

## WINTER MENUS

Dec 1 - April 1

### WINTER HORS D'OEUVRES

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Leek & Mushroom Tarts, ricotta and toasted pine nuts  
Brussels Sprout & roasted Apple Skewers, ginger cider glaze  
Mediterranean Cucumber cups, Fresh Spinach-Basil Pesto, Feta, Olives & Sundried Tomatoes  
Port wine Pear Flatbreads, baby arugula, goat cheese, orange balsamic syrup  
Sweet Potato Soup Shooters, cinnamon brown sugar cream  
Mushroom Risotto Croquettes, white truffle oil and parmesan cheese  
Beef Tenderloin & Mushroom Skewers, pan seared with garlic and thyme, oak barrel bourbon aioli  
Sesame ginger Shrimp Skewers, tamarind red chile dip  
Bacon wrapped Figs, goat cheese, honey, balsamic drizzle  
Argentinean Lamb Chops, fresh herb chimichurri, tzatziki sauce  
Apple & Beet Salad Cups, Baby Arugula, goat cheese, apple, sherry vinaigrette, in petite hors d'oeuvre cups  
Smoked Ham & Cheddar Croquettes, spicy mustard dipping sauce  
Mini Ham Biscuits, maple honey mustard sauce  
Crab Cake Spoons, mini lump crabcakes, citrus remoulade sauce  
Bacon wrapped Water Chestnuts, brown sugar glaze  
Toasted Goat Cheese Crostini, basil & red onion jam  
Spicy Tuna Tartare Spoons, cucumber & wasabi soy vinaigrette  
Grilled Cheese Bites, aged cheddar & bourbon apple chutney

### WINTER DINNER BUFFET

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Winter Salad, Kale & Baby Arugula greens, clementine, roasted beet, chevre, orange tarragon dressing  
Caesar Salad, Hearts of Romaine, Rosemary & Sun dried tomato crouton, Pecorino cheese, roasted garlic Caesar dressing  
Chicken & Sweet Corn Scallopini, crusted in fresh herbs and brioche crumbs, sweet corn sauce  
Roasted Chicken Breast, stuffed with gorgonzola and roasted pear  
Pistachio crusted Pork Loin, port wine, orange & fig sauce  
Red Wine Beef Tenderloin, served with roasted red pepper, parsley and sherry vinegar relish  
Blackened Beef Brisket, Slow roasted and served with horseradish Burgundy Au Jus  
Maryland Crab Cakes, Lump crab meat, fresh bread crumbs, parsley and lemon, served with Old Bay remoulade sauce.  
Maple soy roasted Salmon, ginger pineapple salsa  
Herb Roasted Rainbow Trout, dill caper butter and grilled lemon  
Baked Mushroom Pasta, white wine, cremini mushroom, fresh cream, parmesan, chive and white truffle oil  
Roasted Butternut Squash vol au vant, baby spinach & toasted pistachios  
Grilled Vegetables, herb and balsamic marinated zucchini, squash, red bell pepper, portobello mushroom, grilled with olive oil and fresh parsley  
Toasted almond Green Beans, Fresh green beans sauteed in extra virgin olive oil with toasted almonds and lemon zest  
Brussels Sprouts, roasted garlic, shallots, lemon zest, olive oil, sea salt & cracked black pepper  
Roasted Cauliflower Florets, chile garlic oil & toasted pine nuts  
Braised White Beans, pancetta & tomato  
Roasted Baby Potatoes, fresh rosemary, sea salt & black pepper  
Buttermilk Mashed Potatoes, fresh ground pepper, sea salt & parsley  
Toasted Almond Cranberry Rice Pilaf, fresh parsley and lemon zest  
Potato Gratin, Thinly sliced potatoes layered with parmesan cheese, fresh cream and thyme  
Cinnamon & brown sugar whipped Sweet Potatoes  
Baked Cheesy Grits, tomato sauce & fresh basil

### WINTER DESSERT

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Dark Chocolate Espresso Trifle, house made poundcake layered with chocolate espresso mousse, candied walnuts and vanilla whipped cream  
  
Pecan Pie Tartlets, toasted pecan & brown sugar caramel  
Peppermint White Chocolate Cupcake Minis  
Peppermint scented Vanilla cake with white chocolate butter cream  
Caramel Apple Cheesecake Bites, cinnamon-brown sugar graham cracker crust  
Pumpkin Cheesecake Bites, Graham cracker crust, cinnamon & nutmeg  
Signature Chocolate Truffles, hand rolled using premium chocolate & cocoa powder