



Christmas / Holiday Menu Suggestions

Hors d'oeuvres:

Asparagus Spears

*Farm-Raised Asparagus wrapped in a Puff Pastry and filled w/
Parmesan Cheese, topped w/ a drizzle of White Truffle Oil*

Baked Brie on Toasted Herb Bread

Topped w/ Fresh Strawberries & Cream

Baked Bleu Cheese, Onion & Bacon Puffs

Bruschetta

Topped w/ Roma Tomatoes, Garlic & Fresh Sweet Basil

Endive Spears

Filled w/ Blue Cheese, Apple, Candied Walnut & Citrus Vinaigrette

Gravlax

Toasted Points topped w/ Crème Fraiche & Smoked Salmon

Green Grape Spheres

Wrapped in Goat Cheese & Rolled in Toasted Pistachios

Jumbo Shrimp Cocktail

Served w/ Cocktail Sauce & Lemon

Imported Cheese & Charcuterie Platter (Platter/Buffer)

Served w/ Toasted Crostinis, Assorted Crackers & Dried Fruits



Mini Crab Cakes

Prepared Maryland Style, Pan-Seared and served w/ a Spicy Aioli

Pesto-Salmon Skewers

Stuffed Cherry Tomatoes

Filled w/ Boursin Cheese & Garnished w/ Fresh Basil

Stuffed Mushrooms

Stuffed w/ choice of Chicken or Sun-Dried Tomatoes, Red Onions & Gorgonzola Cheese

Vegetable Crudités (Platter/Buffer)

*Assorted Seasonal Fresh Vegetables
Served w/ an Herb-Cream Dipping Sauce*

Salads:

Caprese Salad

*Vine-Ripened Tomatoes, Buffalo Mozzarella & Basil
Topped w/ a drizzle of Balsamic Reduction*

Couscous Salad

*Couscous, Tomatoes, Feta Cheese, Dried Cranberries, Olives
& Chopped Parsley*

Mixed Baby Greens Salad

*Mixed Baby Greens, Strawberries, Goat Cheese, & Candied Walnuts
Tossed in Raspberry Vinaigrette*

Mixed Colored Beets & Burrata Cheese Salad

Served on a Bed of Arugula Salad w/ a Drizzle of Balsamic Vinaigrette



Spinach Salad

*Fresh Young Spinach Leaves w/ Gorgonzola, Croutons
Tossed in Honeyed Vinaigrette*

Waldorf Salad

*Mixed Baby Greens, Candied Walnuts, Seedless Grapes,
Green Apples, Celery, Bleu Cheese
Tossed in traditional Waldorf Dressing or Light Vinaigrette*

Sides:

Assorted Fresh Breads

Butternut Squash Soup

Topped w/ a dollop of Crème Fraîche & Fresh Chives

Cranberry Sauce

Creamed Corn

Green Bean Casserole

Herb Stuffing

Mushroom Risotto

Nana's Southern Yams
(Roasted or Whipped)

Rice Pilaf

Roasted Asparagus
Tossed w/ Brown Butter Almonds



Roasted New Potatoes
w/ Rosemary and Black Truffle Oil

Scalloped Potatoes

Seasonal Fresh Fruit Platter

Sautéed Slender French Green Beans
*Served in Garlic Butter or dressed w/ Sesame Oil and Dusted with
Toasted Sesame Seeds*

Steamed Broccoli
Tossed w/ Brown Butter Almonds

Yukon Gold Whipped Mashed Potatoes
Choice of Roasted Garlic, Wasabi or Plain

Entrees:

Basil-Pesto Pasta

Grilled Tri-Tip
Marinated in a Light Asian-style Sauce

Lamb Chops
Encrusted w/ Herbed Pistachios w/ a Drizzle of Rosemary Oil

Hawaiian Chicken
*Bone-In, Skin On (choice of thighs and/or chicken breasts)
Marinated in a blend of Tropical Flavors*

Pulled Pork
Roasted Pork Butt infused w/ Fresh Pineapple



Roasted Galantine Chicken

*Bone-In, Skin On (choice of thighs and/or chicken breasts)
Topped w/ Roasted Garlic, Olives & Rosemary Au Jus*

Roasted Pork Loin

Topped w/ Mushroom Gravy and Cranberries

Southern Fried Chicken

Whole Glazed Spiral Sliced Ham

Whole Roasted Turkey (18+ lb.)

Served w/ Traditional Turkey Gravy

Dessert:

Apple Pie

Served warm and topped w/ Vanilla Bean Ice Cream

Five-Chocolate Fudge Brownies

Topped w/ Fudge Sauce & Fresh Strawberries

Served Warm w/ Vanilla Bean Ice Cream

Freshly Baked Chocolate Chip Cookies

Holiday Sugar Cookies

Variety of cookie cutter shapes available

New York-style Cheesecake

Topped w/ Choice of Fruit Compote or Chocolate Fudge Sauce



Pumpkin Pie

Topped w/ Vanilla Bean Whipped Cream

Southern Banana Pudding

Topped w/ a Caramelized Banana Bite & Fresh Whipped Cream

Served on a Mini Wafer

Virginia Mixed-Berry Cobbler

Mixed Virginia Berries with Crunchy Vanilla Bean Infused Crust,

Served warm w/ Vanilla Bean Ice Cream