

WINTER WONDERLAND MENU 2026

Menu prepared with freshness, flavor and a personal touch.

HORS D'OEUVRES

Ham and cheddar mini croissants with herb Dijonnaise
Mini beef Wellingtons
Curried pumpkin soup shot
Grape and goat cheese pops with pistachios

Almond crusted chicken skewers with apricot dipping sauce
Prosciutto wrapped figs with balsamic glaze
Mini tomato and fennel cheese tarts
Shrimp three ways with three sauces

SOUPS

Butternut almond bisque
Spicy Manhattan style clam chowder
Loaded lobster bisque with sherry

Hot and spicy Szechwan seafood soup
Creamy leek and potato
Carrot ginger bisque

SALADS

Arugula salad with shaved Parmesan, dry cured olives, polenta croutons and grilled lemons with extra virgin olive oil
Pressed kale salad with roasted butternut squash, toasted walnuts and pomegranate syrup

Hearty greens with grapefruit, blood oranges, cucumbers and red onion with currant vinaigrette
Stuffed portobello mushrooms with Boursin cheese and crab over mixed greens

ENTREES

Coffee crusted petite filet of beef with brandied peppercorn sauce, roasted garlic mashed potatoes and sautéed French green beans with blistered tomatoes and fresh herbs
Roasted beef tenderloin with wild mushroom demi-glace, horseradish mashed potatoes and wilted spinach
Pan seared halibut with sage hazelnut brown butter, mashed sweet potatoes and sautéed asparagus with garlic
Roasted Prime rib roast with mustard and pepper, potato and leek au gratin and glazed roasted carrots
Traditional German Sauerbraten with spaetzle in brown butter, sweet red cabbage with apples and caraway

Butternut ravioli with sage and hazelnut brown butter
Wild caught salmon with smoked paprika, parsnip purée and roasted broccoli
Pan seared duck breast with orange pomegranate glaze, wild rice pilaf and sautéed Swiss chard
Wild mushroom and spinach strudel with wilted greens
Fruit and Brie stuffed pork loin with port and prune demi-glace, roasted new potatoes and glazed Brussels sprouts

DESSERTS

Caramel apple pecan pie with vanilla gelato
Lemon ricotta cake
Gingerbread cake with vanilla whipped cream

Mocha crème brûlée with an almond cookie
Peppermint cheesecake

NEED A FANCY CAKE?

I've got a baker. - Just Ask!