



MENU

Tray Passed Hor d'oeuvres and Cocktails

Grilled Prosciutto Wrapped Prawns

Raspberry Balsamic Syrup

Smoked Mozzarella Artichoke Fritters

Basil Parmesan Mustard Aioli

French Brioche Croque Monsieur

*Black Forest Ham, Caramelized Onions, Gruyere Cheese
Roasted Garlic Apricot Jam*

Seared Ahi Provencal on Lavosh

*Roasted Pepper, Olive, Basil Tapenade
White Truffle Oil*

Small Plates

Napa Valley Cheese and Charcuterie Display

*Saga Bleu, Apricot Stilton, Queens English Cheddar, Deux Montage, Boursin, Sopparese, Speck
Prosciutto Ham, Cotti Salami,
Candied Nuts, Olives and Dried Apricots*

Angus Boneless Beef Short Ribs

Horseradish Cabernet Demi

Yukon Gold Potato and Parsnip Mash

Spoon Leaf Spinach Soufflé

Au Gratin



Roasted Butternut Squash Lasagna

Brown Butter Chantelle Cream

Chicken Moutard

Tarragon Chardonnay Cream

Butter Lettuce Salad

Toasted Almonds, Grapes Tomatoes, Avocado, Pomegranate Seeds

Tarragon Champagne Vinaigrette

Dessert and Coffee

Pippin Apple Crisp

With Oatmeal Pecan Crumble

Assortment of Holiday Petite Fours

Homemade Holiday Cookies

French Roast Coffee