



Premium Holiday Cocktail Party

Stationary Hors d'oeuvres Suggestions

Seafood Tower of Lobster, Shrimp, Crab, Cocktail Sauce, Joe's Mustard Sauce

*Oysters on the Half Shell * Shrimp Cocktail*

*Mezze Station, small dishes of vegetarian specialties of Pickled Vegetables,
Stuffed Grape Leaves, Mediterranean Olives, Herbed Feta Cheese, Marinated Veggies and More*

Charcuterie & Cheese display. Prosciutto, Soppressata, Ass't'd Cheeses, Crackers, Artisan Breads

Baked Brie, Cranberry Pecan Compote, Baguette, Crackers

Passed Hors d'oeuvres options

*Asian 9 Spice Lamb Chops * Bacon Horseradish Crusted Lamb Chops*

*Maine Lobster Risotto Parfaits * Guinness Short Rib Pot Pie topped with Whipped Sweet Potatoes*

*Creole Shrimp, Prosciutto wrapped, five pepper jelly * Filet Oscar Bites * Bourbon Maple Scallops*

*Turkey Cobbler Mini Pot Pie * Bacon Wrapped Scallops * Petite Beef Wellington*

*Sweet Potato Puffs * Cocktail Frank Puffs * Coconut Shrimp * Swedish Meatballs*

Carving Station

*Slow Smoked Prime Rib, Béarnaise & Horseradish Sauces * Roast Turkey & Stuffing, Cranberries*

*Parkerhouse Rolls * Roasted Yukon Gold Potatoes * French Green Beans*

Winter Soltice Salad, Mandarin Oranges, Goat Cheese, Apples, Almonds, White Balsamic

Dessert Options

Holiday Desserts Gingerbread Cheesecake Bar, Linzer Cookies, Cranberry Eggnog Bars, Cream Puffs

Holiday Cookies Gingerbreadmen, Sugar Cookies in Stars, Trees, Snowmen, Candy Canes, Cake Pops

Holiday Egg Nog

*Warm Cranberry Apple Crisp with Bourbon Whipped Cream * Pumpkin-Gingersnap Tiramisu*

Raspberry Cream Puff Swans & Cream Puffs dusted with Powdered Sugar