

Holiday Cocktail Enhancement Menu

PASSED HORS D'OEUVRES

\$3 EACH, MINIMUM 2 DOZEN

POACHED SHRIMP
Bloody Mary Cocktail Sauce

GOAT CHEESE & LEEK STUFFED MUSHROOM

CHICKEN SATAY
Spicy Peanut Sauce

BALSAMIC VEGETABLE SPIEDINI

MINI FALAFEL
Tzatziki

PORK & MUSHROOM POTSTICKER

BACON WRAPPED SCALLOP
Honey Mustard Glaze

ASSORTED PIZZETTAS

BLT CROSTINI
Crispy Prosciutto, Frisée, Cherry Tomato, Garlic Aioli

PETITE LOBSTER TACO

TOMATO WATER SHOOTER
Bacon, Basil

LOBSTER MAC N CHEESE

FRIED SHRIMP
Citrus Aioli, Corn Relish

THAI CHICKEN & CASHEW SPRING ROLL

MUSHROOM ARANCINI
Tomato Jam

BACON WRAPPED BEEF TENDERLOIN

CAPRESE SALAD
Crostini

PROSCIUTTO, PEPPADEW & MOZZARELLA SPIEDINI

PORK BELLY BITES
Cider Gastrique

STATIONARY HORS D'OEUVRES

CHEESE TABLE \$7/PP

Brie, Vermont Cheddar, Buttermilk Blue, Manchego & Herbed Goat Cheese.
Served with Grapes, Dried Fruit, Fresh Baguette & Crackers

VEGETABLE CRUDITÉS \$6/PP

Carrots, Celery, Sweet Peppers, Broccoli Crowns, Mushrooms,
Tomatoes & Cucumbers. Served with Seasonal Dips.

FRESH FRUIT DISPLAY \$6/PP

Sliced Melons, Pineapple, Kiwi, Watermelon, Mixed Berries

TAPAS \$10/PP

Chickpea Salad, Hummus, Tzatziki Dip, Marinated Olives,
Tomato & Feta Salad. Served with Pita Chips.

BAKED BRIE \$54 (SERVES 24)

Served with Dried Fruits, Fresh Baguette & Crackers

CHEF ATTENDED SPECIALTY STATION

ANTIPASTO STATION \$14/PP

San Daniele Prosciutto, Gorgonzola, Parmesan Reggiano, Buffalo Mozzarella,
Marinated Olives, Balsamic Onion Jam, Roasted Peppers, Artichokes, Melons,
Figs, Pickled Vegetables, Baby Arugula, Breadsticks, Crostini

NEW ENGLAND RAW BAR \$18/PP

Cape Cod Oysters & Clams on the Half Shell, Citrus Poached Shrimp,
Chilled Maine Mussels, Bloody Mary Cocktail Sauce, Horseradish, Mignonette, Lemon

RISOTTO STATION \$16/PP

Arborio Rice Heated to Order with an Arrangement of Seasonal Vegetables,
Smoked Bacon, Roasted Chicken, Parmesan, Truffle Oil, Crème Fraîche, Herbs, Vermont Butter

BANANA'S FOSTER STATION \$14/PP

Vanilla Ice Cream, Whipped Cream, Walnuts, Chocolate Chips

CANNOLI STATION (FILLED TO ORDER) \$14/PP

A Selection of Cannoli Shells & Ricotta Fillings Including Peanut Butter Cup,
Cookies & Cream, Raspberry & White Chocolate, Traditional & Chocolate Chip, Pistachio

STATIONARY DISPLAYS

SALAD STATION \$8/PP

Chef's Selection of Three Seasonal Salads. Served with
House Made Rolls & Whipped Vermont Butter.

MEZZE \$12/PP

Fresh Mozzarella, San Daniele Prosciutto, Chilled Balsamic Roasted Vegetables,
Marinated Artichokes, Olive Tapenade, Giardiniera, Pita Chips,
Balsamic Vinegar, Extra Virgin Olive Oil

EAST \$14/PP

Soba Noodle Salad, Tuna Tartare on Cucumber, Ginger Shoyu Vegetables,
Citrus Sesame Cocktail Shrimp with Sweet Soy Aioli, Kimchi,
Edamame with Sesame & Sea Salt

DESSERTS

HOLIDAY VIENNESE TABLE \$15/PP

An Array of Pastries Including Decadent Cakes, Seasonal Fruit Desserts,
Bars, Mousses, Petit Fours & French Macaroons

EUROPEAN CHOCOLATE FOUNTAIN \$15/PP

An Assortment of Fruits, Cakes, Marshmallow, Pretzels & Brownies

PASSED DESSERTS

\$3.25 EACH, MINIMUM 2 DOZEN

BERRY TOPPED CHEESECAKE

CHOCOLATE MOUSSE CUPS

APPLE CRISP BITES

CANNOLIS

FRUIT TARTS

PUMPKIN PIE BITES

LEMON BARS

GINGERBREAD WHOOPIE PIES

CAKE PETIT FOURS