



ENTERTAINING COMPANY

Up Market Catering

Elegant Seated Holiday Dinner

Waiter Passed Hors d'oeuvres:

Brie and Caramelized Pear Quesadillas brandied apricot chutney

Caviar and Smoked Salmon Lollipop

Beef Short Rib Polenta Cup tomato-bordelaise drizzle

Warm Lobster Bisque Sake Cup

First Course:

Wild Field Greens Salad with citrus beets and oranges, gorgonzola crumbles, sugared walnuts and Champagne vinaigrette

or

Endive and Vegetable Salad marinated baby artichokes, asparagus, snap peas, feta cheese, toasted pine nuts and basil aioli

or

Bouquet Salad tender multicolor lettuces, pomegranate seeds, toasted pistachio dust, white grapefruit, sherry-shallot vinaigrette

or

Teapot Soup Service ~ Waiter to Offer

coulis of roasted butternut squash with caramelized apple and crème fraîche and apple frizzle

Second Course:

Poultry Options

Grilled Amish Chicken mushroom tarragon sauce, cauliflower gratin, haricot vert

Holiday Chicken Roulade stuffed with garlic spinach, sundried tomato and goat cheese, cider-glazed carrots and bacon and roasted corn gougere

Breast of Chicken apricot-thyme, blackberry reduction, asiago potato puree, dill-enhanced stem-on baby carrots

Mascarpone and Mushroom Stuffed Chicken Breasts leek Chardonnay jus, creamy sage-infused polenta, haricot vert

Walnut-Crusted Chicken Breast with Thyme-Pumpkin Sauce caramelized garlic whipped potato and parsnip, roasted portobello mushrooms

Seafood Options

Pan-Roasted Skatewing brown butter sauce, roasted fingerling potatoes, sautéed green beans and chive oil garnish

Seabass Steamed in Banana Leaf saffron butter sauce, smoked corn soufflé, medley of sautéed wild mushrooms

Roasted Arctic Char lemon butter sauce, asparagus ravioli, overnight tomatoes, fresh herb garnish

Pan Seared Halibut lemon basil sauce, squash risotto, zucchini ribbons, fizzled leek

Herb Crusted Salmon lemon caper sauce, braised shallots, sunchoke purée, baby pattypan squash

Beef Options

Pepper Seared Filet of Beef *Served Whole, and Served at Medium*
roasted shallot sauce, pumpkin soufflé with bourbon-molasses sauce, grilled asparagus, and a whole roasted shallot, chive oil, roasted red pepper aioli and fresh oregano sprig garnish

Beef Tenderloin roasted shallot sauce, potato dauphinoise, asparagus, pepper and green bean bundle, roasted tomato coulis

Lightly Pepper-Crusted Beef Tenderloin wild mushroom and cabernet reduction sauce sundried tomato risotto cakes and pignoli green beans

Braised Short Ribs served in a nest of frizzled leeks, tomato bordelaise sauce, sweet potato fondant, glazed parmesan crumb brussels sprouts

Tuscan-Sliced Bistecca Fiorentina arugula, olive oil, fresh oregano, basil, garlic roast fingerling potatoes, garlic root vegetables

Vegetarian Options

Mini Roasted Pumpkin Bowl with zuni harvest ragoût, peppers, squash, chili, beans
toasted pumpkin seed garnish and roasted corn bread croutons

Braised Root Vegetables with Black Lentils accompanied by harvest potato mousse drizzled
with truffle oil, fingerling potatoes, carrots, parsnips, small roasted beets and toasted crispy
maple-glazed brussels sprouts and an oven-dried tomato sliver garnish

Ratatouille and Goat Cheese Ravioli sauteed pattypan squash with a vibrant vegetable chutney

Seated Dessert:

Rich Dark Chocolate Flourless Torte crystalized orange garnish decadent chocolate sauce

Apple Cider Beignets hot butter rum caramel sauce, honey ice cream and boozy figs

Valrhona Chocolate Decadence warm Brazilian macademia nut caramel

Warm Pear-Cranberry Cobbler with Grand Marnier, crystalized ginger and
egg nog ice cream

Writers to Pass **Salted Caramel Dark Chocolates**