



HAPPY BEGINNINGS..MIDDLES...ENDINGS

*holiday catering*  
*"start your memories here"*

2018

### *Hors D' Oeuvres*

Smoked salmon canape  
Ahi Tuna Sesame Lollipops  
Lobster Deviled Eggs  
Mini pecan encrusted brie, cranberry chutney  
Mini New England crab cake, remoulade  
Mini Beef or Salmon Wellington  
Bacon wrapped scallops  
Goat cheese and grape lollipop  
Pomegranate feta pinwheels  
Bacon wrapped stuffed mission figs  
Butternut sage crostini with ricotta  
Mini biscuits, ham, pimento cheese, fried green tomato

### *Reception Platters*

**MEDITERRANEAN MEZE PLATTER**  
Pita, Feta, olives, roasted red peppers, hummus, eggplant  
caviar, pickled vegetables

**SMOKED SALMON PLATTER**  
Chocolate cake layered with raspberry jam and dark  
chocolate buttercream, covered with white chocolate  
buttercream, white chocolate curls and fresh raspberries

**ARTISAN CHEESE & MEATS**  
Cheeses, fruit, nuts, crackers, assorted Italian meats

**HOLIDAY CAPRESE PLATTER**  
Tomato, burrata, mozzarella, figs, fresh apricot,  
pomegranate, basil, balsamic glaze, olive oil

**CAPTAIN'S SEAFOOD**  
Shrimp Scampi Cocktail Platter with Sauces, Lemon

**INTERNATIONAL DEVILED EGGS**  
Variety: Traditional, Buffalo, Crab Stuffed, Salmon Caviar

**DIPS**  
Spinach Artichoke Parmesan Crab, Hummus, Tziki,  
Platter filled with pita, crackers, berries

**MINI LOBSTER ROLLS**  
Choose your International toppings

**SATAY SKEWER DISPLAY**  
Peanut Chicken, Cold Beef Tenderloin (dipping sauces)

### *Holiday Dinners*

Chef crafted custom dinner packages available (turkey,  
ham, duck, lamb) ALL INCLUSIVE  
INQUIRE WITH CHEF

### *Sides*

Roasted Sweet Potatoes & Fingerlings  
Fig Glazed Brussel Sprouts  
Sweet Potato Souffle, Torched Marshmallow  
Garlic Redskin Mashed Potatoes  
Artisan Mac & Cheese  
Quinoa & Red Couscous Veg Blend  
Cranberry Relish  
Cornbread Stuffing, Artichokes, Oysters, Sausage  
French Onion Green Bean Casserole  
Turkey Pan Madeira Gravy  
Asparagus Parmesan  
Cauliflower Gratin  
Ginger Glazed Carrots  
Creamed spinach with artichokes, goat cheese

### *Salads*

Golden beets, arugula, marcona almonds, white balsamic  
Butternut caesar salad, seasoned croutons, parmesan  
Kale, quinoa, apple, feta, apple cider vinaigrette  
Green apple, fennel, cranberries, walnuts, mustard  
vinaigrette  
Holiday pasta salad, arugula pesto, toasted walnuts, goat

### *Breads*

Buttermilk Bisquits  
Southern Cornbread with or without jalapenos  
Pumpkin Blueberry Bread  
Morning Glory Muffins  
Challah

### *Desserts*

Gourmet dessert bars  
Rum Raisin Bread Pudding  
Salted Caramel Brownies, Pretzel Crust  
Holiday Seasonal Butter Cookies  
Freshly Baked Seasonal Pies  
Coconut Crepe Cake  
Holiday Cheesecakes  
Mini petit fours  
Chocolate covered strawberries

### *Soups*

Lobster Bisque  
Crab & Corn Chowder  
Pumpkin, Apple, Bacon Bisque  
Black Bean Espresso

### *Vegan/Gluten Free Feast*

Mini beet bites, avocado aioli  
Butternut Squash & Bleu Cheese Tartlet  
Caramelized Onion & Pear Crostini  
Hummus stuffed cucumber cup  
Quinoa stuffed mushroom caps  
Soup: Harvest grain with portabella mushroom

**DON'T SEE SOMETHING YOU  
LIKE? ASK**