

# WINTER COCKTAIL 1

## SERVER PASSED HORS D'OEUVRES

### **TURKEY POT PIE**

Old fashioned Turkey filling in Puff Pastry cradle topped with Mashed Potatoes and dash of Cranberry

### **BUTTERNUT SQUASH RISOTTO**

Hand stirred then presented in petite dish; crisp, Double Smoked Bacon and Bourbon Jus accompaniments

### **BUTTERMILK BISCUIT WITH SHAVED RARE ROASTED BEEF**

Feather light, Herb flavored Biscuits. Rare Roasted Beef Tenderloin, Whole Grain Mustard and Crisp Lettuce Leaves

### **CROSTINI OF PORTOBELLO MUSHROOM**

with Asiago Cheese and Truffle Essence

### **TOASTED FICELLE BAGUETTE**

topped with Herb Roasted Mushrooms, shaved Asiago Cheese and Baby Greens

### **GINGER LIME SALMON**

Atlantic Salmon on Sugarcane Skewer with Citrus accented Ginger Jelly Crust. Nice, simple but flavorfully exciting Hor D'oeuvre

### **PUMPERNICKEL HAVARTI FRITTERS WITH HORSERADISH SOUR CREAM**

Dark Rye Crusted mild Harvarti Cheese with pungent Dipping Sauce

### **GINGERBREAD ICE CREAM SANDWICHES**

Our own Spice Cookies held together by old fashioned Vanilla Ice Cream, wrapped in colorful foil for ease of eating

**\$21.95 PER PERSON, FOOD MENU ONLY.**

**MINIMUM 12 GUESTS**

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.

# WINTER COCKTAIL 2

## SERVER PASSED HORS D'OEUVRES

### **BAKED FRENCH BRIE WITH WALNUTS**

Individual, flaky Pastry shells – stuffed with Creamy imported Brie Cheese, topped with Walnut Pesto, baked until soft and delicious. Warning: These can be addictive!

### **SAUSAGE STARS**

Zesty Cheddar “Star” Biscuits with topped with Rounds of Sweet Italian Sausage with a Rosemary and Roasted Sweet Pepper Chutney

### **CLASSIC SMOKED SALMON**

Dark, Pumpernickel Bread with Smoked Salmon, Herb Cream Cheese & Natural Caviar pearls

### **SMOKED CHICKEN AND APPLE “POPPERS”**

Roasted mini Red Potatoes burst with Classic Smoked Chicken & Apple Salad Stuffing; Emerald Chive Garnishes

### **GRILLED BEEF TENDERLOIN WITH SALSA VERDE**

Tender serving of grilled AAA Black Angus Tenderloin on Sourdough Baguette base Caramelized Onions and a Green Herb Dressing

### **BABY BOCCONCINI & CHERRY TOMATO AND FRESH BASIL SKEWERS**

Dressed with an aged Balsamic Reduction

### **MEDITERRANEAN CUCUMBER BITES**

Petite, Cucumber rounds filled with Tomatoes, Black Olive Tapenade and crumbled Feta

### **MINI APPLE CARAMEL TARTS**

Cozy winter comfort! Bite-sized Apple Tarts with crumble crust and luscious Caramel centers

**\$19.99 PER PERSON, FOOD MENU ONLY. MINIMUM 24 GUESTS**

\*Applicable taxes, delivery, rentals, culinary and serving staff extra.