for an additional \$35)**

**Dauphinoise Potatoes, Garlic Cream, Gruyère Cheese**

12 cuts

**\$50**

**Whipped Potatoes, Plain or Garlic**

Serves 12 guests

**\$48**

## **Sliders**

(Minimum order of 24)

**Thinly Sliced Herbed Grilled Tenderloin of Beef on Soft Rolls, Mustard Sauce, Arugula**

**\$9.50 each**

**House Smoked Breast of Turkey on Soft Rolls, Romesco, Smoked Gouda, Watercress**

**\$7 each**

## **Main**

**Black Pepper and Sea Salt Crusted Standing Rib Roast of Prime Beef, Demi Glace**

Partially Roasted and Oven Ready

Minimum Order of a 5 Pound Rib Roast

**\$45 per pound**

**Braised Roulade of Veal and Pork, Tomato Porcini Sauce**

Sliced and Oven Ready for Reheating

12 slices

**\$60**

**Ballotine of Organic Chicken, Sour Cherries, Spinach, Leeks, Demi Glace**

Sliced and Oven Ready for Reheating

12 slices

**\$120**

**Grilled Marinated Side of Salmon, Sauce Remoulade**

Served Cold or Room Temperature

16 portions

**\$80**

**Braised Beef Short Ribs & Beef Daube  
Carrots, Cipollini Onions, Wild Mushrooms**

12 portions

**\$180**

**Desserts**

**Toffee Taboo Cookies, Pecan Diamonds, Spiced Shortbread**

1 dozen of each, serves 12

**\$36**

**Apple and Pear Crisp, Crème Anglaise**

1 half pan serves 12

**\$60**

**Chocolate Praline Bread Pudding, Crème Anglaise**

1 half pan serves 12

**\$ 50**

**Chocolate Soufflé Log with Mocha Cream, Meringue Mushrooms**

16 slices

**\$60**

**Holiday Yule Log**

**\$125**

*Place order before Friday December 15<sup>th</sup>*

*Orders received after this date are subject to a 15% upcharge*

*Delivery Fee \$75.00*