



Fall & Winter Additions 2018

Passed Hors d' Oeuvres

Petite Rainbow Potatoes Stuffed with Sour Cream, Cheese and Snipped Chives

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Antipasto Skewers with Basil Pesto

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Glazed Maple Jalapeno Pork Belly Bites

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Shiner Bock Braised Beef on Petite Cheddar Biscuits with Horseradish Cream

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Duck Confit Tartlets with Roasted Balsamic Cherries

Soups & Salads

Spicy Carrot and Ginger Soup with Coconut Milk

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Truffled Tomato Basil Bisque with Brioche Grilled Cheese Skewers

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5-Spice Pumpkin Soup Sprinkled with Sweet & Spicy Roasted Pepitas

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Creamy Mac-&-Cheese Soup with Shredded Chicken and Crumbled Bacon

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Shaved Fennel and Arugula Salad with Prosciutto and Pomegranate Seeds

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Winter Salad with Tart Apples, Dried Cherries, Toasted Pecans and Sliced Red Onions

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Roasted Beet Salad with Citrus Reduction Dressing and Crumbled Black Pepper Goat Cheese

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Cranberry, Candied Walnut, Orange, Avocado and Gorgonzola Salad

Entrees

Chicken Medallions Stuffed with Black Forest Ham, Mushroom Duxelles and Havarti Cheese

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Tuscan White Bean "Skillet" with Tomatoes, Mushrooms, and Artichoke Hearts



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Creamy Lemon Tagliatelle with Seared Salmon

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Butter Roasted Turkey Breast Over Butternut Squash Risotto

Desserts

Candy Cane Cookies with Hot Chocolate in Demitasse Cups

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Assorted Holiday Fudge (Maple, Dark Chocolate, White Chocolate and Peanut Butter)

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Eggnog Gingerbread Trifle

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White Chocolate Almond Bread Pudding with Orange Glaze