



KEEP  
CALM  
IT'S  
NEARLY  
CHRISTMAS!

**Holiday**

**“Parties by the Bite”**

**Heavy Hors D’Oeuvres Station Menus**

**Menu #1**

**Tomato-Basil Soft Cheese Display with Assorted Crackers**

**Classic Seasonal Crudite Vegetables with Red Pepper Dip**

**Creamy Stroganoff Meatballs**

**Pre-Stuffed House-made Rolls with Smoked Turkey & Roast Beef**

**served with Pesto Aioli & Cranberry Horseradish Sauce**

**Fudge Brownie Bites, Lemon Bar Diamonds with Raspberry & Mini Pumpkin Cupcakes**

**\$8.95 pp**

**Menu #2**

**Bite Sized Profiterole Pastry Puff with Roast Beef & Cranberry Horseradish Relish**

**Crab & Artichoke Fondue with Garlic Bagel Chips**

**Grilled Season Vegetable Display drizzled with Balsamic Vinegar**

**Room Temperature Brie coated with Warm Caramelized Pecans served with Toasted French Rounds**

**Sesame Chicken with Spicy Sweet Jezabel Sauce**

**Mini Chocolate Cherry Cupcakes, Ginger Bread Bites & Lemon Bar Diamonds with Raspberry**

**\$12.95 pp**

**Menu #3**

**Fennel Roasted Pork Served Room Temp with Corn Meal Biscuits & Apricot Mustard**

**Almond Studded “Pine Cone” Soft Cheese with Assorted Crackers & Lavosh**

**Bacon Wrapped Chicken & Artichoke Bites with Cilantro Cream**

**Brie en Croute layered with Cranberry-Orange Compote served with Toasted French Rounds**

**Crab Cakes with Lemon-Tobasco Aioli**

**Fresh Fruit Kabobs with Grand Marnier Whipped Cream**

**Chocolate Dipped Holiday Shortbread Cookies, Mini Pumpkin Cheesecakes,**

**Red Velvet Mini Cupcakes with Coconut “Snow”**

**\$17.95 pp**

Menu #4

*Chilled & Deveined Shrimp served in a Pewter Bowl with Lemon Stars, Cocktail Sauce & Caper Remoulade*

*Sliced Maple Pecan Crusted Turkey Breast with Rosemary Aioli,  
Apple Compote & Assorted Artisan Rolls*

*Assorted Hand Made Classic Cheese Balls to include Cheddar & Cranberry,  
Roquefort & Walnut, & Goat Cheese with Scallion served with Assorted Wafers*

*Carving Station of Herb Crusted Baron of Beef served with Artisan Rolls & Cranberry Horseradish Cream*

*Sliced Vegetable Terrines served with Toasted French Rounds*

*Strawberry & Brie Kabobs with Mint*

*Creamy Crab stuffed Mushroom Caps with Garlic Bread Crumbs*

*Layer Cake Shots of Carrot Spice Cake with Cream Cheese Frosting  
& Assorted Fudge Brownie Truffles, Fresh Strawberries Piped with Amaretto Cheesecake  
& Holiday Shortbread Cookies*

*\$29.95 pp*

*We also offer fabulous specialty additions such as*

*Tuscan Bruschetta Bar*

*Wicked Mashed Potato Bar*

*Dim Sum & Then Some Asian Station*

*Seafood Raw Bars on Ice*

*Vodka & Caviar Bar*

*Risotto & Pasta Chef's Stations*

*Rack of Lamb, Beef Tenderloin or Buffalo Carving stations*

*Mexican Fiestas*

*Island Fare*

*All prices are subject to change based on market.*

*All of our displays are designed with style & class to impress your guests. We use only the finest Silver, Pewter & Glass display equipment & can also arrange incredible specialty linen to take your event to the next level of WOW! Retro Aluminum Trees with Color Wheels, Holiday Tafeta Skirting & Fresh Winter Greenery can also be provided to make this holiday party, the one everyone will be talking about!*

*Let us schedule a personal consultation to custom design your menu with one of our professional Event Managers & our renowned Chef Christine Dowd to ensure we exceed your highest expectations of creativity, flavor & trend setting style!*