



Winter & Holiday Menu

Dips & Spreads

Crabmeat, Portobello Mushroom and Gruyere Cheese Fondue with

Toasted Croustades

Spicy Shrimp Dip with Homemade Tortilla Chips

Smoked Salmon Torte layered with Fresh Dill, Cream Cheese, Red Onion and

Capers with Toasted Pumpnickel Croustades

Hors D'Oeuvres

Oyster Portobello in a Puff Pastry

Crabmeat Cigars

Mini Stuffed Crabs

Goat Cheese stuffed Endive topped with Candied Pecans & Raspberry Coulis

Proscuitto wrapped Asparagus accompanied by a Bleu Cheese Dipping Sauce

Honey Dijon Salmon & Asparagus Tulip

Barbeque Shrimp & Home Style Grit Cake

Bacon wrapped Water Chestnut

Mini Beef Wellington

Honey Glazed Walnut Shrimp

Fried Mac & Cheese Balls

Lamb Lollipop with Mustard Herb Crust



Soups

Sweet Potato & Andouille

Butternut Squash

Oyster & Artichoke

Potato Leek

Entrees

Roasted Pork Loin with a Tart Cherry Sauce

Slow Roasted Leg of Lamb marinated with Rosemary, Garlic & Lemon Juice

Prime Rib ~ slow roasted with an herb crust accompanied by a

Red Wine Rosemary Au Jus

Traditional Oven Roasted Turkey

Virginia Baked Ham with a Dijon & Brown Sugar Glaze

Beef Tenderloin Tips & Wild Mushroom Pasta tossed with a

Gorgonzola Cream Sauce

Chicken & Andouille Pastalaya

Seafood Jambalaya



Sides

Traditional Cornbread Dressing

Crawfish Cornbread Dressing

Roasted Sweet Potatoes with Brown Sugar and Butter

Sweet Potato Soufflé topped with Brown Sugar and Pecan Crumble

Green Bean & Artichoke Casserole

Creamed Spinach

Smothered Greens

Barley & Wild Rice Pilaf

Roasted Brussel Sprouts with a Balsamic Glaze

Fresh Cranberry Sauce

Desserts

Petite Fours

Assorted Mini Tarts to include Pecan, Pumpkin, and Lemon Meringue

Mini Chocolate Truffle & Sweet Potato Cheesecakes

Crème Brule

Pecan & Praline Bread Pudding

White Chocolate Bread Pudding

Specialty Desserts, Pies & Cakes are available with 72 Hour Notice

