

## **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