SEASONAL PACKAGE 1  $13.75 per person
Gruyere Cheese with Caramelized Onion and Spinach Tartlet
Smoked Chicken Breast with Plum Sauce on Polenta Cake
Smoked Salmon Cakes with Tarragon Cream and Fried Capers
Classic Swedish Meatball with Lingonberry Sauce
Petite Pumpkin Mousse and Gingersnap Parfait, Chocolate Peppermint Cookie

SEASONAL PACKAGE 2  $15.75 per person
Flat Bread Crisp with Orange and Onion Jam with Ricotta and Fig
Kale, Cumin and Chick Pea Fritters with Mango, Cranberry Chutney
Maple Glazed Baked Ham on Cheddar Biscuit with Orange Marmalade
Polenta Cake with Gorgonzola Cream and Caramelized Rosemary Pear Compote with Walnuts
French Cream and Toffee Cheesecake Bars, Pumpkin Drop Cookies

TRAY PASSED
Gruyere Cheese with Caramelized Onion and Spinach Tartlet  $2.75
Smoked Chicken Breast on Sage Stuffing Toast, Cranberry Relish  $3.75
Crostini with Braised Beef Short Rib and Thyme Roasted Tomato  $3.00
Kale, Cumin and Chick Pea Fritters with Mango, Cranberry Chutney  $3.00
Petite Tuna Tartare with Avocado and Wonton Crisp  $4.00

STATION ITEMS: AMBIENT AND CHILLED
Flat Bread Crisp with Orange and Onion Jam with Ricotta and Fig  $2.75
Pumpkin Butter and Crisp Prosciutto on Toasted Brioche  $3.75
Shrimp Salad in Endive  $4.00
Lobster Salad in Steamed Bao Bun  $3.25
Petite Harissa Carrot, Roasted Brussel and Pomegranate Salad  $3.00
STATION ITEMS: HOT

Classic Swedish Meatball with Lingonberry Sauce $3.00
Artichoke Au Gratin with Parmesan and Gruyere Cheeses and Dried Tomato Garnish $3.75
Crimini Mushroom Stuffed with Monterey Jack and Chorizo $3.00
Smoked Salmon Cakes with Tarragon Cream and Fried Capers $3.50

DESSERTS | $2.00 PER EACH
MINIMUM OF 25

Apple Streusal Bar | Toffee Blondie Bars
Pumpkin Drop Cookies | Chocolate Peppermint Cookie
Petite Pumpkin Mousse | Gingersnap Parfait | Lemon Bars

HOLIDAY BUFFET | $28 PER PERSON
ALL BUFFETS INCLUDE FRESHLY BAKED ROLLS WITH WHIPPED BUTTER WHERE APPROPRIATE, GREEN FRIENDLY DISPOSABLES. 20 GUEST MINIMUM PLEASE.

Roasted Butternut Squash Soup with Spice Cream
Harvest Grains Salad - with Dried Cranberries, Dried Apricots, Watercress, Almonds, Chèvre and Red Wine Vinaigrette
Sage Roasted Turkey Breast with Pan Gravy
Grilled Salmon with Pomegranate Sauce
Garlic Mashed Potatoes
Honey Roasted Baby Carrot Mosaic
Pecan Pie
Peppermint Cheesecake Tart
PLATED SERVED MEALS
$39 PER PERSON - SELECT 1 FROM EACH SECTION
ALL PLATED ENTRÉES INCLUDE FRESHLY BAKED ROLLS WITH WHIPPED BUTTER, ICED TEA, FRESHLY BREWED HUBBARD & CRAVENS REGULAR AND DECAFFEINATED COFFEE AND ASSORTED HOT TEAS.
20 GUEST MINIMUM PLEASE

1ST COURSE
Artisan Salad
Roasted Grapes, Smoked Blue Cheese, Toasted Almonds, Shaved Red Onion, Champagne Vinaigrette

Frisée and Arugula
Dried Cherries, Roasted Butternut Squash, Goat Cheese, Caramelized Pecans, Roasted Shallot Vinaigrette

Arugula, Watercress and Purple Kale
Mandarin Orange, Pumpkin Seeds, Manchego Cheese, Pomegranate Arils with Roasted Garlic Vinaigrette

2ND COURSE
Harissa Spiced Pork Loin
with Honey Bourbon Sweet Potatoes, Hari Cot Verts and Maple Dijon Sauce

Seared Sea Bass
with Herb Risotto, Roasted Asparagus, Oven Dried Tomatoes and Lemon Butter Sauce

Cider Brined Chicken Breast
Buttermilk Mashed Potatoes, Charred Petite Vegetables, Cranberry Chutney

Grilled Tenderloin of Beef
Potato Gratin with Gruyere, Roasted Brussel Sprouts with Charred Baby Bell Peppers and Cabernet Demi

3RD COURSE
White Chocolate Peppermint Mousse in Dark Chocolate Cup

Beignet Trio – Hazelnut, Milk Chocolate and Dark Chocolate

Eggnog Crème Brûlée

Serviceware additional for off premise events.