



## 2011 Holiday Party Menus

**Hors d'oeuvres** - Choose 3 for \$7.95/Person (Tray Passed or Displayed)

- Lemon Risotto Cakes
- Smoked Salmon Cakes served with Lemon Caper Aioli
- Chevre Stuffed Dates wrapped in Applewood Bacon
- Wild Mushroom Bouche
- Caramelized Onion Tartlet
- Spinach & Feta Baked in Phyllo
- Roasted Tomato, Thyme & Chevre Tartlets
- Prosciutto Wrapped Chicken Skewers with Dijon Aioli
- Hot Artichoke & Crab Dip In Phyllo Cups
- Antipasto Platter – Variety of Cured Meats, Cheeses, Marinated Olives with Crostini & Crackers
- Pumpkin Risotto Cakes with Cranberry Aioli
- Orange Muffins with Turkey & Cranberry
- Rosemary Muffin with Sliced Beef, Caramelized Onion & Horseradish Cream
- Sliced Beef Tenders with Caramelized Onion & Horse Radish Cream on a Parmesan Cracker
- Chive Pancakes with Crème Fraiche & Red Onion Confit
- Onion Thyme Dip with Crudités
- White Bean & Rosemary topped Crostini
- Polenta Cake with Tomato & Black Olive Salsa
- Lamb Meatballs with Tomato Spiced Jam
- Grape Salsa on Goat Cheese Crostini
- Soba Noodle with Sesame Ginger Vinaigrette Nested on a Porcelain Spoon
- Seared Ahi Tuna with Ginger Chili Glaze
- Cucumber Cup with Smoked Salmon Mousse
- Assorted Chevre Croquettes: Fresh Herb; Sun-Dried Tomato & Crushed Almonds; & Currants & Crushed Pistachios
- Quesadilla Triangles with Brie & Pear
- Thai Prawns

## Holiday Dinner Buffets

### Holiday Buffet One

#### **Roasted Turkey Breast**

Served over House Made Holiday Dressing

#### **Garlic Mashed Yukon Gold Potatoes**

Served with House Made Gravy & Cranberry Sauce

#### **Green Beans with Roasted Shallots & Lemon Zest**

#### **Dinner Salad of Your Choice**

#### **Freshly Baked Dinner Rolls & Honey Butter**

\$24.95 per Person

### Holiday Buffet Two

#### **Chicken Breast stuffed Spinach & Ricotta**

Topped with a Lemon Cream Sauce

#### **Penne Pasta with Wild Mushrooms, Fresh**

#### **Arugula, Peas & Cracked Garlic**

In a light white wine cream sauce.

#### **Herb Roasted Seasonal Vegetable Display**

#### **Dinner Salad of Your Choice**

#### **Freshly Baked Artisan Bread with Whipped Herb**

#### **Butter**

\$25.95 per Person

### Holiday Buffet Three

#### **Slow Roasted Prime Rib – Carved On-Site**

Served with Aujus & Creamy Horseradish

#### **Grilled Salmon with Herb Mustard Sauce**

#### **Roasted Baby Red Potatoes**

#### **Herb Roasted Seasonal Vegetable Display**

#### **Dinner Salad of Your Choice**

#### **Freshly Baked Artisan Bread with Whipped Herb**

#### **Butter**

\$40.95 per Person

### Holiday Buffet Four

#### **Chicken Forester**

Lightly breaded chicken breast with sautéed mushrooms. In a tarragon & béarnaise sauce.

#### **Molasses Glazed Spiral Ham**

Served with whole grain mustard.

#### **Wild Rice with Currants & Toasted Hazelnuts**

#### **Green Beans with Roasted Shallots & Lemon Zest**

#### **Dinner Salad of Your Choice**

#### **Freshly Baked Rolls with Whipped Herb Butter**

\$35.95 per Person

### Holiday Buffet Five

#### **Chicken Breast Marsala**

#### **Grilled Salmon with a Dill Cream Sauce**

Topped with sweet onions.

#### **Penne Pasta with Wild Mushrooms, Fresh**

#### **Spinach, Peas & Cracked Garlic**

In a light white wine cream sauce.

#### **Herb Roasted Seasonal Vegetable Display**

#### **Dinner Salad of Your Choice**

#### **Freshly Baked Artisan Bread with Whipped Herb**

#### **Butter**

\$33.95 per Person

### Holiday Buffet Six

#### **Herb Marinated Flank Steak**

#### **Penne Pasta with Housemade Pesto Sauce**

#### **Herb Roasted Seasonal Vegetable Display**

#### **Dinner of Salad Your Choice**

#### **Freshly Baked Artisan Bread with Whipped Herb**

#### **Butter**

\$24.95 per Person

### Pasta Bar

#### **Penne Pasta with Tomato & Meat Sauce**

#### **Penne Pasta Gorgonzola Cream Sauce with**

#### **Mushrooms & Toasted Walnuts**

#### **Classic Caesar Salad**

#### **Freshly Baked Artisan Bread with Whipped Herb**

#### **Butter**

\$21.95 per Person

### NOTE

\*Price includes china, silverware, cotton napkins, & buffet décor.

\*An 18% Service Charge & W.S.S.Tax will be added to all menu prices.

\*Labor charges are not included.

**Dinner Salads** – Choose the type of salad to include with your meal.

- **NW Winter Salad:** Mixed Greens, Gorgonzola, Candied Pecans, Craisens, Green Apples & Balsamic Vinaigrette.
- **Mixed Greens:** With Sautéed Mushrooms, Peppers, Red Onions, Goat Cheese & Sherry Vinaigrette.
- **Spinach Salad:** Baby Spinach, Hard Boiled Eggs, Red Onions, Black Olives, Fresh Mushrooms & Warm Bacon Dressing.
- **Classic Caesar Salad:** Crisp Romaine Lettuce, House made Croutons, Parmesan Cheese tossed with Caesar Dressing.
- **NW Green with Radishes, Carrots, Green Onions & Cucumber** in a Smokey Paprika Dressing
- **Greek Salad:** Romaine lettuce, cucumber, tomatoes, red onion, feta cheese, calamata olives, with lemon/oregano vinaigrette.
- **Cobb Salad:** Romaine lettuce, tomatoes, avocado, egg, bacon & gorgonzola cheese.
- **Quinoa Salad:** Sweet onion, orange peppers, feta cheese with lemony herb vinaigrette.
- **Southwest Salad:** Romaine lettuce, black beans, roasted corn, green onion, tomato, shredded cheese, olives with southwest ranch dressing.

**Dessert** – A few desserts options...please let us know if you do not see what you want – we customize!

- **Apple Crisp:** Served warm with Freshly Whipped Cream \$5.95
- **Assorted Petite Desserts:** \$7.95
- To include chocolate truffles, éclairs, petite apple pie, chocolate truffles, petite pumpkin pie, lemon bars, mini cheesecakes & chocolate dipped shortbread cookies. Garnished with Peanut Brittle & Peppermint Bark.
- **Chocolate Torte:** \$6.95
- **Assorted Freshly Baked Cookies:** \$2.95
- **Decadent Chocolate Brownies & Lemon Bars:** \$3.95