Holiday Catering
Passed Hors D’oeuvres

One Hour - 6 selections
Two Hours - 6 selections

$20.00 per person
$35.00 per person

Hot
Spiced Duck Breast, Persimmon Compote, Brioche
Turkey Confit Croquette, Corn Breading, Cranberry Jam Chicken Skewers, Sweet Chili Glaze
Mini Beef Wellington
Bacon Wrapped Shrimp, Maple Glaze
Sweet Potato Latke, Whipped Feta (V)
Butternut Squash, Ricotta Arancini (V)
Sweet Potato Fritter, Maple Cream (V)
Red Wine Poached Pears, Brie, Micro Arugula, Flatbread (V)
Fig & Blue Cheese, Phyllo (V)
Grilled Cheese, Tomato Shooter (V)
Wild Mushroom Arancini, Shallot Marmalade, Aged Balsamic (Vegan)
Mediterranean ‘Falafel’, Garbanzo, Tahini Sauce (Vegan)
Crispy Chickpea fries, Roasted Piquillo Pepper, Fennel Pollen (Vegan)
Corn Fritter, Parsley, Romesco, Basil Aioli (Vegan)

Cold
Cranberry, Ricotta, Crostini
Roast Apple, Stilton and Hazelnut on Endive (V)
California Rolls, Soy Ginger
Prosciutto Wrapped Figs, Pernod Mousse
Smoked Salmon Toast, Diced Egg, Onion
Beef Tenderloin, Red Onion Marmalade, Crostini
Miniature Skewers, Tomato, Cucumber, Feta, Olive (V)
Eggplant Caponata, Romesco Pepper, Aged Balsamic Basil (Vegan)
Mediterranean Onion Crostini with Tomato Confit and Black Olive (Vegan)
Holiday Buffet

Two Entrées $40.00 per person
Three Entrées $50.00 per person

Please select one of the following starters:
Butternut Squash Soup, Sautéed Apples, Candied Walnuts, Cardamom Cream Carrot Ginger Soup
Tomato Bisque, Fried Basil

Please select two of the following salads:
Winter Greens & Pear Salad, Pomegranate, Spiced Pecans, Blue Cheese, Maple Vinaigrette
Roasted Acorn Squash & Beet Salad, Arugula, Citrus Vinaigrette
Winter Kale, Maple Roasted Butternut Squash, Spiced Pecans, Toasted Pepitas, Quinoa, Citrus Vinaigrette
Sweet Potato Salad with Raisins, Brown Sugar, Cinnamon
Roasted Brussels sprouts, Carrots, Lemon & Oregano Dressing
Green Bean Salad, Garlic, Almonds

Please select two or three of the following entrees:
Orange Anise Brined Chicken, Cider Calvados Reduction
Pan Roasted Chicken, Roasted Apple, Squash, Micro Beets Tops
Herb Roasted Turkey, Cranberry Chutney
Maple Glazed Pork Tenderloin, Cider Jus
Herb Crusted Cod, Carrot Coriander Emulsion
Herb Roasted Salmon, Rosemary Beurre Blanc
Horseradish Crusted Roasted Strip Loin, Mushroom Ragout
Butternut Squash Penne, Roasted Root Vegetables, Brown Butter, Crispy Sage (V)
Wild Mushroom Risotto, Ragout of Mushrooms, Crisp Shallots (Vegan)
Ratatouille Style Vegetables with Tomato, Thyme and Parsley (Vegan)
Slow-Braised Portobello “Short Rib” Indian Spices, Leeks, Celery Root, Mint and Cilantro (Vegan)
Please select three of the following sides:
Sautéed Green Beans, Almonds
Roasted Brussels sprouts, Maple
Roasted Cauliflower with Quinoa, Dried Fruit, Pumpkin Seeds
Roasted Yukon Gold Potatoes, Rosemary Brioche
Stuffing with Wild Mushrooms, Fresh Sage
Gratin of Parsnips, Sweet Potatoes and Chestnuts

Please select one of the following desserts:
Pumpkin Cheesecake, Cinnamon Whipped Cream
Assorted Holiday Cookies
Gingerbread Cake
Eggnog Crème Brûlée Cake
Pumpkin Bread Pudding, Caramel Sauce
**Holiday Reception Stations**

**Baked Brie en Croute**
Pear, Cranberry Chutney, Crackers & Baguettes
$9.00 per person

**Charcuterie**
Pate de Champagne
Prosciutto de Parma
Pecorino Toscana Grana Padano
Cranberry Honey, Cornichons, Whole Grain Mustard
Assorted Breads
$12.00 per person

**Shrimp Cocktail**
Grapefruit Mignonette, Cocktail Sauce, Tabasco Sauce, Lemon Wedges
$10.00 per person

**Baked Ham, Honey Glaze**
Roasted Sweet Potatoes, Brussels sprouts
Dried Fruit Chutney, Mustards, Rolls
$15.00 per person

**Winter Warmer Dips**
Smokey Chipotle Butternut Squash Dip (Vegan)
Warm Lentil and Caramelized Leek Dip (Vegan)
Buffalo, Chicken Blue Cheese Dip
Toasted Pita Chips, Cumin Scented Tortilla Chips
Carrots, Celery
$18.00 per person

**Mediterranean Display**
Hummus
Roasted Red Pepper Dip
Stuffed Grape Leaves
Marinated Kalamata Olives
Grilled Feta, Fresh Herb, Olive Oil, Citrus, Cracked pepper
Toasted Pita Chips
$12.00 per person

**Cheese Board**
Assorted Domestic Cheese, Quince Paste, Roasted Apple, Honeycomb
Bread Sticks, Sesame Flat Bread, Toasted Baguette
$12.00 per person

**Prime Rib**
Au Jus, Horseradish Cream, Rolls
Horseradish Mashed Potatoes, Green Beans
$17.00 per person (100 guest minimum)

**Sea Salt Coriander Crusted Lamb**
Roasted Tri Colored Potatoes, Brussels sprouts, Rolls, Mint Jelly
$18.00 per person

**Salmon en Croute, Spinach, Boursin**
Sea Salt, Olive Oil Roasted Potatoes, Flavored Flatbreads
$16.00 per person

**Orange, Ginger Seared Salmon**
Orange Cranberry Chutney
Roasted Squash, Jeweled Rice
$18.00 per person
Holiday Reception

Salad Station
Winter Greens, Kale
Accompaniments: Cucumber, Grape Tomatoes, Shredded Carrots, Toasted Almonds, Dried Cranberries, Feta, Pumpkin Seeds, Red Pepper Balsamic Vinaigrette, Apple Cider Vinaigrette
$10.00 per person

Pasta Station
Penne Bolognese
Wild Mushroom, Spinach & Artichoke Lasagna
Roasted Seasonal Vegetable Antipasti Display
Grated Parmesan, Red Pepper Flakes, Focaccia
$12.00 per person

Risotto Station
Pumpkin Risotto
Wild Mushroom Risotto (Vegan)
Roasted Apple Chestnut Risotto
$18.00 per person
Cooked to order, Chef required.

Holiday Tuscan Station
Assortment of Italian Meats & Cheeses
Prosciutto de Parma, Salami, Hot Cappicola
Gran Padano, Taleggio & Gorgonzola
Grilled Focaccia, Flat Breads, Crostini
Cannellini Bean Salad with Shrimp and Roasted Peppers
Marinated Fall Vegetables Jardinère
Marinated Olives, Cherry Peppers, Marinated Mozzarella
$20.00 per person

Vegan Station
Stuffed Tomato Halves, Tajin of Vegetables
Green Pea, Beluga Lentil Cake with Wild Rice, Quinoa Risotto, Smoked Pepper Jus
Grilled Vegetables, Fennel and Tomato Fondue
$12.00 per person

A la Carte Sides
Brussels sprouts, Maple & Bacon
Savory Bread Pudding
Cornbread Stuffing, Chestnuts, Dried Fruits
Green Bean Casserole, Mornay Sauce
$3.95 per person, per item

Holiday Enhancement Station
Faro, Roasted Squash, Cranberry & Sage
Assortment of Local Cheeses
Medley of Roasted Fall Vegetables
Holiday Sweet Potato & Parsnip Salad, Maple Mustard & Pomegranate
Turkey or Duck Rillettes, Brown Bread Crostini, Cornichon, Pickled Beets
Baby Kale, Red Wine Poached Pears & Berkshire Blue Cheese & Pumpkin Seeds
$25.00 per person
Holiday Dinner

Plated Three Course Holiday Dinner $56.00 per person

Please select one of each from the following:

**Starter**
- Pink Lady Apple Salad, Burrata, Little Gem Lettuce, Toasted Pumpkin Seeds, Apple Cider Vinaigrette
- Chop Salad of Fall Squashes, Baby Kale, Caramelized Brussels Sprouts, Aged Goat Cheese, Cranberry Apple Vinaigrette
- Salad of Petite Greens, Roasted Pear, Watermelon Radish, Pickled Beets, Prosciutto Crisp, Persimmons, Local Berkshire Blue Cheese, Pomegranate Vinaigrette
- Butternut Squash Soup, Sautéed Apples, Candied Walnuts, Cardamom Cream
- Lobster Bisque

**Main Course**
- Thyme and Garlic Rubbed New York Striploin, Roasted Acorn Squash, sautéed Greens, Pomegranate Gastrique
- Macadamia Nut Crusted Cod, Forbidden Rice Pilaf, garlic and Maple Sautéed Brussels Sprouts, Orange Frangelico Butter Sauce
- Pan Roasted Chicken, Sweet Potato Mash, Poached Figs, Cremini Mushrooms
- Roasted Chicken, Truffle Crushed Potatoes, Winter Vegetables, Red Wine Reduction
- Sliced Porcini Crusted Tenderloin of Beef, Truffle Butter Sauce, Brussels, Sprout Leaves, Peewee Potatoes
- Butternut Squash Ravioli, Hazelnut Brown Butter Cream, Crispy Sage (V)
- Roasted Cauliflower, Sweet Potatoes, Kale Stuffed Portobello (Vegan)
- Stuffed Baby Bells
- China Dal Lentils, Grilled Asparagus and Cumin Lemon Vinaigrette (Vegan)

**Dessert**
- Eggnog Crème Brulee, Cranberry Chutney, Gingersnap
- Pumpkin Spice Tart, Cinnamon Ice Cream, Pumpkin Seed Brittle
- Pomegranate Poached Pears, Orange Ginger Mascarpone
- Apple Cranberry Crumble, Crème Anglaise
- Gingerbread Bundt Cake, Cinnamon Whipped Cream
- Red Velvet Cake, Red & White Chocolate Shavings
- Spiced Winter Fruits (Vegan)
Holiday Desserts & Bar Pricing

Holiday Dessert Station  $15.00 per person
Holiday Petit Fours and Mini Pastries
Chocolate Dipped Fruit
Miniature Holiday Desserts, (Egg Nog Crème Caramel, Chocolate Peppermint, Gingerbread Mouse)
Sliced Fresh Fruit, Seasonal Berries
Fresh Baked Cookies
Tea & Coffee Station

A La Carte Desserts

- Assorted Holiday Cookies  $4.95 per person
- Holiday Petit Fours & Mini Cupcakes  $7.95 per person
- Holiday Whoopee Pies  $6.95 per person
- Butler Passed Holiday Cake Pops & Parisian Macaroons  $4.95 per person
- Egg Nog Crème Brulee Cake*  $47.50 each
- Chocolate Peppermint Gateaux*  $47.50 each
- Gingerbread Cake*  $47.50 each
- Brownie Tree*  $47.50 each
- Festive Yule Log**  $65.00 each
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*Serves 10 – 14 people, **Serves 18 people

Holiday Mousse Station  $18.00 per person
Chocolate Peppermint
Pumpkin
Nutella S’mores
Served in Mini Mason Jars
Seasonal Fresh Fruit
Tea & Coffee Station

Sample Passed Holiday Beverages
Hot Spiced Apple Cider
Peppermint Hot Chocolate
Mexican Hot Chocolate
Spiked Eggnog
Bourbon Apple Cider
Mulled Wine
$7.00 per person, per hour