

## Holiday Party Menu

STARTERS -

Assorted Artisanal Cheese, Fruit Chutney, Grapes and Crackers

Rosemary Mint Crushed Pepper Olive Mix

Hummus, Baba Ghanoush, Pita and Grape Leaves

Vegetable Crudité (Baby Carrots, Cherry Tomatoes, Broccoli and Zucchini) with Spinach Dip

Signature Guacamole and Corn Tostitos

Guacamole on Baguette Toasts

Cocktail Shrimp with Traditional Holiday Cocktail Sauce and Lemons Ciliegini Mozzarella and Tomatoes with Basil in a Balsamic Glaze

Bruschetta on Baguette Toasts

Burrata with Cherry Tomatoes in a Balsamic Glaze

Crab Cakes served with Dill Tartar Sauce

Rice Balls and Potato Croquettes served with signature marinara sauce

Sushi – California Roll, Tuna Roll, Spicy Salmon Roll

Salumi and Cheese Platter

## - MAIN COURSE ----

Frenched Lamb Chops with Mint Chutney

Honey Mesquite Herbed Chicken

Chicken Marsala

Chicken Biryani

Couscous - Plain, Pearled or Mushroom

Paella with Saffron Spanish Rice, Peas, Chorizo, Scallops and Shrimp.

Sautéed Moroccan Spiced Shrimp with Rice Pilaf

Penne alla Vodka

3 Cheese Tortellini – Cheese Tortellini served in a Ricotta Basil Marinara sauce

Linguine Beef Bolognese

Seafood Pasta in White or Red Clam Sauce

Signature Parmesan Garlic roasted Spinach and Kale Medley

Mediterranean Salad – Mesclun Salad, Grape Tomatoes, Cucumbers, Goat Cheese and Greek Olives

Artisanal Breads – A selection of sliced artisanal breads

## – DESSERTS –

Assorted Signature Cookies

Laced Cherry Pie

Chocolate Covered Strawberries

Mixed Berries, Persimmons and Pineapple with Fresh Whipped Cream

Ice Cream Bar

Candy Bar

## BEVERAGES —

Holiday Spiced Cider Spiked Egg Nog

Happy Holidays!