Holiday Menu
Valid November 15–December 18, 2015

Holiday Sandwich Buffet $24.00 per guest, 15 guest minimum

Soup (Choose One)
- Tuscan Kale, Sausage, Potato Soup, Shaved Parmesan
- Old Fashioned Tomato Soup, White Cheddar Grilled Cheese, Croutons
- Butternut Squash Bisque, Pecan Raisin Croutons
- Wild Mushroom Bisque, Blue Cheese Crostini

Salad (Choose Two)
- Winter Green Salad Honey Roasted Pears, Toasted Pecans, Pomegranate Vinaigrette
- Belgian Endive Granny Smith Apple, Kohlrabi, Blue Cheese, Mustard Vinaigrette
- Spinach and Frisée Salad Prosciutto di Parma, Roasted Butternut Squash, Small Mushrooms, Goat Cheese
- Roasted Root Vegetables Pumpkin Seed Oil, Shaved Asiago
- Celeriac Brussels Sprout Leaves, Carrot Slaw, Roast Onion Vinaigrette
- Sweet Potato Tart Goat Cheese, Smoked Bacon, Sage

Small Sandwiches (Choose 3)
- Smoked Ham Raisin-Quince Compote, Orange Mustard
- Smoked Turkey Cranberry Relish, Gouda Cheese
- Fresh Roast Turkey Breast Cornbread Stuffing, Herb Mayonnaise
- Roast Pork Loin Prune Jam, Cabbage Slaw
- Eggplant Milanese Parmesan Cheese, Arugula, Lemon Herb Aioli
- Prosciutto di Parma Roasted Pear, Goat Cheese
- Hummus Hard Boiled Egg, Pickled Beet, Pepperoncini, Frisée
- Chicken Waldorf Salad Walnut, Apple, Chestnuts, Celery
- Grilled Chicken Pomegranate Glaze, Pickled Turnips, Upland Cress
- Roast Beef Horseradish Crème Fraîche, Grilled Balsamic Onion
- Smoked Salmon Pickled Red Onion, Cress, Caper Mayonnaise

Holiday Reception Package $25.00 per guest, 25 guest minimum

Passed Hors D’oeuvres (Choose Three)

Cold
- Crostini with Ricotta Cheese, Marinated Red Beet and Pistachio
- Roasted Apple, Stilton and Hazelnut on Endive
- Duck Confit, Wild Rice Cake, Green Onion Chutney

Hot
- Bacon, Spinach and Gruyère Tartlets
- Honey Glazed Ham, Fontina Pressed Mini Sandwich
- Spanish Meatballs, Spicy Tomato Sauce

Holiday Antipasti Station

- Prosciutto De Parma Soppresata, Aged Provolone Cheese, Cured Olives, Roasted Red Peppers, Marinated Fresh Mozzarella, Bruschetta, Grilled Bread, Bread Sticks
- Warm Spinach and Artichoke Dip Crisp Tortilla Chips
Holiday Carving Station (Choose 2) $25.00 per guest, 25 guest minimum
- Slow Roasted Ribeye of Beef, Pink Peppercorn Sauce
- Maple Glazed Roast Turkey Breast, Chestnut Stuffing, Natural Jus
- Winter Spice Crusted Pork Loin, Golden Raisin Compote
- Half Cured Roast Salmon, Slow Cooked Fennel with Garlic and Wine

Includes: Roast Root Vegetables and Parmesan Whipped Potatoes

Holiday Buffet $48.00 per guest, 25 guest minimum

Antipasti Salads
- Winter Green Salad Honey Roasted Pears, Toasted Pecans, Pomegranate Vinaigrette
- Roasted Fennel Candy Cane Beets, Orange Salad, Mint Vinaigrette
- Sweet Potato Salad Rum Raisins, Marshmallows, Toasted Coconut, Maple Dressing

Entrées
- House Roasted Turkey Breast Natural Sage Jus
- Brown Sugar Glazed Roasted Salmon Pancetta Brussels Sprout, Pickled Red Cabbage, Grainy Mustard Sauce

Pasta
- Wild Mushroom Ravioli Sautéed Spinach, Chive Cream

Dessert
- Assorted Holiday Pastries & Cookies, Hot Apple Cider, Minted Hot Chocolate

Includes: Rolls & Butter, Small World Coffee (Regular/Decaf), Hot Tea and Ice Water

Holiday Dessert Station $11.00 per guest, 15 guest minimum
- Cranberry Brioche Spiced Bread and Butter Pudding; Eggnog Crème Brûlée; Holiday Cookies; Peppermint Chocolate Tart; Pumpkin Pie, Whipped Nutmeg Cream