



2019 HOLIDAY MENU

Effective November 11 - January 10
Minimum of 25 guests, unless
otherwise noted

301.588.9200
www.corcorancaterers.com



HOLIDAY HAPPENINGS

Drop off Cocktail Party
\$29.95 per person, based on 25 Guests

INDIVIDUAL OPTIONS (Please Choose 3):

STICKY BUTTERNUT SQUASH w/ SESAME SEEDS

Butternut Squash bathed in Brown Sugar Soy marinade, coated with Sesame Seeds and oven roasted; presented on skewers with a Chive Soy Sauce *Vegan + GF*

CRANBERRY SAUSAGE BITES

Sweet Italian Sausage blended with fresh Cranberries, shredded Cheddar, and Mustard, formed into balls and baked, and offered with a fresh Cranberry sauce

MAPLE ROASTED TOMATO SKEWER w/ MOZZARELLA

Grape Tomatoes roasted in Maple Syrup, Thyme, and Garlic, then skewered with a fresh Mozzarella ball *Vegetarian + GF*

RED GRAPE, GORGONZOLA & WALNUT TARTLET

Gorgonzola, sliced Red Grapes, and toasted Walnut gently warmed in a savory Tartlet Shell and finished with Cracked Black Pepper *Vegetarian*

ORANGE GINGER SALMON BITES

Salmon cut into bite size pieces marinated in Garlic, Ginger, Soy Sauce, and OJ, pan seared and offered with an Orange Miso Dipping Sauce *GF*

BALSAMIC BRUSSELS SPROUT SKEWERS

Braised Brussels Sprout Halves tossed in Dijon, Balsamic, and Local Honey Dressing then skewered *Vegan + GF*

PEPPERONI ARANCINI

Snowball of Risotto, diced Pepperoni, Mozzarella, Parmesan, and Parsley coated in GF Panko, flash fried and served with Tomato Marinara *GF*

FRENCH ONION SOUP BUN-LESS BURGER BITES

Ground Beef mixed with Caramelized Onions, Gruyere Cheese, and French Onion Soup Broth and baked *GF*

GRILLED HOT HONEY SKEWERS

Chicken Tenders marinated with Garlic, Salt & Pepper, Fresh Herbs, threaded on bamboo skewers then grilled and drizzled with Hot Honey *GF*

HOLIDAY PLATTERS (Please Choose 1):

VEGGIE LOVERS UNITE

Cauliflower & Broccoli marinated in Orange and Oregano, Red Pepper Cashew Dip, White Bean & Rosemary Hummus, Baby Eggplant Roll-ups, Grilled Cremini Mushroom Skewers, Rosemary-Thyme Walnuts, Spiced Chickpeas, and Grilled Bread Rusks *Vegetarian*

ANTIPASTO PLATTER

Roasted Peppers, Grilled Squash, Mozzarella, Provolone, Pepperoncini, Olives, Artichoke Hearts, Prosciutto, Mortadella, Pepperoni, and Genoa Wedges, Focaccia and Breadsticks

WINTER WHITE CHEESE BOARD

Humboldt Fog Goat, Moody Blue, Barely Buzzed Cheddar, Midnight Moon Gouda, and Chimay "A La Biere, Swiss, and Mozzarella Ciliegine accompanied with Stuffed Green Olives, Seasonal Compote, and assorted Crackers *Vegetarian*

MODERN MEDITERRANEAN

Grilled Halloumi Triangles, Chunky Walnut Muhammara, Za'atar Chicken Skewers, Tzatziki, Cucumber Spears, Stuffed Grape Leaves, and Grilled Pita Triangles

CHARCUTERIE

Thinly sliced Prosciutto, Tuscan Fennel Salami, Spanish Chorizo, Wild Boar Salami, Truffled Salami, Pâté de Campagne, and Nduja Spread along with Cornichons, sliced French Bread, Olive Boule, and Seven Grain Baguette

HOLIDAY SAMPLER

Chipotle Lime Poached Shrimp, Basil Dill Chicken Bites, and Grilled Beef Skewers offered with Lemon Aioli and Roasted Red Pepper and Paprika Sauce *GF*

STATIONARY OPTIONS (Please Choose 2):

BREADS & SPREADS

Garlic French Bread, Rosemary Focaccia, and Grilled Pita with Olive Tapenade, Red Pepper & Eggplant Ajvar, Truffled Goat Cheese Spread, Zesty Pimiento Spread, and Roasted Beet Hummus *Vegetarian*

WARM SPINACH & ARTICHOKE DIP

A creamy blend of Spinach and Artichoke Hearts served with Sour Cream, Pico de Gallo, and Tortilla Chips *Vegetarian + GF*

WARM WILD MUSHROOM DIP

Chopped Wild Mushrooms sautéed with Onion and Garlic, blended with Sherry Wine Vinegar, Cream Cheese, and Asiago, then baked until bubbly; served with Pita Crisps and Lavash *Vegetarian*

FIG BRIE EN CROUTE

Whole Wheel of Brie smothered in Fig Jam, wrapped in Puff Pastry and baked until golden; offered with assorted Crisps, Crackers, and Lavash *Vegetarian*

RELISH TRAY

Pickled Shrimp with Creamy Spinach Dip, Blended Olives, Quick Pickled Cucumber and Carrots, Celery Sticks, Radishes, and marinated Spicy Feta offered with assorted Crackers

WINTER SEASONAL CRUDITE

Farmer's Market Selection of blanched Winter Vegetables including Broccoli, Carrots, Endive, Mushrooms, Cauliflower, and Celery offered with a creamy Buttermilk Herb Dip *Vegetarian + GF*



HOME FOR THE HOLIDAYS

Traditional Holiday Dinner
\$24.95 per person
Additional Sides available at Additional Cost

CITRUS SAGE BUTTER BASTED TURKEY WITH PAN GRAVY

Boneless Turkey Breast smeared with a Citrus Sage Butter then oven roasted and basted with Orange Juice and White Wine mixture, served sliced with a Pan Gravy

MULLED CRANBERRY SAUCE

Cranberries simmered with Red Wine, Cane Sugar, and a bouquet garni of Orange Zest, Black Pepper, and Cinnamon Stick *Vegan + GF*

BREAD BASKET

Homemade Miniature Pumpkin Muffins and Rolls with Whipped Honey Butter *Vegetarian*

Your Choice of 3 Sides

TRADITIONAL STUFFING

Toasted Bread Cubes tossed with Celery, Onion, Sausage and seasonings, mixed with Chicken Stock and Egg, then baked

SOURDOUGH PEAR HERB STUFFING

Toasted Sourdough Bread Cubes tossed with diced Pear, Golden Raisins, Sage, Parsley, sautéed Vidalia Onions, and Celery, then baked until golden *Vegetarian*

ROASTED SWEET POTATO WITH SMOKED PAPRIKA HONEY BUTTER

Sweet Potato wedges rubbed with a Smoked Paprika Honey Butter then oven roasted *Vegetarian + GF*

YUKON GOLD PUREE

Yukon Baby Potatoes puréed with Milk, Butter, Chives, Sea Salt and White Pepper and a touch of Mascarpone Cheese *Vegetarian + GF*

RUTABAGA AND POTATO MASHERS

Rutabaga and Yukon Gold Potatoes puréed with Buttermilk, Chives, and Mascarpone *Vegetarian + GF*

ROASTED BUTTERNUT SQUASH WITH PECANS

Butternut Squash cut into cubes, seasoned and roasted, tossed with mildly spicy toasted Pecans and Cranberries *Vegan + GF*

ROASTED BRUSSELS SPROUTS

Brussels Sprouts coated in Olive Oil and Seasonings, roasted with bits of Bacon and Apple *GF*

CAULIFLOWER GRATIN

Cauliflower Florets in a Béchamel Sauce with Gruyere and Parmesan Cheeses, baked until golden *Vegetarian*

ROASTED GREEN BEANS

Oven roasted Green Beans accented with a Caramelized Shallot Butter *Vegetarian + GF*



DECK THE HALLS

Fun and Festive Food Concepts
Full Service Only, each display to serve 25
Minimum 25 Guests

AUTUMN VEGETABLE CARVING STATION

\$10.95 per person

Turmeric Cauliflower, Roasted Beets, Sweet Potatoes, and Portobello Mushrooms roasted in an herb oil and carved to order

Make your Veggies delicious with a variety of toppings to include: Grated Parmesan, Crumbled Goat Cheese, Lemon Aioli, Balsamic Reduction, Chimichurri, Char-grilled Onions, and Toasted Pepitas
Vegetarian

*Requires Carving Chef

MOZZARELLA BAR

\$325 per display

Bamboo Boats filled with a variety of Mozzarella: Individual Burrata Balls, Smoked Mozzarella Triangles, and Fresh Ciliegine Mozzarella Balls offered with a variety of toppings to include: Thinly Sliced Prosciutto, Green Olive Tapenade, Smokey Tomato Bacon Jam, Basil Pesto, Marinated Mushrooms, Grilled Zucchini Ribbons, Balsamic Vinegar, Smoked Maldon Salt, Grilled Bread Rusk, and Focaccia Rusk

EVERYONE LOVES A SLIDER

***Minimum of 25 pieces and 25 per variety**

- Thanksgiving Slider with Turkey, Stuffing, and Cranberry Sauce on a Brioche Slider Roll, \$4.95
- Chicken Parmesan Slider with Provolone and Tomato Sauce, \$3.95
- Cabernet Reduction Sirloin Sliders, \$3.95
- Maryland Crab Cake with Capered Remoulade, \$8.50
- Chickpea Slider with Sun-dried Tomato Aioli, \$3.95

FEAST OF THE SEVEN FISHES

\$395 per display

A beautiful display of Seafood to include: Smoked Fish Spread, Grilled Octopus and White Bean Salad, Red Snapper & Shrimp Ceviche, Smoked Scallops & Mussels, Paprika Aioli Crab Salad, and a Whole Grilled Black Sea Bass accompanied with Celery Sticks, Fried Plantains, and Crostini

GLORIOUS GRAIN STATION

\$250 per display

Cocktail size bowls to fill with a variety of wholesome and satisfying Grains to include Quinoa, Black Rice, or Farro plumped in Vegetable Stock presented with a fun variety of mix ins to include: Roasted Seasonal Veggies, Crumbled Goat Cheese, Shredded Parmesan, Craisins, Toasted Pecans, Toasted Pepitas, Baby Arugula, White Balsamic Vinaigrette, and Honey Ginger Dressing *Vegetarian*

GNOCCHI STATION

\$12.50 per person

Potato Gnocchi with Zesty Tomato Basil Sauce or Sweet Potato Gnocchi with Parmesan Cream Sauce chef prepared to order
Offered with a variety of fun toppings to include: Sautéed Mushrooms, Parmesan Cheese, Caramelized Onions, Sautéed Spinach, Chopped Bacon, Fresh Parsley, Red Pepper Flakes, and Toasted Pine Nuts
Requires Action Station Chef

THE ULTIMATE CARVING STATION

\$395 per display

Whole Strip Loin of Beef and Roasted Turkey Breast carved to order offered with Horseradish Cream Sauce, Caramelized Onion Aioli, Seasonal Chutney, Cranberry Mustard, Chimichurri, and cocktail size Brioche and Pumpernickel Rolls
Requires Carving Chef

CLASSIC RAW BAR

\$8.50 per person *Price subject to Market Pricing*

Oysters on the Half Shell and Clams on the Half Shell to include: Bluepoint Oysters, Malpeque Oysters, Cherry Stone Clams, and Littleneck Clams offered with Cocktail Sauce, freshly Grated Horseradish, and Green Apple Shallot Mignonette Sauce *GF*
Requires On-site Shucker

ADDITIONAL FULL SERVICE ITEMS

SPICY LOBSTER PASTA

\$12.95 per person

Plumped ribbon shaped Mafaldine Pasta with pieces of sweet Lobster Meat tossed in a simple sauce made with Cherry Tomatoes, Shallot, Butter, and a touch of Red Pepper Flakes; served warm from a chafing dish and garnished with Fresh Basil

THANKSGIVING IN A CUP

\$4.25 each

Tiny little bowls filled with sliced roasted Turkey paired with Stuffing, Potatoes, and Gravy then finished with Cranberry Sauce and Sweet Potato Matchsticks

VEGAN CEVICHE CUPS

\$2.50 each

Chopped Hearts of Palm, Cucumber, Edamame, and minced Jalapeño dressed in a creamy Cashew Citrus Sauce, served in individual cups with Finely Chopped Avocado, Cilantro Leaves, and Crispy Tortilla Strips
Vegan + GF

BUTTERNUT SQUASH GALETTE

\$55.00 each (Serves 10-12)

A rustic free-form tart filled with roasted Butternut Squash, Caramelized Onions, and Fontina Cheese baked until crusted is golden brown *Vegetarian*

HONEY ROASTED DUCK BREAST

w/ BALSAMIC CHERRY COMPOTE

\$13.50 per person

Pan Seared Duck Breast brushed with Honey and roasted until medium rare, served with a compote made with dried Cherry, Brown Sugar, and Balsamic
GF

CHEESE & BACON GRIT CAKES w/ SHRIMP

\$4.75 per person

Southern style Grits made with Cheddar and Bacon, formed into small cakes then dipped in Egg and Bread Crumbs, pan fried and served with a Sautéed Shrimp on top

ROAST TENDERLOIN OF BEEF WITH CAESAR CRUST

\$195.00 (Serves 12-15)

Whole Beef Tenderloin encrusted with a Caesar inspired mixture of Parmesan, Anchovy, Dijon, Mayonnaise, and Bread Crumbs, roasted in the oven to medium rare, sliced and offered with a Caesar Sauce

CHIPOTLE HONEY CHICKEN w/ SWEET POTATO PUREE

\$75.00 per display (Serves 20)

Skewered Chicken Bites finished with Chipotle Honey served atop Sweet Potato Purée *GF*





SANTA'S WORKSHOP

Come in and look at what the elves have put together!
All selections available for drop off or full service

HOLIDAY HAM WITH APRICOT BOURBON GLAZE

\$275.00 (Serves 40-50)

Fresh Country Ham baked and finished with a Glaze made of Apricot Preserves, Whole Grained Mustard, and Bourbon, spiral cut and offered with a Winter Fruit Chutney, served with Brioche Rolls and Petite Croissants

POMEGRANATE BEEF SHORT RIBS

\$13.95 per person (Minimum of 20)

Boneless Beef Short Ribs braised until tender and finished in a Rosemary Pomegranate Sauce

SEAR ROASTED TENDERLOIN OF BEEF

\$195.00 (Serves 12-15)

Whole Beef Tenderloin seasoned with Mustard and Garlic then pan seared, finished in the oven to medium rare and served sliced with a Port Wine and Cranberry Sauce

LENTIL MUSHROOM STUFFED CABBAGE

\$7.50 each

Cabbage Leaves stuffed with Sautéed Mushrooms, Shallot, Lentils, Brown Rice, and GF Panko, baked with a Zesty Tomato Sauce *Vegan + GF*

ROASTED ROOT VEGETABLE SALAD

\$4.95 per person

Root Vegetables to include: Rutabaga, Sweet Potatoes, Yukon Gold Potatoes, and Turnips tossed with Celery and Peppers, finished with a Maple and Thyme Vinaigrette *Vegan + GF*

GUINNESS BEEF STEW

\$5.75 per person

A rich Beef Broth enhanced with Guinness Beer and combined with Beef Chuck, Potatoes, Carrots, and Herbs

WINTER WHITE SALAD

\$3.50 per person

Cauliflower Florets, Shaved Fennel, and White Beans tossed with Crumbled Feta Cheese, lightly dressed with a Lemon Thyme Vinaigrette and finished with Minced Chives *Vegetarian + GF*

STUFFED BONELESS TURKEY BREAST

\$195.00 (Serves 25-30)

Boneless Breast of Turkey filled with a Dried Fruit and Bread Stuffing, served sliced at room temperature and offered with Sweet Potato Rolls, Miniature Orange Muffins, and an Herbed Mustard

CRISPED CHICKEN w/ MAPLE VINEGAR SAUCE

\$6.75 per person

Oven crisped Chicken seasoned to perfection and served with a Maple Vinegar Sauce *GF*

ROASTED SALMON w/ CRANBERRY THYME CRUST

\$12.25 per person

Salmon Filets encrusted in Panko and chopped Cranberries, seasoned with Lemon and Thyme and roasted in the oven

ROAST TURKEY & SWISS FEUILLETE

\$120.00 each (Serves 30)

Puff Pastry layered with Sliced Roast Turkey, Swiss Cheese, and a Brown Mustard Spread, baked until golden then cut into bite size squares

ROASTED LATE AUTUMN VEGETABLE DISPLAY

\$125.00 per display (Serves 25)

Acorn Squash Rounds, Parsnips, Fennel Wedges, tiny Whole Red Bliss Potatoes, and Sweet Potato Wedges lightly marinated with Herbs and Garlic, oven roasted and served with a Tangy Lemon and Chive Aioli *Vegetarian + GF*

ROASTED BUTTERNUT SQUASH SOUP

\$4.75 per person

Roasted Butternut Squash and Onions seasoned with Cinnamon, blended with Sweet Cream and Chicken Stock, and topped with Toasted Candied Pecans *GF*

SWEET POTATO & RUTABAGA CHEDDAR STACKS

\$3.50 each

Sweet Potato and Rutabaga thinly sliced and layered with Cheddar Cheese, Egg, and Cream, baked until set and served in wedges *Vegetarian + GF*

CRANBERRY GLAZED SWEET POTATOES**\$3.50 per person**

Oven roasted Sweet Potatoes glazed with a Spiced Bourbon and Cranberry Glaze *Vegan + GF*

BLACK & WILD RICE w/ EDAMAME**\$3.75 per person**

Plumped Forbidden Black Rice and Wild Rice tossed with Edamame, diced Carrot, Scallions, and dried Cranberries flavored with an Orange Rice Wine Vinaigrette *Vegan + GF*

CELERY CHICKPEA SALAD w/ PARMESAN**\$3.50 per person**

Julienne Celery, Scallions, and Chickpeas tossed with Celery Leaves, Basil, and Shaved Parmesan then dressed with a Maple Dijon Vinaigrette *Vegetarian*

WINTER WHITE CHEESE BOARD**\$195 per display (Serves 20-25)**

Humboldt Fog Goat, Moody Blue, Barely Buzzed Cheddar, Midnight Moon Gouda, Chimay "à La Bière," Swiss, and Mozzarella Ciliegine accompanied with Stuffed Green Olives, Seasonal Compote, and Assorted Crackers *Vegetarian*

MAKE YOUR OWN MINI SANDWICHES**\$185.00 per display (Makes 40)**

Customize your own little sandwich! Sliced Turkey, Honey Ham, Roast Beef, Provolone, Dill Havarti, Chickpea Hummus, Feta Spread, sliced Plum Tomatoes, Baby Arugula, Caramelized Onion Aioli, Cranberry Mustard, Whole Grain Mini Croissants, and Brioche Knot Rolls

BREADS & SPREADS**\$150.00 per display (Serves 20-25)**

Garlic French Bread, Rosemary Focaccia, and Grilled Pita with Olive Tapenade, Red Pepper & Eggplant Ajvar, Truffled Goat Cheese Spread, Zesty Pimiento Spread, and Roasted Beet Hummus *Vegetarian*

HOLIDAY SAMPLER**\$185.00 per display (Serves 20-25)**

Chipotle Lime Poached Shrimp, Basil Dill Chicken Bites, Grilled Beef Skewers offered with Lemon Aioli and Roasted Red Pepper and Paprika Sauce *GF*

BABY SCALLOP & SHRIMP CUPS**\$2.95 each**

Baby Scallops and Shrimp tossed in a Creamy Mixture with Dill, Lemon, and Seasonings and placed in tiny plastic cups *GF*

CRANBERRY WALNUT BABY SPINACH & KALE SALAD**\$3.50**

Baby Spinach & Kale tossed with Dried Cranberries, Toasted Walnuts, and Shaved Red Onion, lightly dressed with a Cranberry Vinaigrette *Vegan + GF*

HOLIDAY JEWEL SALAD**\$3.95 per person**

A celebratory bright mix of Chopped Romaine and Arugula tossed with Pomegranate Arils, Asian Pear, Pistachio, and Cauliflower Rice, offered with Champagne Vinaigrette *Vegan + GF*

GREEN LEAF SALAD**\$3.50 per person**

Leafy Greens with Radicchio and Endive tossed with Orange, Shaved Fennel, and Dried Cranberries, offered with a Citrus Vinaigrette *Vegan + GF*

CHARCUTERIE**\$230.00 per display (Serves 20-25)**

Thinly sliced Prosciutto, Tuscan Fennel Salami, Spanish Chorizo, Wild Boar Salami, Truffled Salami, Page de Campagne, and Nduja Spread along with Cornichons, Sliced French Bread, Olive Boule, and Seven Grain Baguette

MODERN MEDITERRANEAN**\$175.00 per display (Serves 20-25)**

A beautiful display inspired by the beauty of the Mediterranean to include: Grilled Halloumi Triangles, Chunky Walnut Muhammara, Za'atar Chicken Skewers, Tzatziki, Cucumber Spears, Stuffed Grape Leaves, and Grilled Pita Triangles

WINTER SEASONAL CRUDITÉ**\$95.00 per display (Serves 20-25)**

Farmer's Market Selection of blanched Winter Vegetables including Broccoli, Carrots, Endive, Mushrooms, Cauliflower, and Celery offered with a Creamy Buttermilk Herb Dip *Vegetarian + GF*

BUTTERNUT SQUASH & CARROT SUMMER ROLLS**\$2.75 each**

Butternut Squash, Carrot, and Lettuce in a Gluten Free Rice Paper Wrapper served with a Sweet Thai Chili Sauce *Vegan + GF*

PETITE PUMPKIN BUTTERMILK BISCUITS**\$2.95 each**

Flakey Buttermilk Biscuits made with Pumpkin Purée and stuffed with your choice of Honey Ham or Roast Turkey and a Whipped Cranberry Butter



DROP OFF HOLIDAY HORS D'OEUVRES

Minimum 25 pieces per selection

RED GRAPE, GORGONZOLA & WALNUT TARTLET

\$2.75 each

Gorgonzola, sliced Red Grapes, and toasted Walnut gently warmed in a savory Tartlet Shell and finished with Cracked Black Pepper, Dried Cranberries & Chive
Vegetarian

PEPPERONI ARANCINI

\$1.75 each

Snowball of Risotto, Diced Pepperoni, Mozzarella, Parmesan, and Parsley coated in GF Panko, flash fried and served with Tomato Marinara *GF*

FRENCH ONION SOUP BUN-LESS BURGER BITES

\$2.25 each

Ground Beef mixed with Caramelized Onions, Gruyere Cheese, and French Onion Soup Broth and baked
GF

ROASTED GARLIC HERB SHRIMP

\$2.75 each

Large Tiger Shrimp tossed with Garlic and Herbs, roasted and offered with Cocktail Sauce *GF*

PINE NUT, SWISS CHARD & GRUYERE TARTLET

\$2.25 each

Roasted Fennel, Onion, and Swiss chard baked in an Egg Custard with Pine Nuts and Currants until golden
Vegetarian

CRANBERRY SAUSAGE BITES

\$2.25 each

Sweet Italian Sausage blended with Fresh Cranberries, Shredded Cheddar, and Mustard, formed into balls and baked, and offered with a Fresh Cranberry sauce

ORANGE GINGER SALMON BITES

\$2.25 each

Salmon Filet cut into bite size pieces marinated in Garlic, Ginger, Soy Sauce, Honey, and Orange Juice then pan seared, offered with an Orange Miso Dipping Sauce *GF*

MAPLE ROASTED TOMATO SKEWER w/ MOZZARELLA

\$1.75 each

Cherry Tomatoes roasted in Maple Syrup, Thyme, and Garlic, then skewered with a Fresh Mozzarella ball
Vegetarian

GRILLED ZA'ATAR CHICKEN SKEWERS

\$1.95 each

Chicken Thighs Marinated in Za'atar, Lemon, Garlic, and Spices then grilled and offered with Tzatziki *GF*

BACON WRAPPED DATES

\$2.25 each

Fresh Dates wrapped in Bacon and oven roasted, served on toothpicks *GF*

BALSAMIC BRUSSELS SPROUT SKEWERS

\$1.50 each

Braised Brussels Sprout Halves tossed in Dijon, Balsamic, and Local Honey Dressing then skewered
Vegetarian + GF

STICKY BUTTERNUT SQUASH w/ SESAME SEEDS

\$1.75 each

Butternut Squash bathed in Brown Sugar Soy marinade, coated with Sesame Seeds and oven roasted; presented on skewers with a Chive Soy Sauce *Vegan + GF*



FULL SERVICE HOLIDAY HORS D'OEUVRES

Minimum 25 pieces per selection

NEW ENGLAND CLAM CHOWDER BITES

\$2.50 each

Pate a Choux puffs filled with diced Potato, Bacon, and Chopped Clams finished with a Rich and Creamy Sauce and topped with Chopped Chives

RADISH BITE

\$1.75 each

Watermelon Radish topped with Mashed Avocado, a dollop of Cashew Cream, and garnished with Cilantro
Vegan + GF

GRILLED HALLOUMI WITH FRUIT COMPOTE

\$2.50 each

Halloumi Cheese brushed with Olive Oil and grilled in triangle pieces and topped with a Winter Fruit Compote *Vegetarian + GF*

RICOTTA BRUSCHETTA w/ CRANBERRY & PISTACHIOS

\$1.95 each

Ricotta Cheese scented with Lemon, spread on Crostini and sprinkled with Chopped Pistachios and Chopped Craisins then drizzled with Local Honey
Vegetarian

TRUFFLED GRILLED CHEESE

\$2.25 per triangle

Brioche Bread spread with Truffle infused Butter, filled with Swiss Cheese, warmed on the griddle, and served in triangles *Vegetarian*

CORNBREAD CROSTINI

\$1.75 each

Toasted Cornbread Batons topped with Whipped Jalapeño Cream Cheese and Crispy Pancetta

CHICKEN LIVER TOASTS WITH SHALLOT JAM

\$1.95 each

A Brioche Toast spread with a Creamy Chicken Liver Mousse, finished with a Sweet Shallot Jam

MINI POMEGRANATE BEEF SHORT RIB BITES

\$2.75 each

Beef Short Rib Bites braised in a Pomegranate BBQ Sauce and offered in an individual spoon with Mashed Potato Rosette and Shredded Baby Carrot *GF*

COCONUT CHICKEN CACHAPAS

\$2.25 each

Chicken Thigh braised with Coconut Milk atop a Savory Corn Pancake with a Sweetie Drop Pepper
GF

SMOKED SALMON CUCUMBER BITES

\$1.95 each

Bite size Cucumber Coins with a dollop of Lemon Dill Cream Cheese then skewered together with Pastrami Smoked Salmon and garnished with fresh Dill *GF*

ROAST POTATO & GRUYERE SQUARES

\$2.25 each

Roasted Fingerling Potatoes sliced atop Puff Pastry layered with Shredded Gruyere Cheese, baked until golden then garnished with Chopped Rosemary
Vegetarian

CORNICHON BEEF SKEWERS

\$2.25 each

Tiny Cornichons skewered with Sliced Garlic Herb Beef Tenderloin Tips and offered with a Horseradish Cream Sauce *GF*

MINI SMOKED SALMON CROQUE MONSIEUR

\$2.25 each

Miniature Rye Toasts filled with a Creamy Smoked Salmon Spread, dipped in Egg Custard, and griddled

SEARED SCALLOP w/ SWEET POTATO PUREE

\$2.95 each

Seared Sea Scallops served with Sweet Potato Purée and a touch of Onion Marmalade *GF*

NAUGHTY, BUT NICE

Fun and Festive Desserts

CHRISTMAS TREE CROQUEMBOUCHE

Small, \$90.00 (Serves 20-30)

Miniature Pate Choux Puffs filled with Vanilla Buttercream, lightly coated with Caramel and layered into the shape of a Christmas Tree, decorated with bits of Candied Fruit and edible seasonal decoration, then topped with a Holiday Bow *Vegetarian*

HOT CHOCOLATE CAKE

\$65.00 per cake (Serves 10-12)

Chocolate Cake layered with Marshmallows and Chocolate Mousse, decorated in Brown and White with a Chocolate Ganache Drip

EGGNOG PANNA COTTA w/ SPIKED CRANBERRY GELÉE

\$2.95 each

A creamy thick Custard topped with a layer of Cranberry Gelée and garnished with a sprig of Rosemary *GF*

PEAR FRANGIPANE TART

\$45.00 each (Serves 10-12)

Sweet Pastry Shell filled with an Almond Custard and sliced Pear, baked until golden and puffed, then lightly glazed with an Apricot Glaze *Vegetarian*

RUM & EGGNOG MINI BUNDT CAKES

\$3.95 each

A dense Cinnamon Eggnog Cake spiked with Rum and glazed with a Cream Cheese Frosting *Vegetarian*

GINGERBREAD WHOOPIE PIES

\$2.25 each

A spiced Ginger Shell filled with a Cream Cheese Frosting, dusted with snow-like Sugar *Vegetarian*

CHOCOLATE CREME BRULEE & SUGAR COOKIES

\$4.95

Rich Chocolate Custard with a Sugar Crust served with a platter of Sugar Cookies to soak up that delicious flavor! *Vegetarian*

Full Service Only

OLD FASHIONED CHRISTMAS GOODIE TRAY

\$70.00, 50 pieces

A delicious and festive selection of Petite Cookies, Candies, Bars, Fudge, and Sweets prepared by our Pastry Chef to include a selection from the following: Fudges, Bark, Sugar Cookies, Gingerbread, Cheesecake Bars, Fruit Filled Cookies, and many more! *Vegetarian*

RASPBERRY PISTACHIO PATE A CHOUX

\$5.50 each

A crunchy Cream Puff filled with a Raspberry Pastry Cream, topped with a Pistachio Buttercream and Fresh Raspberry *Vegetarian*

PEPPERMINT BARK CANNOLI

\$2.75 each

An Italian Holiday tradition filled with Mascarpone Cream, dipped in Chocolate and sprinkled with Peppermint Crunch *Vegetarian*



FESTIVE LIBATIONS

Drinks for a Crowd!

*Alcoholic Beverages Require On-Site Staff

NON ALCOHOLIC

SPICED CIDER

\$30.00 per gallon (serves about 20 guests)

McCutcheon's Cloudy Apple Cider spiced with Orange, Cinnamon, and Cloves; served hot or cold

EGGNOG

\$30.00 per gallon (serves about 20 guests)

Rich, Creamy Eggnog, a Holiday Tradition Sprinkled with Ground Nutmeg

CORCORAN COCOA

\$30.00 per gallon (serves about 20 guests)

Creamy, rich, and smooth Hot Cocoa made with 72% Pure Cacao, presented with Mini Marshmallows

PUMP IT UP

\$4.00 per person

- Milk Chocolate & White Chocolate Shavings
- Frangelico infused Whipped Cream
- Ground Cinnamon with Vanilla Bean
- Hazelnut Biscotti
- Crumbled Heath Toffee Chips

ALCOHOLIC

SPARKLING CITRUS CAMPARI PUNCH

\$95.00 per gallon (serves 15-16)

Orange and Grapefruit Juices mixed with Vodka, Campari, and Sparkling Water, garnished with Orange Wheels

APPLE BOURBON ARNOLD PALMER

\$95.00 per gallon (serves 15-16)

A refreshing mix of Apple Cider, Lemonade, Iced Tea, and Bourbon garnished with Lemon Wheels served over ice

PINEAPPLE RUM PUNCH

\$95.00 per gallon (serves 15-16)

Dark and Light Rum mixed with Orange Juice and Pineapple Juice, finished with a Lemon Simple Syrup, frozen Pineapple, and fresh Mint

MISTLETOE MARGARITAS

\$95.00 per gallon (serves 15-16)

Tequila mixed with Pomegranate Juice, Sour Mix, and Triple Sec, finished with a touch of Grenadine and served over ice with a Lime Wedge



HOLIDAY BRUNCH SUGGESTIONS

A few suggestions for a lovely Holiday Brunch

COUNTRY FRIED CHICKEN & WAFFLES

\$5.50

Chicken Breasts coated in a Country-style Flour Mixture then fried to a crispy golden brown; served atop a Buttermilk Waffle wedge and drizzled with Maple Syrup *Full Service Only*

CHEESE & BACON GRIT CAKES w/ SHRIMP

\$5.25 per person

Southern style Grits made with Cheddar and Bacon, formed into small cakes then dipped in Egg and Bread Crumbs, pan seared and served with a Sautéed Shrimp on top *Full Service Only*

MONTE CRISTO STRATA

\$75.00 each (Serves 12-15)

Layers of crusty White Bread with Honey Ham, Gruyere Cheese, and Grainy Mustard soaked in an Egg Custard and baked until bubbly and golden

HEARTY APPLE WALNUT SALAD

\$3.50

Apple, Pear, Celery, Celery Root, Toasted Walnuts, and Chopped Scallion tossed with Baby Spinach and Kale, dressed with an Apple Cider Vinaigrette *Vegan + GF*

CORNERED BEEF HASH

\$3.75

Sautéed Onions tossed with Yukon Gold Potatoes and Corned Beef, Caramelized to perfection *GF*

ROSEMARY BLACK PEPPER BACON

\$1.50

Smoked Bacon with Black Pepper & Rosemary *GF*

AVOCADO TOAST STATION

\$7.95 per person

Grilled Multigrain Toasts topped with Mashed Avocado and offered with a variety of toppings to include: Basil Chiffonade, Sliced Hard Boiled Eggs, Smoked Salmon, Sliced Red Onion, Red Chili Flakes, Sliced Radishes, Sliced Tomatoes, and Pico de Gallo *Full Service Only*

PUMPKIN PEAR FRENCH TOAST

\$3.50 each

Torn French Bread tossed with Sliced Pear, Craisins, and Spices then combined with a Pumpkin Egg Custard and baked until golden; dusted with Powdered Sugar *Vegetarian*

POWER PLATTER

\$85.00 per display (Serves 15-20)

A duo of Edamame Hummus and Smoked Salmon Cream Cheese Spread offered with Cucumber Rounds, Daikon Radish Coins, and Rice Crackers *Vegan + GF*

PETITE PUMPKIN BUTTERMILK BISCUITS

\$2.95 each

Flakey Buttermilk Biscuits made with Pumpkin Purée and stuffed with your choice of Honey Ham or Roast Turkey and a Whipped Cranberry Butter

BLACK & WILD RICE w/ EDAMAME

\$3.75 per person

Plumped Forbidden Black Rice and Wild Rice tossed with Edamame, diced Carrot, Scallions, and Dried Cranberries flavored with an Orange Rice Wine Vinaigrette *Vegan + GF*

