



*Holiday Catering*



## Holiday Cocktail Suggestions

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### **Holiday Light**

**Bake Brie Tartlets** with a grape relish  
**Crudité Shots** of Cucumber Spears, Strips of Carrots, and Bell Peppers with Roasted Red Pepper Aioli  
**Holiday Torte** made up of Savory Cream Cheese layered with Fresh Basil Pesto, Sun Dried Tomatoes and Olive Tapenade, Served with Crostini and Crackers  
**Assorted Classic Cheeses, and Fruit Array** with Fancy Assorted Crackers  
**Feta Cheese Tartlets** with Red Onion Jam  
**Price per Guest: \$14.95**

### **The Sugar Plum**

**Grilled Pear and Brie Quesadillas**  
Offered with Cinnamon Sour Cream  
**Cranberry Chutney** on a Toasted Crostini  
**Tri Colored Tortellini** in a Parmesan Pesto Sauce  
**Coconut Shrimp** with Tropical Fruit Salsa  
**Grilled Lime Chicken Satay** with a Blueberry BBQ Sauce  
**Classic Sweet and Sour Meatballs**  
**Price per Guest: \$15.95**

### **The Nutcracker**

**Classic Cheeses and Fruit Array** with Fancy Assorted Crackers  
**Holiday Torte** with Crostini and Crackers  
**Cranberry Orange Meatballs** with a Classic Holiday Flavor  
**Hot Crab Imperial Dip**  
With Lump Crab Meat Served in a Hollowed Bakery Fresh Pumpernickel Loaf  
**Chicken Satay** With a Thai Peanut Sauce  
**Italian Sausage Picks** On a bed of Sautéed Onions and Peppers, Offered with a Dijon Dipping Sauce  
**Price per Guest: \$14.95**

### **Season's Greetings**

**Classic cheeses and Fruit Array** with Fancy Assorted Crackers  
**Crudité shots**  
Cucumber Spears, Strips of Carrots, and Bell Peppers served with Lemon Dill  
**Petite Potato Latkes**  
Offered with Sour Cream  
**Cranberry Orange Meatballs**  
a Classic Holiday Flavor  
**Hot Crab Imperial Dip**  
With Lump Crab Meat Served in a Hollowed Bakery Fresh Pumpernickel Loaf  
**Carved Beef Au Jus**  
**Carved Roast Turkey**  
With Mini Croissants, Fancy Rolls, Orange Cranberry Sauce,  
Dijon Mustard, and Horseradish Sauce  
**Price Per Guest: \$19.95**

### **The Shepard's Feast**

**Grilled Lemon Garlic Shrimp** with a Mango Salsa  
**Roasted Garlic Hummus** with Mini Pitas and Julienne Crudité  
**Mediterranean Torte** with Crostini and Crackers  
**Tuscan Chicken Skewers** with Pesto  
**Spanakopita** with Spinach and Feta Cheese in a Phyllo Pastry Wrap  
**Feta Cheese Tarts with Red Onion Jam**  
**Price per Guest: \$15.95**

### **The Gift**

**International Cheese Board with Fruit**  
**Baked Brie with Black Raspberry Melba**  
With Assorted Fancy Crackers and Baguette Rounds  
**Grilled Vegetable Crudité**  
**Smoked Salmon Canapés**  
Topped with a Lemon Chive Cream Cheese  
**Baby Bella Mushroom Tartlets**  
**Miniature Maryland Crab Cakes**  
With Cocktail Sauce  
**Tender Sirloin Tips**  
In a Merlot Reduction Sauce  
**Scallops wrapped in Honey Bacon**  
**Tuscan Chicken Satays**  
In a Fennel Infused Marinade with a Basil Pesto  
**Price per Guest: \$24.95**



# Holiday Meal Suggestions

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## Traditions

**Fresh Garden Salad with Dried Cranberries** offered with Assorted Dressings

**Golden Roast Turkey with Giblet Gravy** Lightly Seasoned and Oven Roasted to Perfection

**Honey Glazed Ham** with a Brown Sugar Honey Glaze

**Traditional New England Stuffing**

**Baked Sweet Potatoes with Pineapples**

**Creamy Garlic Mashed Potatoes**

**Fresh Green Beans** With Almonds and Caramelized Shallots

**Basket of Assorted Freshly Baked Rolls** Offered with Sweet Whipped Butter

**Array of Holiday Cakes and Pies**

**Price per Guest: \$22.50**

## The Yuletide

**Caprese Salad** of Fresh Buffalo Mozzarella, Garden Fresh Tomatoes, and Basil with Extra Virgin Olive Oil and Aged Balsamic Vinaigrette

**Chicken Bruschetta** Sautéed until Golden Brown Layered with a Bruschetta Mix, Topped with Mozzarella Cheese and Pesto Sauce

**Steak Merlot** topped with a Merlot Reduction

**Parmesan Risotto**

**Fresh Green Beans with Caramelized**

**Shallots and Almonds**

**Homemade Focaccia**

**Price per Guest: \$20.95**

## Happy Holidays

**Mesclun Winter Salad** with waldorf apples, pecans, mandarin oranges, and Craisins

**Peppercorn Beef** with red onion jam, and bleu cheese, drizzled with peppercorn garlic sauce

**Sherried Chicken with Artichokes** and Gruyere Cheese In a Sherried Béchamel Sauce

**Lemon Roasted Red Potatoes**

**Prosciutto Bread Stuffing**

**Julianne Vegetables**

**Basket of Assorted Freshly Baked Rolls**

Offered with Sweet Whipped Butter

**Price per Guest: \$19.95**

## A Special Night

**Smoked Gouda and Basil Salad**

Mixed greens tossed with Hickory Smoked Gouda Cheese, Fresh Basil, And Grape Tomatoes in a Balsamic Vinaigrette

**Maryland Crab Cakes** Offered with Tartar and Cocktail Sauces

**Chicken Saltimbocca** with prosciutto, spinach, parmesan, in a lemon burre Blanc

**Fennel Mashed Potatoes**

**Fresh Green Beans with Caramelized Shallots**

**Corn Soufflé Casserole**

**Basket of Assorted Freshly Baked Rolls**

Offered with Sweet Whipped Butter

**Price per Guest: \$22.95**

## The Signature

**Traditional Caesar Salad** With Artichoke Hearts, Julienne Provolone and Home Made Croutons

**Southwest Chicken & Fruit Salsa**

Blackened Southwest Chicken with fresh Pineapple Salsa

**Lemon Pepper Haddock** topped with a light lemon pepper sauce and capers

**Wild Mushroom Risotto**

**Maple Glazed Sweet Potatoes**

**Corn Soufflé Casserole**

**Basket of Assorted Freshly Baked Rolls**

Offered with Sweet Whipped Butter

**Price per Guest: \$24.95**

## Sweet Dreams

**Baby Field Greens with Pears, Walnuts, and Gorgonzola** in a Light Citrus Dressing

**Raspberry Salmon** Covered in Pecans, Offered with a Raspberry Glaze

**Roasted Turkey with Cranberry Relish**

**Corn Soufflé**

**Spinach Shiitake Stuffing**

**Ginger Roasted Green Beans**

**Basket of Assorted Freshly Baked Rolls**

Offered with Sweet Whipped Butter

**Price per Guests: \$22.95**