

Menu Proposal - Winter Dinner Party

Stationary Hors D'oeuvres

Charcuterie Display

Artisanal cheeses & cured meats, cornichon, marinated olives, crackers, baguette, mustards & preserves

Goat Cheese Stuffed Dates

crisped prosciutto, truffle honey

Rosemary Roasted Shrimp Shots

horseradish fig sauce

Brie Tartlet

roasted red grapes & rosemary

The Main Event – Stationary Display

Winter Greens Salad

mixed greens, walnuts, goat cheese, dried cherry & honey balsamic vinaigrette

Herb & Garlic Rubbed Beef Tenderloin

mid rare, wild mushroom fig demi

Crispy Shrimp Scampi

Parmesan Panko crust, garlic, lemon, herbs

Roasted Root Vegetables

fresh herbs & garlic

Creamy Mashed Potatoes

roasted garlic, cream & butter

Homemade Sea Salt Focaccia

whipped butter

Sweet Endings Display & Coffee Service

Petite Sweet Treats

to include selection of cookies, brownies, bars, bite size galettes and seasonal mousse shots

selections available to suit your preference