HOT HORS D’OEUVRES
Tender Asian inspired potpies $34.00/dozen
Mini lobster cobbler $38.00/dozen
Corn and edamame quesadillas $28.25/dozen
Vegetable pakoras with a curry dipping sauce $28.25/dozen V

COLD HORS D’OEUVRES
Louisiana spiced shrimp cocktail with a Pommery rémoulade $36.00/dozen
Belgian endive leaves filled with a smoked salmon mousse and fried capers $37.25/dozen G
Deviled eggs filled with a roasted pepper mousse $28.00/dozen G
Flatbread layered with baba ghanoush and marinated artichoke hearts $33.95/dozen V

HOLIDAY BUFFET
$41.50/person, 25 person minimum

Soup, choose one
Golden wild mushroom with artichoke hearts and fresh herbs V G
Low country she-crab soup with aged sherry
Butternut bisque, spiced mushrooms, and chive crème
Italian chicken cream, gnocchi, and chervil

Salad, choose one
House assorted greens, heirloom tomatoes, English cucumbers, and tricolor carrots with a balsamic vinaigrette or buttermilk ranch dressing V G
Wild arugula, heirloom tomatoes, red onion, and grana padano with a red wine vinaigrette and fresh oregano G
Greens, Belgium endive, radicchio, crispy basil leaf, spiced walnuts, and red currant tomato with a winter ranch G
Mesclun, apples, crunchy sweet potato, almonds, and sun-dried cranberries with a ginger spice vinaigrette G

Entrée, choose one
Seared chicken breast, sun-dried tomato pesto, basil, and fresh mozzarella G
Coriander crusted sautéed sea bass, pineapple citrus beurre blanc, and micro tarragon
Braised lamb, orange zest, cipollini onions, snow mountain garlic, winter thyme, plum tomatoes, and white wine G
Carved bistro loin with a brandy peppercorn glace G
Vegetarian entrée included for all guests: Wild mushroom bourguignon, root vegetables, purple sage, and potato gnocchi

Vegetable, choose one
Seasonal mixed vegetables, extra virgin olive oil, and sea salt V G
Broccolini, roasted garlic, red pepper, and Meyer lemon V G
Curried heirloom tricolored cauliflower V G

Starch, choose one
Gruyère scalloped Yukon Gold potato G
Rosemary and fennel roasted tricolor potatoes V G
Harvest rice blend V G

Included
Holiday desserts and coffee service
Canned water
Rolls and butter

V Vegan
G Made without Gluten

Staffing fees additional