



FESTIVE HOLIDAY HORS D'OEUVRE PARTY

STATIONARY HORS D'OEUVRE

WARM BRIE EN CROÛTE WITH CHOICE OF HERBED WILD MUSHROOM OR DRIED FRUIT AND NUT TOPPING
HOLIDAY CHEESE BOARD, INCLUDING CHEVRE WITH CRANBERRIES, CHEDDAR CHEESE BALL ROLLED IN WALNUTS,
AND DILLED HAVARTI. SERVED WITH CRACKERS AND FLATBREADS
WARM ARTICHOKE AND CHEESE DIP WITH CROSTINI
HOLIDAY CRUDITÉ WREATH WITH ROASTED RED PEPPER AND GREEN GODDESS DIPPING SAUCES
PEAR SALAD WITH GREAT HILL BLUE, BABY FIELD GREENS, BOURBON PECANS, WITH A CHAMPAGNE VINAIGRETTE

PASSED HORS D'OEUVRE

CHICKEN AND WAFFLE WITH A MAPLE BOURBON GLAZE
WARM HERBED CHEESECAKE WITH LEMON TAPENADE AND CHIVES
BUTTERNUT SQUASH ARANCINI
PROSCIUTTO, GORGONZOLA AND FIG CHUTNEY ON CROSTINI
JUMBO SHRIMP COCKTAIL

DESSERT

WARM GINGERBREAD WITH BRANDIED SAUTÉED APPLES AND PUMPKIN BRITTLE SERVED WITH CHANTILLY CREAM
FRESHLY BREWED COFFEES AND ENGLISH AND HERBAL TEAS

THE PERFECT BAR

TOP SHELF LIQUOR, PREMIUM RED AND WHITE WINES, AND LOCALLY BREWED BEERS.
SPRING AND SPARKLING WATER, ASSORTED COKE PRODUCTS, CLUB SODA, GINGERALE, TONIC, FRUIT JUICES