

Winter Hors D'oeuvres

\$4.50 Each. Minimum 24 servings per item.

Classic "Pigs in a Blanket"

Topped with "Everything Seasoning", Pickle Relish, Grain Mustard

Cabernet Poached Pear Tartlet

Point Reyes Blue Cheese Creme, Candied Hazelnut Powder, Flaky Pastry Raft | **veg**

Butternut Squash Arancini **

Panko, Sonoma Goat Cheese, Honey, Sage, Cranberry-Orange Aioli | **veg**

Turkey & Cranberry Sliders

Shaved Natural Turkey, Cranberry Aioli, Jarlsberg Cheese, Arugula & Mini House Brioche Roll (+\$1 each)

Tomato, Basil & Stilton Bisque **

Olive Toast Crouton, Micro Basil | **veg**
(Mini disposable shot glasses included)

Fresh Lobster Salad Cup

Tarragon Dressing, Celery & Apples, Cucumber Cup & Fresh Chives | **gf** (+ \$1 each)

Triple Creme & Gruyere Grilled Cheese **

Black Forest Ham, Seasonal Fruit Chutney Mustard Dijonnaise, Buttered Levain Bread

Roasted Kabocha Squash Skewers

Marinated Ciliegine, Purple Basil, Lemon Oil, Pomegranate Relish **veg** | **gf**

Charred Brussel Sprout Crostini

Cranberries, Toasted Pine Nuts, Champagne Vinegar Gastrique, Whipped Ricotta | **veg**

Mini Loaded Baked Potatoes **

Sour Cream, Cheddar, Bacon & Chives | **veg**

****Chef Required Onsite**

Bite Size Sweets

\$4.50 Each. Minimum 24 servings per item.

Earl Gray Panna Cotta

Spiced Oatmeal Crumble, Roasted Bosc Pears, Saba, Mini Jar

Petite Turtle Pie

Chocolate, Caramel, Pecans, Whipped Cream

Seasonal Fruit Cobbler

Streusel Topping, Mini Jar | **gf**

Chocolate Dipped Coconut Macaroons **gf**

Berries & Cream Tartlet

Pastry Cream, Seasonal Berries, Mint & Citrus Zest

French Madeline

Lemon Butter Cake, Vanilla Bean Glaze

veg = Vegetarian | v=Vegan | gf = Gluten-Free

Winter Buffet

All Buffets Include a Choice of 1 Entrée | Add Additional Entrée for \$9.95pp
\$36.95 | 15 Person Minimum

SELECT ONE ENTRÉE:

Slow Braised Boneless Beef Short Ribs | gf

Served in a Pomegranate - Orange Demi-Glace

Chilled Maple-Rosemary Salmon | gf

Oven-Roasted and Chilled, Maple Syrup & Dijon Mustard Glaze, Fresh Lemon & Rosemary

House Made Gnocchi "Au Gratin" | veg

Bechamel, Parmesan Panna, Peas, Mushrooms, Toasted Bread Crumb Topping

Chicken Cassoulet | gf

Slow Braised Boneless Chicken, White Beans, Sliced Sausage, Thyme, Mirepoix, White Wine Pan Sauce

Add an additional protein for \$9.95 pp

SELECT ONE OF THE FOLLOWING SIDES:

Yukon Gold Mashed Potatoes

Chives & Parmigiano Reggiano gf | veg

OR

Toasted Farro

Seasonal Root Vegetables, Pomegranate Jewels, Caramelized Onions, Pistachios, Banyul's Shallot, Vinaigrette | v

(add grilled tofu for \$3.50 pp)

ALSO INCLUDES:

Roasted Tri-Color Cauliflower gf | v

Garlic Confit, Cranberries, Sea Salt, Sliced Toasted Almonds

Chopped Seasonal Salad | veg

Wild Arugula & Romaine Hearts, Feta, Butternut Squash, Celery, Avocado, Spiced Pepitas, Red Wine Vinaigrette

Freshly Baked Rolls

With Whipped Butter

SELECT TWO DESSERTS:

Earl Gray Panna Cotta

Spiced Oatmeal Crumble, Roasted Bosc Pears, Saba, Mini Jar

Petite Turtle Pie

Chocolate, Caramel, Pecans, Whipped Cream

Seasonal Fruit Cobbler

Streusel Topping, Mini Jar

Berries & Cream Tartlet

Pastry Cream, Seasonal Berries, Mint & Citrus Zest

French Madeline

Lemon Butter Cake, Vanilla Bean Glaze

Chocolate Dipped Coconut Macaroons | gf

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