Passed Hors D’oeuvres

One Hour - 6 selections
Two Hours - 6 selections

$21.00 per person
$36.00 per person

Hot
Spiced Duck Confit, Persimmon, Cranberry Compote, Brioche
Mini Beef Wellington
Bacon Wrapped Scallop, Maple Glaze
Sweet Potato Latke, Whipped Feta (V)
Butternut Squash, Ricotta Arancini (V)
Sweet Potato Fritter, Maple Cream (V)
Balsamic, Fig, Chevre, Flatbread (V)
Grilled Cheese, Roasted Tomato Bite (V)
Macadamia Nut Crusted Brie, Apricot Chutney (V)
Wild Mushroom Arancini, Shallot Marmalade, Aged Balsamic (V)
Mediterranean ‘Falafel’, Garbanzo, Tahini Sauce (Vegan)
Corn Fritter, Parsley, Romesco, Basil Aioli (Vegan)

Cold
Smoked Salmon Toast, Boursin, Diced Egg, Onion
Truffled Smoked Chicken Crostini
Beef Tenderloin, Red Onion Marmalade, Crostini
California Rolls, Soy Ginger (V)
Prosciutto Wrapped Figs, Pernod Mousse (V)
Medjool Date Stuffed with Roquefort & Candied Pecan (V)
Roast Apple, Stilton and Hazelnut on Endive (V)
Cucumber Cup with Tomato, Feta & Olive (V)
Artichoke & Red Pepper Bruschetta, Basil Oil (Vegan)
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:
Roasted Butternut Squash Apple Soup
Winter Mushroom Soup, Crème Fraiche
Tomato Bisque, Basil

Please select two of the following salads:
Winter Greens & Bosc Pear Salad, Pomegranate, Spiced Pecans, Chevre, Cranberry Vinaigrette
Roasted Acorn Squash & Beet Salad, Arugula, Citrus Vinaigrette
Winter Kale, Maple Roasted Butternut Squash, Toasted Pepitas, Quinoa, Orange Sherry 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, Calvados Reduction
Pan Roasted Thyme Chicken, Grapes, Zinfandel Sauce
Herb Roasted Turkey, Cranberry Chutney, Giblet Gravy
Maple Glazed Pork Tenderloin, Cider Jus
Herb Crusted Cod, Lemon Herb Beurre Blanc
Herb Roasted Salmon, Roasted Tomatoes, Sauteed Spinach
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 Stack with Tomato, Thyme and Parsley (Vegan)
Slow-Braised Portobello, Celery Root Puree, Crispy Leeks (Vegan)
Please select three of the following sides:
Sautéed Green Beans, Almonds
Roasted Brussels Sprouts
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:
Bailys Irish Cheesecake
Assorted Holiday Cookies
Gingerbread Cake
Eggnog Crème Brulee
White Chocolate Brioche Bread Pudding, Vanilla Bean Sauce
Hazelnut Mousse, Red Currant Swirl
Baked Brie en Croute
Raspberry Chutney, Crackers & Baguettes
$9.00 per person

Charcuterie
Pate de Champagne
Prosciutto de Parma
Pecorino Tosca 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 Potato, Brussels sprouts
Dried Fruit Chutney, Mustards, Rolls
$15.00 per person

Slow Roasted Herb Rubbed Turkey Breast
Chestnut Stuffing, Roasted Root Vegetables, Turkey Jus, Cranberry Orange Chutney, Rolls
$15.00 per person

Smoked Pork Loin
Sage, Currant Glaze, Apple Chestnut Stuffing, Roasted Winter Vegetables, Rolls
$16.00 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

Beef Tenderloin
Au Jus, Horseradish Cream, Rolls
Garlic Mashed Potatoes, Green Beans
$21.00 per person

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

Salmon en Croute, Spinach, Boursin
Champagne Beurre Blanc, Sea Salt, Olive Oil Roasted Potatoes, Flavored Flatbreads
$19.00 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
$13.00 per person

Risotto Station
Choice of Two:
Pumpkin Risotto
Wild Mushroom Risotto (Vegan)
Roasted Apple Chestnut Risotto
Assorted Toppings
$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 Jardinière
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 $58.00 per person

Please select one of each from the following:

**Starter**
- Baby Spinach, Radicchio, Grilled Portobello, Ricotta Salata, Pancetta Crisp, Balsamic Vinaigrette
- Delicata Squash, Baby Kale, Caramelized Brussels Sprouts, Cranberry Apple Vinaigrette
- Salad of Petite Greens, Roasted Bosc Pear, Pickled Shallots, Local Berkshire Blue Cheese, Pomegranate Vinaigrette
- Butternut Squash Soup, Cortland Apples, Pumpkin Seed Oil
- Lobster Bisque

**Main Course**
- Thyme and Garlic Rubbed New York Striploin, Roasted Acorn Squash, sautéed Greens, Pomegranate Gastrique
- Macadamia Nut Crusted Cod, Jewel Rice Pilaf, Sautéed Brussels Sprouts, Tarragon 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, Fingerling Potatoes
- Butternut Squash Ravioli, Hazelnut Brown Butter Cream, Crispy Sage (V)
- Roasted Cauliflower, Sweet Potatoes, Kale Stuffed Portobello (Vegan)
- Red Lentil Cake, Grilled Asparagus and Cumin Lemon Vinaigrette (Vegan)

**Dessert**
- Eggnog Crème Brulee, Cranberry, Gingersnap Tuille
- White Chocolate Brioche Bread Pudding, Vanilla Crème Anglaise
- 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**
$16.00 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 $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
- Brownie Tree* $65.00 each

*Serves 10 – 14 people, **Serves 18 people

**Holiday Mousse Station**
$20.00 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