

Happy Holidays!

Menu Selections

Nibbles

Artichoke Tempura, Bernaise Sauce
Bacon wrapped Scallops
AhiTuna Tartare on Brioche with Avocado
Sugar Snap Peas with Blue Cheese Mousse
Dill Mini Pancake with Caviar, Sour Cream, Pickled Onion

Soups and Salads

Winter Greens with Belgian Endive, Kohlrabi, Apples, Hazelnuts
Bowtie Pasta with Grilled Zucchini Olives, Spinach, Caesar Dressing
Cream of Pumpkin Soup with Toasted Pumpkinseed Pesto
Lobster Bisque, Sherry, Chives

Buffet Treats

Cauliflower and Truffle Gouda Fondue, Artisan Breads, Vegetables
Charcuterie with European Cheeses, Mustards and Condiments
Smoked Turkey, Chicken Liver Pate, Fruit Chutneys, Pickled Vegetables
Red Snapper Crudo, Mandarin Orange, Tamari, Serrano Chili, Olive Oil

Entrees

Roast Pork Loin, Apple and Maple Lacquer, Wild Rice Medley
Baked Walleye with Mushroom and Cornbread Panade, Shrimp Sauce
Chicken Scallopini, Spinach, Sundried Tomatoes, Olives, Capers, Parsley
Beef Medallions, Shiitake Mushroom Sauce, Baby Bok Choy

Gourmet Sides

Rye Bread and Chestnut Bread Pudding
Brussels Sprouts and Pearl Onions with Tarragon Cream
Goat Gouda Mashed Potatoes with Buttered Crumbs
Rainbow Carrots with Pesto, Crispy Garbanzo Beans

Desserts

Assortment of Holiday Butter Cookies and Bars
Maple Creme Brulee
Phyllo Cups with Mincemeat and Praline
Chocolate Yule Log , Egg Nog Pastry Cream Filling