

Holiday Package

available family style, pre fixe, or buffet

HORS D'OEUVRES¹

Mushroom and Truffle Arincini

Bagel Chips – *lox, cream cheese*

Seeded Cracker – *hummus, black olive*

Pastrami – *rye, pickle*

Cheese Tarts – *cranberry relish*

Potato Latkes – *apple puree, sour cream*

Gifilte Fish – *crostini, horseradish*

*Premium

(remove *three* canapés, add *three* from selection below)

Mini Lobster Rolls

Whipped Foie Gras – *walnut bread, fig compote*

Shrimp Cocktail

Oysters – *east or west*

Mini Crab Cake – *old bay aioli*

APPETIZER

Pumpkin Soup – *apple, toasted pumpkin seeds (plated individually)*

Acorn Squash Salad – *pear, feta, sherry dressing*

Mushroom Risotto – *parmesan, parsnip*

Baby Kale and Broccoli Salad – *cranberry, ricotta salata*

*Premium

(remove *one* appetizer, add *one* from selection below)

Smoked Salmon Platter – *rye bread, cucumber, apple, mustard dressing*

Beef Carpaccio – *truffle dressing, baby watercress*

ENTRÉE

Braised Beef Short Ribs – *sweet potato puree, braised red cabbage*

Orechiette – *kale pesto, hazelnuts, wild mushrooms*

Roasted Chicken Breast – *braised greens, chestnut stuffing, mustard jus*

Salmon a la Plancha – *spinach, hollandaise*

*Premium

(remove *one* entrée, add *one* from selection below)

Grilled Sliced NY Strip Steak – *roasted fingeling potatoes, béarnaise aioli*

Pan Roasted Diver Sea Scallops – *cauliflower, oven roasted grapes, capers, pine nuts*

DESSERT

Apple Crisp – *whipped cream*

Flourless Chocolate Cake – *salted pecan caramel*

Key Lime Pie – *stewed blueberries*

*Premium

Selections above + Petit Four Platters

BAR & BEVERAGE

Inquire about our bar and beverage options

\$60 per person + tax, gratuity, and administration fee

*\$75 per person + tax, gratuity, and administration

¹can be served as an initial course, or passed at a 30-minute cocktail hour

available November 1st through January 31st