Fabulous

Holiday Celebrations 2019

All I Want for Christmas

Hors d'oeuvres

Winter Dips ~ Garlic Hummus, Tuscan White Bean & Whipped English Cheddar, Pita Chips, Walnut, Cranberry Apricot Croutons

Assorted Domestic Cheese ~ Dried Fruits, Crackers, Croutons & Flatbreads

Vegetable Crudité ~ Red Pepper Hummus Roasted Artichoke & Garlic Dip Roasted Tomato & Caper Caponata Bruschetta on Toasted Semolin Crouton

Chicken Satay ~ Peanut Dipping Sauce

Petite Steak Sandwich ~ Onion Jam & Chimichurri Sauce on Pretzel Roll

Holiday Sweets

Collection of Tarts, Pastries, Profiteroles

Cookies, Dessert Shots & Truffles

Rocking Around the Christmas Tree

Heavy Hors d'oeuvres

Baked Brie En Croute ~ Candied Cranberries & Almonds, Orange Jam & Crackers

Winter Dips ~ Garlic Hummus, Tuscan White Bean & Whipped English Cheddar, Pita Chips, Walnut, Cranberry Apricot Croutons

Iced Shrimp Display ~ Cocktail Sauce, Horseradish & Lemons

Artisan Cheeses ~ Dried Fruits, Crackers, Croutons & Flatbreads

Vegetable Crudité ~ Red Pepper Hummus & Spinach Almond Crème Fraiche

Cauliflower Risotto Martini Bar ~ Roasted Butternut Squash, Crispy Sage Herbs, Wild Mushrooms & Gruyere

Sliced Steak ~ Roasted Peppercorn Filet Mignon, Horseradish Aioli, Rosemary Chimichurri & Onion Jam with Onion Rolls, Semolina Ficelle & Garlic Parmesan Crouton

Holiday Sweets

Collection of Tarts, Pastries, Profiteroles, Cookies, Dessert Shots & Truffles

Peace on Earth

Hors d'oeuvres Display

Torta ~ Dried Cranberries, Roasted Walnuts, Mascarpone & Croutons

Winter Dips ~ Garlic Hummus, Tuscan White Bean & Whipped English Cheddar, Pita Chips, Walnut, Cranberry Apricot Croutons

Holiday Buffet

Holiday Garden Greens ~ Organic Greens, Radicchio, Dried Cranberry, Roasted Walnuts, Cucumbers, Radish & Pomegranate Vinaigrette

Artisan Breads ~ Berry Butter

Stuffed Turkey Breast ~Cornbread Stuffing, Cranberry Orange Relish & Turkey Gravy

Old Fashioned Meatloaf ~ Wild Mushroom Gravy

Garlic Mashed Potatoes ~ Buttermilk & Chives

Green Beans ~ Toasted Almond

Holiday Sweets

Collection of Tarts, Pastries, Profiteroles, Cookies, Dessert Shots & Truffles

Believe in Miracles

Hors d'oeuvres Butler Passed

Butternut Squash ~ Mac & Cheese Phyllo Tarts

Sliders ~ Beef, Cheddar, Lettuce, Tomato, Pickle & Barbecue Ketchup on Brioche Bun

Arancini ~ Wild Mushrooms, Thyme, Caramelized Onion & Risotto

Turkey Meatballs ~ Mashed Yams & Candied Cranberry

Grilled Cheese ~ Gruyere, Fontina, Fig Jam & Caramelized Onions on Walnut Toast

Petite Crab Cake ~ Lemon Caper Crème Fraiche

Steak ~ Skewers Butter & Blue Cheese Drizzle

Ahi Tuna Tacos ~ Mango Salsa, Guacamole & Wasabi Micro Greens

Holiday Sweets

Collection of Tarts, Pastries, Profiteroles, Cookies, Dessert Shots & Truffles

Martinis & Mistletoe

Martinis

Candy Cane, Ginger Snap, Candied Cranberry, Espresso, Peppermint Chocolate & Eggnog

Seasonal Bar Popcorn

Hors d'oeuvres

Vodka Infused Smoked Salmon ~ Dill Crème Fraiche, Capers & Caviar on Pumpernickel Cylinder

Grilled Cheese ~ Gruyere, Fontina, Fig Jam & Caramelized Onions on Walnut Toast

Petite Crab Cake ~ Lemon Caper Crème Fraiche

Steak ~ Skewers Butter & Blue Cheese Drizzle

Hors d'oeuvres ~ Station Display

Torta ~ Dried Cranberries, Roasted Walnuts, Mascarpone & Croutons

Winter Dips ~ Garlic Hummus, Tuscan White Bean & Whipped English Cheddar, Pita Chips, Sour Dough, Cranberry Apricot Croutons

Vegetable Crudité ~ Red Pepper Hummus & Roasted Artichoke & Lemon Zest Dip

Small Plates

Mac & Cheese Bar ~ Roasted Butternut Squash, Thyme, Gruyere, Parmesan Curls, Green Onions, Wild Mushrooms, English Peas, Caramelized Onions & Roasted Tomato

*Optional Selections: Lobster, Scampi Shrimp & Cajun Chicken

Chicken Breast ~ Stuffed Polenta, Kale, Mascarpone & Sun-Dried Tomato & Toasted Tabbouleh Primavera

Holiday Sweets

Collection of Tarts, Pastries, Profiteroles, Cookies, Dessert Shots & Truffles

Holiday Cheer

Holiday Cocktails

Champagne ~ Holiday Infusions (Candied Cranberry, Pomegranate Rosemary & Gingerbread)

Cocktails ~ Candy Cane, Eggnog & Seasonal Crafted Selections

Spiced Holiday Bar Mixed Nuts

Hors d'oeuvres ~ Passed Butler Style on Holiday Platters

Cajun Chicken ~ Mac & Cheese Tarts

Petite Crab Cake ~ Lemon Caper Crème Fraiche

Arancini ~ Wild Mushrooms, Thyme, Caramelized Onion & Risotto

Turkey Meatball Sliders ~ Mashed Yams & Candied Cranberry

Hors d'oeuvres ~ Display Station

En Croute Baked Brie ~ Candied Cranberries & Almonds, Orange Jam & Crackers

Winter Dips ~ Garlic Hummus, Tuscan White Bean & Whipped English Cheddar, Pita Chips, Walnut, Cranberry Apricot Croutons

Small Plates

Beef Sliders ~ Brioche Buns, Cheeses, Sauces & Topping Bar

Cauliflower Risotto Martini Bar ~ Roasted Butternut Squash, Crispy Sage Herbs, Wild Mushrooms & Gruyere

Herb Roasted Turkey ~ Garlic Mashed Potato, Creamed Spinach & Cranberry Orange Relish

Holiday Sweets

Collection of Tarts, Pastries, Profiteroles, Cookies, Dessert Shots & Truffles

Winter Wonderland

Hors d'oeuvres Butler Passed

Roasted Butternut Squash ~ Mac & Cheese Tarts

Pastrami Salmon ~ Dill Crème Fraiche, Capers & Caviar on Pumpernickel Cylinder

Soup & Grilled Cheese Shot ~ Toasted Red Pepper & Tomato Bisque, Gruyere, Fontina, Fig Jam & Caramelized Onions on Toast

Beef Short Ribs ~ Red Cabbage Slaw & Gorgonzola on Petite Barbie Bun

Holiday Dinner Buffet

Holiday Garden Greens ~ Organic Greens, Radicchio, Dried Cranberry, Roasted Walnuts, Cucumbers, Radish & Pomegranate Vinaigrette

Artisan Breads ~ Berry Butter

Chicken Breast ~ Stuffed Polenta, Kale, Mascarpone & Sun-Dried Tomato

Steak ~ Roasted Peppercorn Filet Mignon Carved with Horseradish Aioli, Rosemary Chimichurri & Onion Jam

Baked Squash & Ricotta Basil Rollatini

Roasted Garlic Smashed Baby Potatoes

Holiday Sweets

Collection of Tarts, Pastries, Profiteroles, Cookies, Dessert Shots & Truffles

Twelve Days of Christmas

Hors d'oeuvres Butler Passed

Butternut Squash ~ Mac & Cheese Tarts

Beef Short Ribs ~ Red Cabbage Slaw & Gorgonzola on Barbie Bun

Grilled Cheese ~ Gruyere, Fontina, Fig Jam & Caramelized Onions on Walnut Toast

Petite Crab Cake ~ Lemon Caper Crème Fraiche

Hors d'oeuvres Display

Iced Shrimp Display ~ Cocktail Sauce, Horseradish & Lemons

Artisan Cheeses ~ Dried Fruits, Crackers, Croutons & Flatbreads

Vegetable Crudité ~ Red Pepper Hummus & Roasted Artichoke & Lemon Zest Dip

Deviled Eggs ~ Smoked Salmon & Avocado Crème Fraiche

Small Plates

Carving ~ Herb Roasted Turkey & Peppercorn Rib Eye Steak, Garlic Mashed Potato, Creamed Spinach, Cranberry Orange Relish, Rosemary Chimichurri & Assorted Breads

Ravioli ~ Pumpkin Sage Sauce & Crispy Brussel Sprouts

Vegetables ~ Fire Roasted & Grilled Winter Vegetables, Focaccia & Basil Pesto

Holiday Sweets

Holiday Celebration Cake (Red & Green Check Cake or Red Velvet)

Collection of Tarts, Pastries, Profiteroles, Cookies, Dessert Shots & Truffles

City Celebrations

Hors d'oeuvres Butler Passed

Butternut Squash ~ Mac & Cheese Tarts

Vodka Infused Smoked Salmon ~ Dill Crème Fraiche, Capers & Caviar on Pumpernickel Cylinder

Soup & Grilled Cheese ~ Wild Mushroom Thyme Soup Shot & Gruyere, Fontina, Fig Jam & Caramelized Onions on Toast

Beef Short Ribs ~ Red Cabbage Slaw & Gorgonzola on Blue Potato Chips

Hors d'oeuvres

First Course

Pear Salad ~ Organic Garden Greens, Frisee, Radish, Edible Pansies, Wine Roasted Pears, Crumbled Gorgonzola, Spiced Pecans & Champagne Raspberry Dressing
Artisan Breads & Herb Butter

Second Course

Individual Rollatini Lasagna (Choice of Wild Mushroom, Short Rib or Butternut Squash)

Main Course

(Choice of One)
Chicken Breast ~ Stuffed Polenta, Kale, Mascarpone & Sun-Dried Tomato
Grilled Salmon ~ Roasted Juniper Berry Honey, Israeli Couscous & Farro Primavera
Beef Short Ribs ~ Cabernet Wine Braised, Mashed Yukon Potato, Parsnip & Heirloom Carrot

Holiday Sweets

Chocolate Souffle, Cognac Berries, Orange Whipped Cream & Caramel Sauce

Holiday Red Velvet Tart, White Chocolate Ganache & Crème Anglaise

Collection of Miniature Holiday Sweets

Home for the Holidays

Hors d'oeuvres Butler Passed

Cajun Chicken ~ Mac & Cheese Tarts

Crab Cake ~ Lemon Caper Crème Fraiche

Arancini ~ Wild Mushrooms, Thyme, Caramelized Onion & Risotto

Turkey Meatball ~ Mashed Yams & Candied Cranberry on Barbie Bun

Hors d'oeuvres Station

Iced Shrimp Display ~ Cocktail Sauce, Horseradish & Lemons

Artisan Cheeses ~ Dried Fruits, Crackers, Croutons & Flatbreads

Vegetable Crudité ~ Red Pepper Hummus & Roasted Artichoke & Lemon Zest Dip

Short Plate Station

Grilled Salmon ~ Honey Juniper Berry Roasted & Israeli Couscous Primavera

Beef Short Ribs ~ Cabernet Wine Braised, Mashed Gorgonzola Polenta & Heirloom Carrots

Lasagna ~ Butternut Squash, Seasoned Ricotta, Mascarpone & Mozzarella

Holiday Sweets

Collection of Tarts, Pastries, Profiteroles

Cookies, Dessert Shots & Truffles

Peppermint Candy Cane Lane

Holiday Dessert Buffet

Sweet Extravaganza

Holiday Specialty Gift Box Cake

Cake Pops ~ White & Dark Chocolate Ganache

Holiday Cupcakes

Dessert Parfaits

Tart Collection ~ Pecan, Pumpkin, Berry & Apple

Lemon Ricotta Iced Cream Puffs

Holiday Cookies

Fresh Fruit Pearls

Beverages

Holiday Punch

Season Solstice

Casual Holiday Drop Off Menus
No Fuss and Delivered in Disposable Pans & Trays

Organic Arugula, Frisee & Watercress Salad ~ Poached Pears, Cranberries, Red Onions, Toasted Pecans & Dijon White Balsamic Dressing

Artisan Bread Basket ~ Sourdough, Pretzel & Cranberry Apricot Breads

Butternut Squash Ravioli ~ Sage Brown Butter Sauce with Toasted Walnuts

Honey Glazed Roasted Turkey Breast ~ Homemade Gravy Cornbread Stuffing

Winter Vegetables ~ Olive Oil & Sea Salt

Dessert ~ Cookies, Seasonal Macaroons & Chocolate Caramel Brownies

Let It Snow

Casual Holiday Drop Off Menus
No Fuss and Delivered in Disposable Pans & Trays

Salad

Garden Greens, Cucumbers, Tomato, Olives, Croutons & Lemon Herb Dressing

Tri-Color Pasta, Broccoli, Sun-Dried Tomato, Seasonal Vegetable, Herbs & Olive Oil Red Bliss Potato Salad & Chive Sour Cream Aioli Dressing

Small Sandwiches

Grilled Chicken Breast ~ Field Greens, Roasted Peppers & Sun-Dried Tomato Aioli on Sour Dough

Turkey Breast ~ Swiss Cheese, Lettuce, Tomato & Dijon on Multi-Grain Bread

Roast Beef ~ Asiago Cheese, Caramelized Onions, Spinach & Horseradish Aioli on Pretzel

Vegetables ~ Fresh Mozzarella, Arugula, Roasted Peppers, Basil Pesto on Focaccia

Dessert

Collection of Tarts, Pastries, Profiteroles, Cookies & Truffles

Morning Sleigh Ride

Casual Holiday Drop Off Menus
No Fuss and Delivered in Disposable Pans & Trays

Baked Egg Frittata

Nutella Stuffed Brioche French Toast
Whipped Butter & Maple Syrup

Smoked Bacon or Sausage Links

Home Fried Potatoes

Bakeries, Bagels, Danish & Croissants

Cream Cheese, Butter & Marmalade

Fresh Fruit Salad

Greek Yogurt Parfaits

Orange Juice Coffee, Decaffeinated Coffee & Tea

Frosty's Festive Feast

Casual Holiday Drop Off Menus
No Fuss and Delivered in Disposable Pans & Trays

Garden Salad ~ Cucumbers, Tomato, Kalamata Olives, Red Onion
& Citrus Champagne Vinaigrette

Dinner Roll Assortment & Butter

Chicken Breast ~ Classic Francaise, Parmesan or Marsala

Penne ~ Housemade Vodka Sauce & Parmesano Reggiano
or
Farro Quinoa Pilaf

Baked Salmon & Mushroom En Croute
or
Baked Eggplant Parmesan Rollatini

Roasted Root Vegetable Medley ~ Olive Oil & Sea Salt

Dessert

Cookies, Seasonal Macaroons & Chocolate Caramel Brownie

Holly Jolly Christmas

Casual Holiday Drop Off Menus
No Fuss and Delivered in Disposable Pans & Trays

Salad ~ Garden Greens, Cucumbers, Tomato, Olives, Croutons & Lemon Herb Dressing

Bread ~ Selection of Dinner Rolls & Butter

Cavatelli Pasta ~ Sweet Sausage, Broccoli, Sun-Dried Tomato & Roasted Garlic

Chicken Breast ~ Francaise or Milanese

Roast Pork Loin ~ Spinach, Almonds & Apricots
Or
Sliced Smoked Ham ~ Orange Pineapple Sauce

Seasonal Vegetable Medley

Dessert ~ Collection of Tarts, Pastries, Assorted Macaroons, Profiteroles, Cookies & Truffles

Beverages & Bar

Classic Coffee Station

Fresh Brewed Columbian Regular & Decaffeinated Coffee
Offered in Samovars with Cream & Sweeteners

Hot Tea Station

Selection of Classic & Herbal Tea, Lemon, Honey & Orange

Traditional Eggnog ~ Cinnamon Whipped Cream

Specialty Holiday Cocktails

You can provide liquor for bar or we can have liquor delivered to your home, office or venue.

You will be billed based on consumption.

Just let us know Top-Shelf, Premium or Name Brands. We can provide suggestions for wines & beer.