

# *Holiday Party*

## *Tray Passed Hors d'Oeuvres*

### *Salads*

#### **Beet Salad**

baby beet, arugula, laura channel goat cheese, champagne vinaigrette

#### **Tomato Salad**

fresh heirloom cherry tomato, mozzarella, cucumbers, green goddess

#### **Berry & Tomato Salad**

fresh heirloom cherry tomato, cranberries, shallots, feta, sunflower seeds,  
fresh basil,  
white balsamic reduction

### *Pastas*

#### **Garganelli**

garganelli, pork sausage, parmesan, fennel seeds

#### **Penne Pomodoro**

fresh tomato, basil, garlic

#### **Farfalle**

farfalle, vodka, marinara, cream, parmesan

### *Beef*

#### **Prime Beef Tenderloin**

on crostini with duxelles & horseradish mustard sauce

## **Filet Mignon Bite**

on egg noodle with bordelaise & crumbled blue cheese

## **Beef Shortrib**

with red wine and rosemary reduction

## *Seafood*

### **Fresh Halibut**

with red wine verjus reduction on jasmine rice

### **Sautéed Shrimp**

with avocado purée & sracha cream

### **Sea Scallop**

on mushroom risotto & drizzled with truffle oil

## *Poultry & Pork*

### **Roasted Rosemary Chicken**

on sage sausage stuffing and vegetable gravy

### **Oven Roasted Herbed Turkey Breast**

on mashed potato with an italian sausage & porcini mushroom cream sauce

### **Pork Tenderloin**

with pink lady apple & smoked paprika chutney on sweet potato puree

## *Stationary Appetizer Table*

### **Antipasta Squares**

ham, provolone, salami, roasted red pepper

### **Bruschetta**

tomato concasse on crustini

### **Relish Trays**

variety of olives, pickles, vegetables, artichoke heart, peppers, speared cheeses & heirloom baby grape tomatoes.

## *Stationary Dessert Table*

**Assorted Cookies, Tarts,  
Cakes, Cupcakes, Fresh Fruit Skewers**

**Created by Chef Craig Kohut**