



Holiday Celebration Dinner

INCLUDES ENTRÉE, 1 STARTER, 2 SIDES, 1 SALAD, 1 BREAD AND 1 DESSERT

ENTRÉE (Choose 1)

BEEF TENDERLOIN DINNER

SLOW ROAST BRISKET DINNER

BROWN SUGAR SPIRAL HAM

HERB ROASTED TURKEY W/ GRAVY

BAKED SALMON W/ LEMON SAUCE

SIDES (Choose 2)

-
- Collard Greens w/ Smoked Turkey
 - Creamed Spinach
 - Cornbread Stuffing
 - Traditional Bread Stuffing
 - 5 Cheese Macaroni & Cheese
 - Southern Green beans w/ Smoked Turkey
 - Candied Sweet Potatoes
 - Roasted Brussels Sprouts
 - Garlic Mashed Potatoes w/ Gravy
 - Sweet Potato Casserole w/ Marshmallows
 - Potato Gratin
 - Yellow Rice Pilaf

SALAD

Fresh Greens, Granny Smith Apples, Dried Cranberries, Toasted Pumpkin Seeds, Candied Pecans, & Crumbled Blue Cheese or Feta w/ a Balsamic Vinaigrette

DESSERT (Choose 1)

Sweet Potato Pie

Apple Crisp

Crème Brule Bread Pudding

Chocolate Cake





Holiday Entertaining

PARTY PLATTERS

Serving size unless otherwise noted:

SM up to 6 | MD up to 10 | LG up to 15 | XL up to 20

Vegetable Crudités

A bounty of fresh vegetables including carrots, celery, cucumbers, peppers, broccoli, asparagus and tomatoes, served w/ your choice of ranch or balsamic dipping sauce.

Vegetable Crudités w/ Cheese

The Vegetable Crudités platter w/ Gouda, Blue, Brie and Cheddar cheeses and an assortment of crackers.

Fruit and Cheese

Sliced fresh fruit served w/ Goat Gouda, Blue, Brie and Cheddar cheeses and an assortment of crackers.

Cheese Sampler

Goat Gouda, Blue, Brie and Cheddar cheeses served w/ an assortment of crackers.

Shrimp Trio

Poached shrimp cocktail, lemon caper shrimp and spicy chipotle shrimp.

Antipasto

Prosciutto di Parma, prosciutto, Genoa salami, provolone and fresh mozzarella cheeses, grilled vegetables, artichokes, tender white beans, roasted peppers and Kalamata olives, served w/ crusty bread.

Festive Fruit Platter

Sliced fresh fruit w/ your choice of chocolate sauce or raspberry coulis.

Middle Eastern Mezze

Traditional hummus roasted red pepper hummus, baba ghanoush, dolmades, half-dried tomatoes, Kalamata olives, Feta cheese, chickpea salad and lots of lightly toasted pita points.

STARTERS

Served by dozen

Tomato and Fresh Mozzarella Crostini

Crostini w/ basil pesto, plum tomatoes, and fresh mozzarella.

Spanakopita

Spinach pies served w/ yogurt-cucumber dipping sauce.

Mini Maryland Crab Cakes

Our signature recipe – sweet lump meat crab cakes w/ our chipotle caper remoulade.

Stuffed Mushrooms

Filled w/ creamy spinach spiked w/ bacon, garlic and parmesan cheese.

Tomato and Fresh Mozzarella Crostini

Buffalo Chicken Purse

Traditional shredded buffalo chicken wrapped in a filo beggar's purse.

Lobster Bites

Served w/ saffron aioli

Fruit Kebabs

Melon, grapes, pineapple and berries w/ vanilla yogurt dipping sauce.

Kobe Pigs in a Blanket

Kobe beef franks wrapped in puff pastry, served w/ spicy mustard for dipping.





Holiday A La Carte

1/2 PAN serves up to 10 people FULL PAN serves up to 20 people

Chicken

- CHICKEN MARSALA
- CHICKEN FRANCESE
- CHICKEN PARMESAN
- CHICKEN SCAMPI

Beef

- BRISKET OF BEEF
- FILET MIGNON
- MEATBALLS MARINARA
- SAUSAGE, PEPPERS, & ONIONS

Pasta

- BAKED ZITI PARMESAN
- CAVATELLI & BROCCOLI
- MANICOTTI
- MEAT LASAGNA

- PENNE A LA VODKA
- PENNE PLUM TOMATO
- STUFFED SHELLS
- THREE-CHEESE RAVIOLI
- VEGETABLE LASAGNA

Seafood

- MARYLAND CRAB CAKES
- MAPLE GLAZED SALMON
- SHRIMP FRA DIAVOLO OVER ANGEL HAIR
- SHRIMP FRANCESE OVER LINGUINI
- GARLIC SHRIMP

