Passed Hors D’oeuvres

One Hour - 6 selections

Two Hours - 6 selections

$21.00 per person

$36.00 per person

**Hot**

- Long Island Duck Confit Crostini, Cherry Compote
- Bacon Wrapped Scallop, Maple Glaze
- Sweet Potato Latke, Whipped Feta (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)
- Pan-Seared Scallop Spoon, Pomegranate Syrup
- Beluga Lentil Cake, Tomato Chutney (Vegan)
- Baked Oyster, Spinach, Pancetta, Asiago Crumbs
- Cauliflower & Corn Fritter, Madras Curry Cream (V)

**Cold**

- Truffled Smoked Chicken Crostini
- California Rolls, Soy Ginger
- Roast Apple, Stilton & Hazelnut on Endive (V)
- Cucumber Cup with Tomato, Feta & Olive (V)
- Blackened Beef Tenderloin, Horseradish Cream & Cornichon
- Tuna Nigiri, Tobiko Caviar
- Yucca Chip with Pineapple Pepper Salsa (Vegan)
- Smoked Duck, Persimmon Chutney, Plantain Chip
- Medjool Date, Berkshire Chevre, Candied Walnuts
- Smoked Salmon Crepe, Dill Crème Fraîche
- Eggplant Caviar Crostini, Preserved Lemon & Balsamic
- Artichoke & Red Pepper Bruschetta, Basil Oil (Vegan)
Holiday Buffet

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

Please select one of the following starters:
Fennel & Celery Root Puree, Smoked Chili Oil
Blue Hubbard Squash, Toasted Pepitas
Tuscan White Bean, Kale & Chorizo

Please select two of the following salads:
Winter Greens & Bosc Pear Salad, Pomegranate, Spiced Pecans, Chevre, Maple Vinaigrette
Roasted Beets, Arugula, Red Vein Sorrel, Toasted Pistachios, Horseradish Dressing
Sweet Potato, Farro & Golden Raisin Salad
Maple Roasted Butternut Squash, Dried Cranberries, Baby Kale, Sunflower Seeds, Orange Sherry Dressing
Gem Lettuce, Watercress & Endive Salad, Berkshire Chevre, Citrus Vinaigrette

Please select two or three of the following entrees:
Savory Rubbed Chicken Breast, Cranberry Apple Compote
Pan Roasted Thyme Chicken, Grapes, Zinfandel Sauce
Herb Roasted Turkey, Cranberry Chutney, Giblet Gravy
Maple Glazed Pork Tenderloin, Cider Jus
Chianti Braised Short Ribs. Pomegranate Syrup
Fennel Pollen-Dusted Salmon, Caper Nage
Wild Mushroom Lasagna, Roasted Tomato, Gorgonzola
Eggplant Rollatini, Beluga Lentils, Smoked Pepper Puree
Herb Crusted Cod, Lemon Herb Beurre Blanc
Wild Mushroom Risotto, Ragout of Mushrooms, Crisp Shallots (Vegan)
Ratatouille Stack with Tomato, Thyme and Parsley (Vegan)
Please select three of the following sides:
Roasted Brussels Sprouts
Haricots Verts, Toasted Almonds
Root Vegetable Medley
Yukon Gold Potato Gratin
Rosemary Brioche Stuffing with Wild Mushrooms, Fresh Sage
Gratin of Parsnips, Sweet Potatoes & Chestnuts

Please select one of the following desserts:
Bailys Irish Cheesecake
Gingerbread Cake
Eggnog Crème Brulee
Shortbread Mittens
Peppermint Stick Macaroons
Chocolate Hazelnut Pot au Crème
White Chocolate Brioche Bread Pudding, Vanilla Bean Sauce
Baked Brie en Croute
Raspberry Chutney, Crackers & Baguettes
$9.00 per person

Bavarian Pretzel Station
House Made Pretzels, Assorted Mustards
$9.95 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
Roasted Apple Chestnut Risotto
Assorted Toppings
$18.00 per person
Cooked to order, Chef required

**New England Fare Station**
Sweet Corn Chowder
Pulled Turkey Slider, Chestnut Stuffing, Cranberry Aioli
Sweet Potato Croquette, Maple Cream
Cod Fritter, Lemon Dill Remoulade
Sugar Plum Fairy Tart
Brandy Cherry Compote
$14.45 per person

**Holiday Tuscan Station**
Assortment of Italian Meats & Cheeses
Prosciutto de Parma, Salami, Hot Capicola 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**
Farro, 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 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 Mousse)
- Sliced Fresh Fruit, Seasonal Berries
- Fresh Baked Cookies
- Tea & Coffee Station

**Holiday Mousse Station**  $20.00 per person
- Chocolate Peppermint
- Pumpkin
- Nutella S’mores
- Served in Mini Mason Jars
- Seasonal Fresh Fruit
- Tea & Coffee Station

**Passed Holiday Beverages**
- Hot Spiced Apple Cider
- Peppermint Hot Chocolate
- Mexican Hot Chocolate
- Spiked Eggnog
- Bourbon Apple Cider
- Mulled Wine

$7 per person, per hour