

HOLIDAY COCKTAIL ENHANCEMENT MENU

STATIONARY HORS D'OEUVRES

CHEESE TABLE \$7PP

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

VEGETABLE CRUDITÉS \$6PP

Carrot, Celery, Sweet Peppers, Broccoli Crowns, Mushrooms, Tomatoes & Cucumber. Served with Seasonal Dips.

FRESH FRUIT DISPLAY \$6PP

Sliced Melons, Pineapple, Kiwi, Watermelon & Mixed Berries

TAPAS DISPLAY \$10PP

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

BAKED BRIE \$54 SERVES 24 GUESTS

Served with Dried Fruits, Fresh Baguette & Crackers

PASSED HORS D'OEUVRES \$3 EACH, TWO DOZEN MINIMUM

POACHED SHRIMP Bloody Mary Cocktail Sauce

PETITE CROQUE MONSIEUR

CHICKEN SATAY Spicy Peanut Sauce

PETITE LOBSTER TACO

BACON WRAPPED SCALLOP Honey Mustard Glaze

GOAT CHEESE & LEEK STUFFED MUSHROOM

PORK & MUSHROOM POTSTICKER

COMPRESSED WATERMELON, FETA & MINT

THAI CHICKEN & CASHEW SPRING ROLL

ASSORTED PIZZETTAS

LOBSTER MAC N CHEESE

PUTTANESCA BRUSCHETTA

GARLIC SHRIMP

BACON WRAPPED BEEF TENDERLOIN

MINI FALAFEL Tzatziki

TOMATO, MOZZARELLA & BASIL SPIEDINI

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

PROSCIUTTO WRAPPED MEDJOL DATE Black Pepper Goat Cheese

MUSHROOM ARANCINI Tomato Jam

STATIONARY DISPLAYS

SALAD STATION \$8PP

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

MEZZE \$12PP

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

EAST \$14PP

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

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CHEF ATTENDED SPECIALTY STATION

ANTIPASTO STATION \$14

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

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

RISOTTO STATION \$16

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

MINI BURGERS \$11

Prime Ground Beef, Toasted Brioche Buns, Assorted Cheeses, Condiments & Toppings

CHICKEN & STEAK TACOS \$15

Chili Lime Marinated Beef & Chipotle Chicken, Soft Flour Tortillas, Crispy Blue Corn Tortillas, Black Bean & Corn Pico de Gallo, Pineapple Salsa, Pickled Cabbage Slaw, Guacamole, Peppers & Onions, Pepper Jack Cheese, Sour Cream & Cilantro

DESSERTS

HOLIDAY VIENNESE TABLE \$14PP

An array of Pastries to include Decadent Cakes, Seasonal Fruit Desserts, Bars, Mousses, Petit Fours & French Macaroons

EUROPEAN CHOCOLATE FOUNTAIN \$14PP

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