

CATERED EVENTS

MENU

Holiday Happening

HORS D'OEUVRES

ARTICHOKE PUFFS

Chopped artichokes, basil, parmesan, diced red onion and mayonnaise

MINIATURE CLASSIC OLD BAY CRAB CAKES

Bremner wafers with cocktail sauce

POLLO DE PARMA LECCA LECCA

Crispy chicken morsels wrapped in prosciutto de parma, breadcrumbs and parmesan cheese

BUFFET

ESPRESSO BARBECUE RUBBED TENDERLOIN-CHEF CARVED

Finely ground coffee, brown sugar, chili powder, sage, cayenne, crispy onions, horseradish and red wine steak sauce

PECAN AND PANKO ENCRUSTED CAPON MEDALLIONS WITH SHALLOT BUTTER

HOLIDAY GREENERY

Romaine and bibb lettuce, gala apples, sugared sautéed walnuts, chevre goat cheese with dijon vinaigrette

PARMESAN POTATO GRATIN

Thinly sliced potatoes layered with parmesan cheese, baked until crispy with caramelized shallots

GRILLED RAISIN WALNUT BREAD, MINIATURE CIABATTA ROLLS & PARMESAN-REGGIANO CROUSTADES

DESSERTS

HOLIDAY COOKIES & CANDIES

Gingerbread men, snowmen and Christmas tree sugar cutouts, meringue kisses, candy canes, holiday Hershey's Kisses® and gold chocolate coins

BREWED COFFEE & HOT TEA

Half and half, 2% milk, sugar, Sweet'N Low®, Splenda®, and lemon wedges

CATERER'S DELUXE BAR

Level Vodka
Ketel One Vodka
Bombay Sapphire Gin
Dewars White Label Scotch
Crown Royal Whiskey
Makers Mark Bourbon
Bacardi Rum
Kahlua
Dry and Sweet Vermouth
Triple Sec
Heineken
Amstel Light
Coors Light
O'Douls Non-Alcoholic Beer
Monkey Bay Sauvignon Blanc
14 Hands Merlot
Montevina White Zinfandel

Warm Rum-Infused Apple
Cider with Cinnamon Sticks

Assorted Sodas and Juices