



Holiday Cocktail Party

Stationary Buffet

Warm Spinach & Artichoke Dip with Cumin scented Pita Triangles

International Cheese Board

Domestic and Imported Cheeses with Gourmet Crackers and Fresh Fruit Garnish

Baked Brie en Croute with Caramel Pecan and Fresh Pear

*Jumbo Shrimp Cocktail with Tequila Cocktail
Sauce*

*Grilled Beef Tenderloin Sandwiches with crisp Watercress, Horseradish Crème
Fraiche and Country Dijon Mustard served on Soft Rolls*

Passed Hors D'oeuvres

Creamy Clam Chowder Shots in Edible Filo Cups

Mini Baked Potato with Blue Cheese & Chive

Grilled Baby Lamb Chops with Rosemary and Garlic

Crimini Mushrooms filled with Maine Crab Meat

Roasted Figs wrapped in Prosciutto with Ricotta Salata and Balsamic Glaze

*Grilled Marinated Duck Breast served on Sweet Potato Crisps with Raspberry
Ginger Sauce*

Dessert

Homemade Apple Cranberry Crisp with Vanilla Ice Cream

Banana Chocolate Bread Pudding

Fresh Brewed Dark Roast and Decaffeinated Coffee