

-Hors d'oeuvres-

Passed or Stationed
Prices reflected per 25 pieces

Baked Brie Lollipops

Wrapped in Puff Pastry with Apricot filling
\$60.00

Bite size Crab Cakes with Pomegranate Salsa

\$58.00

Cranberry Bruschetta Crostini

\$55.00

Rueben Phyllo Cups

\$52.00

Pumpkin Pot de Crème with Yogurt and Pickled Blueberries

\$56.00

Fig, Goat Cheese and Arugula Flatbread Squares

\$67.50

Chicken Salad Tartlet with dried Cranberries and spiced Pecans

\$60.00

Individual Meat and Cheese Boards

garnished with Walnuts, Olives, Grapes and Dried Fruit Chutney
\$63.00

-Soups-

Silky Butternut Squash Soup

with Maple Bourbon Drizzle

\$5.50

Lobster Bisque

garnished with Lobster Fritters

\$8.50

-Salads-

Winter Panzanella Salad

Roasted Butternut Squash, Red Beets,
shaved Brussels Sprouts, Pomegranate
Seeds, Garlic Croutons, dried
Cranberries and a roasted
Shallot Vinaigrette

\$6.50

Harvest Caesar Salad

Sliced Romaine Hearts, Baby Kale and
shaved Brussels sprouts, with toasted
Almonds, golden Raisins, shaved
Reggiano Cheese, crispy fried
Onions and Applewood Smoked
Bacon served with creamy House
Caesar Dressing

\$6.50

Port Wine poached Pear, Baby Spinach

Candied Almonds, crispy Pancetta,
Blue Cheese crumbles

\$7.50

-Entrées-

Price reflects per individual order

Braised Berkshire Pork Loin Roulade

stuffed with Caramelized Shallots, Pears and Swiss Chard served with Creamy Polenta in a roasted Portabella Mushroom and Glazed Root Vegetables

\$21.50

Pecan crusted Walleye

Parsnip puree, Wild Rice Pilaf,
Sautéed Spinach and White Balsamic Glazed Cipollini Onions

\$25.00

Herb marinated and slow roasted 12 oz. cut of Prime Rib of Beef

Horseradish Sauce and Beef Jus
Twice Baked Potatoes
Broccoli and Parmesan crusted Roma Tomato

\$28.50

Surf and Turf

Gorgonzola Crust
Baked Salmon and Crab Meat Roulade
Whipped Yukon Potatoes finished Extra Virgin Olive Oil
Green Asparagus with Hollandaise Sauce

\$36.50

-Desserts-

Price reflects per individual order

Milk Chocolate Mousse

with Cedar Ridge Bourbon Caramel
marinated Mango and Raspberry Sauce

\$7.00

Banana Foster Tart

served warm with Salted Caramel Ice
Cream

\$7.50

Chili Chocolate Tart

with candied Pumpkin Seeds, Chili
Threads and Brown Sugar Anglaise

\$7.50

Gingerbread Bread Pudding

served warm with Vanilla Anglaise

\$7.50

Peppermint Ice Cream baked Alaska

Flambéed tableside

Marble Poundcake layered with
Peppermint Ice Cream and Italian
Meringue toasted with flambéed Brandy

\$10.00 + \$100 Chef Attendant Fee

White Chocolate & Baileys Crème

Brulée

\$6.50