

Holiday Party Menu

COLD APPETIZERS

Chili Lime Grilled Shrimp Skewer *\$25.89/dozen*
cilantro pesto (GF)

Roasted Wild Mushroom & Goat Cheese Crostini (V) *\$18.59/dozen*

Lobster & Mango Salad on Cucumber (GF) *\$25.89/dozen*

Smoked Salmon *\$23.89/dozen*
caper cream, candied lemon, fresh dill on rye crostini

Scallop Ceviche *\$25.39/dozen*
roasted corn, jalapeno charred citrus and flatbread crisps

HOT APPETIZERS

Poached Pear, Cranberry & Brie in Phyllo Cup (V) *\$16.39/dozen*

Bacon Gouda Arancini *\$19.89/dozen*
charred sweet pepper coulis

Lump Crab Stuffed Mushrooms *\$22.59/dozen*
honey dijon drizzle

Spinach & Feta Phyllo Purse *\$18.89/dozen*

Harissa Chickpea Fritter *\$17.59/dozen*
lemon tzatziki (V)

Black Bean Croquette *\$16.59/dozen*
spicy tomato sauce and pickled red onion (V)

HOLIDAY DISPLAYS

Fresh Burrata Display *\$8.89/person*
fresh balls of burrata with toppings of crisp pancetta, arugula pesto, charred grape tomato salsa, crispy garlic chips, balsamic drizzle, chili infused oil, and parmesan crostini

Mezze Display *\$6.69/person*
roasted pepper hummus, roasted garlic baba ghanoush, grilled vegetables, marinated olive salad, cucumber dill sauce, grilled pita chips

Meats & Cheese Display *\$9.79/person*
turkey, cranberry, pistachio, and sage terrine, shaved prosciutto, sopressata, capicola, extra sharp new york cheddar, fresh mozzarella, havarti dill cheese, house made spicy pickles and assorted breads and crackers

Build Your Own Tortellini Salad Display *\$8.59/person*
chilled cheese tortellini, basil pesto, charred cherry tomato, grilled red onion, roasted wild mushrooms, garlic wilted spinach, crispy carrot, olive oil, sea salt and cracked black pepper

Build Your Own Cheesecake Parfait Display *\$5.89/person*
vanilla cheesecake pieces with balsamic macerated strawberries, fresh blueberries, chocolate chips, dried cherries, walnut brittle, graham cracker crumble, whipped topping, caramel and chocolate sauce