



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Deck the Halls
Drop Off
Minimum 15 Guests

Hot Appetizers

Select Four Stationary Hors d'oeuvres

Franks in a Comforter w/Spicy Mustard * Truffled Mushroom Pizzetta * Potato Pancake
Spinach & Gruyere Grilled Cheese * Pretzel & Potato Crusted Chicken
Sweet Potato Muffin, Braised BBQ Beef Brisket, Cranberry Chutney
Mac & Cheese Bites * Vegetable Samosa

Salads

Select One:

Chopped Italian Salad w/Sundried Tomatoes, Roasted Peppers, Black Olives,
Fresh Mozzarella, Balsamic Dressing

Brussel Caesar Salad

Charred Brussels Sprouts, Parmesan, Romaine, Lemon Vinaigrette

Market Salad

Shaved Parmesan Cheese, Avocado, Crispy Potato Threads, Tomatoes, Cucumbers,
Arugula, Radicchio, Red Leaf Lettuce, Guacamole Vinaigrette

Dinner

Assorted Encore Bread Basket with Butter

Traditional Braised Short Ribs

Pan Gravy, Frizzled Onions

Chicken Sautéed w/Roasted Garlic White Wine Sauce
topped with Shrimp, Artichokes, Cherry Tomatoes and Spinach

Mezzo Rigatoni

Yellow and Red Pear Tomatoes, Eggplant, Tomato Broth

Roasted Baby Vegetables

Herbed Roasted New Potatoes

Dessert

Variety of Housemade Treats

price per person \$49.00