



# Holiday Hors D'oeuvres Buffets

## Menu I

### **Caesar Salad Shooter**

Chopped Endive with a Lemony Dressing  
topped with Parmesan Cheese  
and Mini Croutons

### **Signature Display of Domestic and Imported Cheeses**

to include Panko-crusted Goat Cheese  
Bites, Spiced Nuts, Lavosh, Parmesan  
Cheese Sticks and Fancy Crackers

### **Holiday Cocktail Sandwiches**

Turkey with Cranberry Cream Cheese  
Beef Tenderloin with Horseradish Cream  
served on Cocktail Buns

### **Pomegranate-Currant Glazed Short Ribs**

on Horseradish Mashed Potatoes  
presented in an Asian Spoon

### **Bleu Cheese Crostini**

with Fresh Pears

### **Smoked Chicken**

in a Creamy Garlic and Caper Sauce  
with Shredded Parmesan, topped with Red  
Pepper Confetti and presented in a Plastic Cone

### **Risotto Cakes**

topped with Grilled Zucchini  
and a Lemon-Saffron Drizzle

## Dessert

### **Lemon-Cranberry Bites**

### **Mini Pumpkin Bites**

topped with Cinnamon Whipped Cream

### **Rich Dark Chocolate Truffle Cookie Bites**

## Menu II

### **Mushroom and Chestnut Soup Sip**

with Truffle Oil

### **Wek Bar**

Shaved Prime Rib marinated in Au Jus and presented  
with Sea-salted Cocktail Buns, Fresh Ground  
Horseradish and Horseradish Cream

### **Gorgonzola Crostini**

with Seared Garlic Kale, Red Chile  
Peppers, Parmesan and Toasted Pine Nuts

### **Pomegranate Fontina Croquettes**

Fontina and Pomegranate encased in Creamy  
Arborio Rice

### **Seared Sesame Tuna**

over Julienne Cucumbers and Granny Smith Apples  
with Sweet Soy and Chili Dressing  
presented on a Demi Plate

### **Buffalo Chicken Bite**

with Bleu Cheese drizzle

### **Hummus Display**

Roasted Red Pepper Hummus and Garlic Hummus  
with Toasted Panini Points and Crudités

## Dessert

### **Candy Cane Trifle**

Chocolate Brownie Chunks, Chocolate Pudding  
and Candy Cane Crumbles in a Shooter Glass

### **Caramel Apple Trifle**

Spice Cake layered with Vanilla Mousse and Caramel  
Apples with a Caramel Sea Salt Drizzle



# Holiday Hors D'oeuvres Buffet

## Menu III – Presented in Stations

### Station I

#### **Rosemary Beef Tenderloin**

Carved to Order

with a Dijon Brandy Sauce, Peppercorn Horseradish and Cocktail Buns

### Station II

#### **Holiday Mash-tini Bar**

Creamy Mashed Potatoes and Sweet Potatoes with Marshmallows,  
Brown Sugar, Chopped Scallions, Sautéed Mushrooms,  
Shredded Cheddar Cheese, Grated Parmesan, Crispy Bacon Bits,  
Pan Gravy, Sour Cream and Whipped Chive Butter  
presented with Martini Glasses

### Station III

#### **Shrimp and Cucumber Skewer**

drizzled with Bulgoki Sauce

#### **Cheese and Charcuterie Display**

A display of Fine Imported and Domestic Cheeses to include  
Gourmet Salami, Prosciutto Ham, Pate, Kalamata Olives and Spiced Nuts  
served with Flat Breads and Assorted Crackers to include Cheddar Crisps,  
Walnut Crackers, Bleu Cheese Crackers and Adobo Crackers

#### **Red Wine Braised Pork Loin**

with Corn Polenta and Mushroom Chips  
presented in an Asian Spoon

#### **Blue Cheese-Bacon-Spinach Dip**

with Pita Strips and Fresh Vegetables

### Station IV

#### **Caramelized Crème Brûlée**

served on a Demi Plate

#### **Orange-scented Chocolate Mascarpone Mousse**

with Chocolate Cookie Crumbs, garnished with an Orange  
Peel and presented in a Mini Martini Glass