



“Christmas 2012 Offerings”

Hors d’Oeuvres

Brie en Croute with Fruit and Crackers
Toasted Nuts & Brown Sugar Glaze
~or~
Apricot Preserves
(\$45.00 each)

Hot Spinach and Artichoke Soufflé
with Colored Tortillas
(\$24.00 per quart)

Steamed Jumbo Shrimp with Cocktail or Green
Goddess Sauce - 13/15 per pound
(one pound minimum, \$30.00 per pound)

Vegetable Crudités and a Duo of Dips
(\$55.00 each)

Candied Nuts
(\$15.00 per pint)



Wild Mushroom Phyllo Tartlets

Potato Pancakes

Sour Cream and Applesauce
Fresh Sauteed Spinach and Chevre
Oven-Dried Tomato and Gorgonzola Cream

Jumbo Lump Crab Cakes with Old Bay Mustard

Kosher Beef Franks in Puff Pastry

Smoked Salmon Canapes with Lemon
Crème Fraiche and Fresh Dill

Sausage Stuffed Mushrooms

(Three dozen minimum per item, \$15.00-20.00 per dozen)



Soup

Roasted Butternut Squash

Wild Mushroom
(\$12.00 per quart each)

Lobster Bisque
(\$20.00 per quart)

Entrees

Whole Fresh Roast Turkey
(24# bird, 16 servings, \$235.00)

Fresh Roast Breast of Turkey
(approximately 8#, \$112.00)

*-Turkey is accompanied by Chestnut Dressing,
Fresh Cranberry Sauce and Giblet Gravy-*

Crisp Boned Half Duckling with a Sundried
Cranberry Demi Glace
(\$16.00 per serving)

Rare Roasted Tenderloin of Beef with
Horseradish Cream Sauce and Cabernet Demi
(per tenderloin, 10 servings, \$150.00)

Horseradish Crusted Prime Rib
with Cabernet Demi Glace
(whole, 20 servings \$395.00, or half \$250.00)

Spiral Cut Glazed Ham with Silver Dollar Rolls
and Sweet and Rough Mustard
(\$150.00, 20 servings)

Cold Poached Salmon with a Duo of Sauces
Cedar Plank Organic Salmon with Mustard-Dill Crust
(\$95.00 per side, serves twelve)

Lobster "Mac & Cheese"
(\$125.00 per pan, serves twelve)



Side Dishes

Truffle Whipped Potatoes

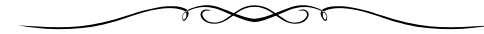
Pearl Cous Cous, Slow-Roasted Tomatoes
and Lemon-Oregano Oil

Tiny Roasted Tri-Color Potatoes with Olive Oil,
Sea Salt and Fresh Rosemary

Sweet and Yukon Gold Potatoes Anna

Wild Rice with Dried Fruit and Nuts

(12 servings, \$55.00 each)



Brussels Sprouts and Roasted Shallots

Saute of Four Greens with Crispy Shallot
Broccolini, Asparagus, Sugar Snap Peas, Haricots Verts

Fresh Rainbow Baby Carrots and Haricots Verts

Sweet Peas, Cippoline Onions and Fresh Mint

String Bean Cassarole

Butternut Squash Puree

(12 servings each offered at \$60.00)

Dessert

(each)

French Apple Tart

Flourless Chocolate Torte

Pumpkin Cheesecake

Bailey's Chocolate Chip Cheesecake

(\$40.00 each serves approximately 10)

Petit Specialty Cookies, Brownies and Bar Cakes
(\$22.50 per pound, serves 10)

