



An Elegant Evening Dinner Party

AS GUESTS ARRIVE THEY ARE GREETED WITH:

A glass of sparkling wine with pomegranate*
Specialty Cocktails at the bar

WARM CAFÉ NUTS

Warm toasted mixed nuts with Rosemary, Brown Sugar, Cayenne Pepper
and Malden Sea Salt

PASSED HORS D'OEUVRES

BROILED FIGS AND PROSCIUTTO

CLASSIC CHICKEN LIVER MOUSSE

Toast Points

CHICKEN AND LEMONGRASS POTSTICKERS

Soy Hoisin Dipping Sauce

MINI BEEF WELLINGTONS

Béarnaise Sauce

FIRST COURSE

Creamy Chestnut Soup
Crème Fraiche

SECOND COURSE

MAPLE LANE FARMS BIBB AND ENDIVE AND RADICCHIO SALAD

Pink Grapefruit, Avocado
Champagne Vinaigrette

TWO DOGS BAKING ARTISAN BREADS

Oat and Barley, Rustic Italian, Crusty Baguette, Cranberry Walnut and Rosemary Sourdough
Whipped Salted Butter

ENTRÉE

BLACKENED RED SNAPPER AND SEARED PORK TENDERLOIN

Spicy 5 Pepper Sauce
Sweet Potato Cake, Vegetable Tagliatelle

HOLIDAY MINI SWEETS TO ENJOY AROUND THE TABLE OR THE FIREPLACE

PLATTER OF HOLIDAY SWEETS

Gingerbread Cookies, Meringue Mushrooms, Caramel Mini Apple Tarts,
Sea Salt Chocolate Mousse Cups

10 GUESTS

MENU \$120 PER PERSON

Custom quotes available for fewer or more than 10 guests

*Bar and Drinks not included in menu price

