



THE  
*FESTIVE SEASON*

*Welcome drink of warm apple cider*

## *Holiday Hors d'oeuvres*

*(Please choose six)*

- Asian Meatballs on Snow Pea Picks
- Brie & Cranberry Filo Bundles
- Crispy Thai Chicken Bites with Sweet and Sour Dipping Sauce
- Italian Risotto Croquettes with Wild Mushrooms & Parmesan Cheese
- Moroccan Salmon Skewers with Citrus Dipping Sauce
- Peppercorn Crusted Beef Tenderloin Served on Mini Yorkshire Pudding with Horseradish
- Rare Seared Japanese Beef Tataki with Yuzu Aioli
- Smoked Salmon Canapés
- Stuffed Mini Potatoes with Raclette Cheese & Gerkin
- Tempura Shrimp with Soy-Rice Vinegar Chili Dipping Sauce
- Turkey Medallion and Stuffing Cups Topped with Cranberries
- Vegetable Brochette
- Wild and Sticky Rice Cakes topped with Spring Lamb Medallions & Mint Jelly
- Yukon Gold Potato & Spanish Serrano Ham Croquettes with Chipotle Aioli

### **Reception**

(six pieces per person)

\$25-

### **Pre-dinner Reception**

(three pieces per person)

\$15-

### **Welcome Cocktail**

\$7.95

*Prices are per Person*





THE  
*FESTIVE SEASON*

*Food Stations*  
*To complement the Hors d'oeuvres menus*

*Roast Turkey Carving Station*

\$30-

Roast Turkey, Wild Rice and Apricot Stuffing,  
Cranberry Sauce, Assorted Rolls and Mini Croissants

*Seafood Station*

\$32-

Shrimp with Cocktail Sauce, Smoked Salmon, Oysters,  
Hot Garlic Shrimp, Scallops, Coconut Shrimp, Calamari,  
with Assorted Dipping Sauces

*Beef Tenderloin Station*

\$34-

Peppercorn Crusted Roast Beef Tenderloin  
With Mini Croissants, Buns  
Horseradish, and Assorted Mustards

*Chef Charge of \$100 per Station*  
*Prices are per person*

