



FOOD. CREATING. FUN

HOLIDAY MENU 2016

BAR

NITRO EGG NOG MARTINI RIMMED WITH PEPPERMINT POP ROCKS
HOT APPLE CIDER WITH WHISKEY AND EXPLODING WHIPPED CREAM
NITRO CHICO- TEQUILA, BLACKBERRY, LEMON AND CLUB SODA
CRANBERRY VODKA SLUSHY WITH MINT CONDENSED MILK
WHISKEY AND CREAM OVER SMOKY ICE CUBES
NITRO DIRTY MARTINI (VODKA OR GIN) WITH GRILLED OLIVES

APPETIZERS

BUFFALO MEATBALLS WITH A SWEET RED PEPPER CREAM AND GOAT CHEESE
CURRIED PASTRY STICKS WITH GRILLED CHICKEN AND CRANBERRY CAVIAR
BRISKET AND RISOTTO STUFFED MUSHROOMS
BUTTERNUT SQUASH, RICOTTA AND SAGE BRUSCHETTA
BLUEPOINT OYSTERS WITH YUZU AND BLACK TRUFFLE BUBBLES

WALKING OR PLATED ENTREES

SEARED SALMON HAMACHI WITH SALMON ROE AND GINGER RICE
HOISON BRAISED SHORT RIBS WITH PARSNIP PUREE AND LOCAL CARROTS
ORGANIC POACHED EGG WITH MOUNTAIN MUSHROOMS AND POLENTA
CHERRY STUFFED CHICKEN WITH MUSTARD ROASTED FINGERLING POTATOES

DESSERT

CHOCOLATE BREAD PUDDING WITH SALTED CARAMEL ICE CREAM
SMORES ICE CREAM SANDWICH WITH TOASTED MARSHMALLOW
DOUBLE CHOCOLATE MOUSSE WITH PEANUT BUTTER POP ROCKS
PINEAPPLE AND COCONUT PARFAIT WITH A HONEY SORBET
BANANA FOSTER CREPES WITH EXPLODING WHIPPED CREAM

PLEASE CALL FOR AVAILABILITY AND PRICING
303-885-2802