



2018 HOLIDAY MENU

Effective November 12 - January 15
Minimum of 25 guests, unless
otherwise noted.

301.588.9200
www.corcorancaterers.com



HOLIDAY HAPPENINGS

Drop off Cocktail Party
\$29.95 per person, based on 25 guests

INDIVIDUAL OPTIONS (Please choose 3):

See page 8 for more drop off items, additional charges may apply

FRENCH ONION SOUP BUN-LESS BURGER BITES

Ground Beef mixed with Caramelized Onions, Gruyere Cheese, and French Onion Soup Broth and baked

CRANBERRY SAUSAGE BITES

Sweet Italian Sausage blended with fresh Cranberries, shredded Cheddar, and Mustard, formed into balls and baked, and offered with a fresh Cranberry sauce

MINI BLUES

Saga Bleu blended with Cream Cheese piped into a delicate Pastry Shell and topped with Candied Walnuts

MAPLE ROASTED TOMATO SKEWER w/ MOZZARELLA

Grape Tomatoes roasted in Maple Syrup, Thyme, and Garlic, then skewered with a fresh Mozzarella ball

ORANGE GINGER SALMON BITES

Salmon cut into bite size pieces marinated in Garlic, Ginger, Soy Sauce, and OJ, pan seared and offered with an Orange Miso Dipping Sauce

RED PEPPER ROLLS

Roasted Red Pepper Strips filed with Goat Cheese and an Olive Tapenade

ARANCINI BALLS

Snowball of Risotto, fresh Mozzarella, Fontina, and Parsley coated in Panko Breadcrumbs and grated Parmesan, flash fried and served with Tomato Marinara

ROASTED MANGO CURRY CHICKEN SKEWERS

Breast of Chicken marinated with Mango Chutney, Curry, Dijon, baked and offered with additional Mango Chutney

STEAK & CHEESE SPRING ROLLS

Sliced Beef and Provolone cheese rolled in a Wonton Wrapper then quick fried, offered with a Caramelized Onion Aioli

HOLIDAY PLATTERS (Please choose 1):

HOLIDAY SAMPLER

Chipotle Lime Poached Shrimp, Basil Dill Chicken Bites, and grilled Beef Skewers offered with Lemon Aioli and Roasted Red Pepper and Paprika Sauce

SPICE OF LIFE

Spicy Shrimp Skewers, Sriracha Lime Chicken Bites, Grilled Shishito Peppers, and Chorizo Sausages offered with a Cool Lime Dipping Sauce and a Sriracha Lime Aioli

ANTIPASTO PLATTER

Roasted Red & Yellow Peppers, grilled Squash, Mozzarella, Provolone, Pepperoncini, Olives, Artichoke Hearts, Prosciutto, Mortadella, Pepperoni, and Genoa Wedges offered with Rosemary Focaccia and Breadsticks

CHARCUTERIE

Thinly sliced Mortadella, Prosciutto, Pepperoni, and Genoa Wedges, Pate de Campagne along with Cornichons, sliced French Bread, and Seven Grain Baguette

PACIFIC RIM DISPLAY

Sesame Crusted Salmon Skewers, Thai Beef Skewers, Grilled Chicken Skewers, and Grilled Pineapple & Red Pepper Skewers offered with Orange Miso Dipping Sauce & Thai Dipping Sauce

STATIONARY OPTIONS (Please choose 2):

WINTER WHITE CHEESE BOARD

A selection of White Cheeses surrounded by Sprigs of Rosemary and accented with Cranberries: Humboldt Fog Goat, Moody Blue, Barely Buzzed Cheddar, Midnight Moon Gouda, and Chimay "A La Biere"

WINTER SEASONAL CRUDITE

A Farmer's market of blanched Winter Vegetables including Broccoli, Carrots, Endive, Mushrooms, Cauliflower, and Celery offered with a creamy Buttermilk Herb Dip

WARM SPINACH & ARTICHOKE DIP

A creamy blend of Spinach and Artichoke Hearts served hot with Sour Cream, Pico de Gallo, and Tortilla Chips

CRAZY FOR CROSTINI

A bountiful display of toppings for delicious Garlic Toasted French Bread Medallions

- Olive Tapenade
- Avocado, Tomato, Corn & Cilantro
- White Bean & Feta
- Roasted Red Pepper & Caper
- Roasted Beet Hummus

WARM WILD MUSHROOM DIP

Chopped Wild Mushrooms sauteed with Onion and Garlic, blended with Sherry Wine Vinegar, Cream Cheese, and Asiago, then baked until bubbly; served with Pita Crisps and Lavash

PORCINI & PECAN PATE

Porcini and Portobello Mushrooms blended with Pecans, Sun-dried Tomatoes, and Rosemary, blended and formed into a Vegan Pate and offered with thin crispy toasts



HOME FOR THE HOLIDAYS

Traditional Holiday Dinner

\$23.95 per person

Additional sides available at additional cost

ORANGE & MUSTARD BASTED TURKEY WITH APPLE CIDER GRAVY

Boneless Turkey Breast seasoned and oven roasted with an Orange Mustard Herb Butter, offered with an Apple Cider Gravy

CRANBERRY COMPOTE

Cranberries and Golden Raisins simmered with Orange Juice, Red Wine Vinegar, and Maple Syrup

BREAD BASKET

Homemade Pumpkin Muffins and Rolls with Whipped Honey Butter

Your Choice of 3 Sides

TRADITIONAL STUFFING

Toasted Bread Cubes tossed with Celery, Onion, Sausage and seasonings, moistened with Chicken Stock and Egg, then baked

CORNBREAD STUFFING

Freshly baked Cornbread crumbled and tossed with Apples, Pears, Cranberries, Grapes, sauteed Vidalia Onions, and Celery, then baked

SWEET POTATO &

BUTTERNUT SQUASH PUREE

Sweet Potato and Butternut Squash Puree *oven* baked with Butter, Brown Sugar, Dried Cranberries, and Cinnamon

YUKON GOLD PUREE

Yukon Baby Potatoes pureed with Milk, Butter, Chives, Sea Salt and White Pepper and a touch of Mascarpone Cheese

ROASTED GREEN BEANS

Oven roasted Green Beans accented with a Caramelized Shallot Butter

ROASTED BRUSSELS SPROUTS

Brussels Sprouts coated in Olive Oil and Seasonings, roasted with bits of Bacon and Apple

RUTABAGA AND POTATO MASHERS

Rutabaga and Yukon Gold Potatoes pureed with Buttermilk, Chives, and Mascarpone

CAULIFLOWER GRATIN

Cauliflower Florets in a Bechamel Sauce with Gruyere and Parmesan Cheeses, baked until golden

ROASTED BUTTERNUT SQUASH WITH PECANS

Butternut Squash cut into cubes, seasoned and roasted, tossed with mildly spicy toasted Pecans and Cranberries



DECK THE HALLS

Fun and Festive Food Concepts
Full Service Only, each display to serve 25
Minimum 25 Guests

AUTUMN VEGETABLE CARVING STATION

\$10.95 per person

Turmeric Cauliflower, Roasted Beets, Sweet Potatoes, and Portobello Mushrooms roasted in an herb oil and chef carved to order

Make your Veggies delicious with a variety of toppings to include: grated Parmesan, crumbled Goat Cheese, Lemon Aioli, Balsamic Reduction, Chimichurri, char-grilled Onions, and toasted Pepitas

*Requires Carving Chef

THE ULTIMATE CARVING STATION

\$395 per display

Whole Strip Loin of Beef and Roasted Turkey Breast carved to order offered with Horseradish Cream Sauce, Caramelized Onion Aioli, Seasonal Chutney, Cranberry Mustard, Chimichurri, and cocktail size Brioche and Pumpernickel Rolls

*Requires Carving Chef *

EVERYONE LOVES A SLIDER

***Minimum of 25 pieces and 25 per variety**

- Thanksgiving Slider with Turkey, Stuffing, and Cranberry Sauce on a Potato Roll, \$4.95
- Chicken Parmesan Slider with Provolone and Tomato Sauce, \$3.95
- Cabernet Reduction Sirloin Sliders, \$3.95
- Maryland Crab Cake with Capered Remoulade, \$8.50
- Chickpea Slider with Sun-dried Tomato Aioli, \$3.95

VENETIAN CICCHETTI

\$250 per display

Lovely Little bites from Venice to include:

- Cod Croquettes and Almond Romesco Sauce
- Zucchini Mortadella Polpettini
- Polenta Cakes with Creamy Crab and Shrimp
- Gorgonzola and Fig Crostini
- Tuscan Crostini

GLORIOUS GRAIN STATION

\$250 per display

Cocktail size bowls to fill with wholesome and satisfying Grains

Quinoa, Black Rice, and Farro plumped in Vegetable Stock presented with a fun variety of mix ins to include: Roasted Seasonal Veggies, crumbled Goat Cheese, shredded Parmesan, Craisins, toasted Pecans, toasted Pepitas, Baby Arugula, White Balsamic Vinaigrette, and Honey Ginger Dressing

PUBCRAWL

\$250 per display

A happy mix of favorite bar food

- Mini Chili Bowl Bites
- Pee Wee Potatoes wrapped in Bacon with Chive Sour Cream
- Beer Corn Fritters with Sriracha Lime Cream
- Crab Mac n' Cheese Bites
- Buffalo Chicken Dip with Baguette Toasts and Carrot Sticks

PARSLEY SAGE ROSEMARY & THYME

\$195 per display

An aromatic selection of perfectly paired manageable bites to include:

Parslied Baby Potatoes, Roasted Butternut Squash with Sage, Rosemary Salmon Bites, and Honey Thyme Chicken Bites, all beautifully arranged together and served warm

CLASSIC RAW BAR

\$8.50 per person *Price subject to Market Pricing*

Oysters on the Half Shell and Clams on the Half Shell to include: Bluepoint Oysters, Malpeque Oysters, Cherrystone Clams, and Littleneck Clams offered with Cocktail Sauce, freshly grated Horseradish, and Mignonette Sauce

*Requires On-site Shucker *



ADDITIONAL FULL SERVICE ITEMS

SEAR ROASTED TENDERLOIN OF BEEF

\$195.00 (Serves 12-15)

Whole Beef Tenderloin seasoned with Salt, Pepper, Mustard, and Garlic then pan seared, finished in the oven to medium rare, and served sliced with Port Wine and Cranberry Sauce

THANKSGIVING IN A CUP

\$4.25 each

Tiny little bowls filled with sliced roasted Turkey paired with Stuffing, Potatoes, and Gravy then finished with Cranberry Sauce and Sweet Potato Matchsticks

CHIPOTLE HONEY CHICKEN w/ SWEET POTATO PUREE

\$75.00 per display (Serves 20)

Skewered chunks of Chipotle Honey spiced Chicken Breast served atop Sweet Potato Puree

CHEESE & BACON GRIT CAKES w/ SHRIMP

\$5.25 per person

Southern style Grits made with Cheddar and Bacon, formed into small cakes then dipped in Egg and Bread Crumbs, pan seared and served with a sauteed Shrimp on top

VEGAN CEVICHE CUPS

\$3.50 each

Chopped Hearts of Palm, Cucumber, and Edamame laced in a creamy Cashew Citrus Sauce served in individual cups with finely chopped Avocado, Cilantro Leaves, and Blue Corn Chips

HONEY ROASTED DUCK BREAST

w/ BALSAMIC CHERRY COMPOTE

\$13.50 per person

Fresh Breast of Duck pan seared then brushed with Honey and roasted until medium rare, served with a compote made with dried Cherry, Brown Sugar, and Balsamic

BUTTERNUT SQUASH GALETTE

\$55.00 each (Serves 10-12)

A rustic free form tart filled with roasted Butternut Squash, Caramelized Onions, and Fontina Cheese baked until crusted is golden brown
Can be served hot or at room temperature



SANTA'S WORKSHOP

Come in and look at what the elves have put together!

All selections available for drop off or full service

SPIRAL BAKED HAM

w/ A ZESTY BRANDY BROWN SUGAR GLAZE

\$180.00 (Serves 35-45)

Fresh Country Ham baked and finished with a glaze made of Brandy, Brown Sugar, Mustard, and Spices, spiral cut and offered with Pineapple Currant Chutney, served with Brioche Rolls & Petit Croissants

POMEGRANATE BEEF SHORT RIBS

\$13.95 per person (Minimum of 20)

Boneless Beef Short Ribs braised until tender and finished in a Rosemary Pomegranate Sauce

PINK PEPPERCORN BEEF & POMEGRANATE CHICKEN

\$9.25 per person

Herb and crushed Pink Peppercorn encrusted Sirloin Strip Steak pan seared to medium rare along with a grilled Chicken Breast with Pomegranate Lime Glaze, garnished with Pomegranate Seeds

FENNEL, WHITE BEAN & BROWN RICE GRATIN

\$75.00 each (Serves 10-12)

A mix of White Beans, Brown Rice, Mushrooms, and Onions along with Roasted Fennel and Gruyere Cheese then baked underneath a lemony Parmesan Bread Crust

ROASTED LATE AUTUMN VEGETABLE DISPLAY

\$125.00 per display (Serves 25)

Acorn Squash Rounds, Parsnips, Fennel Wedges, tiny whole Red Bliss Potatoes, and Sweet Potato Wedges lightly marinated with Herbs and Garlic, oven roasted and served with a tangy Lemon and Chive Aioli

ROASTED BUTTERNUT SQUASH SOUP

\$4.75 per person

Roasted Butternut Squash and Onions seasoned with Cinnamon, blended with Sweet Cream and Chicken Stock, and topped with toasted Candied Pecans

ROASTED ROOT VEGETABLE SALAD

\$4.95 per person

Bite size pieces of Root Vegetables to include: Rutabaga, Sweet Potatoes, Yukon Gold Potatoes, and Turnips tossed with chopped Celery and Peppers, finished with a Maple and Thyme Vinaigrette

STUFFED BONELESS TURKEY BREAST

\$195.00 (Serves 25-30)

Boneless Breast of Turkey filled with a Dried Fruit and Bread Stuffing, served sliced at room temperature and offered with Sweet Potato Rolls, Miniature Orange Muffins, and an Herbed Mustard

CRISPED CHICKEN w/ MAPLE VINEGAR SAUCE

\$6.75 per person

Oven crisped Chicken seasoned to perfection and served with a Maple Vinegar Sauce

ROASTED SALMON w/ CRANBERRY THYME CRUST

\$12.25 per person

Salmon Filets encrusted in Panko and chopped Cranberries, seasoned with Lemon and Thyme and roasted in the oven

SWEET POTATO & RUTABAGA CHEDDAR STACKS

\$3.50 each

Sweet Potato and Rutabaga thinly sliced and layered with Cheddar Cheese, Egg, and Cream, baked until set and served in wedges

CRANBERRY GLAZED SWEET POTATOES

\$3.50 per person

Oven roasted Sweet Potatoes glazed with a spiced Bourbon and Cranberry Glaze

GUINNESS BEEF STEW

\$5.75 per person

A rich Beef Broth enhanced with Guinness Beer and combined with Beef Chuck, Potatoes, Carrots, and Herbs

WINTER WHITE SALAD

\$3.50 per person

Cauliflower Florets, shaved Fennel, and White Beans tossed with crumbled Feta Cheese, lightly dressed with a Lemon Thyme Vinaigrette and finished with minced Chives



RED RICE, MILLET & CHICKPEA SALAD

\$3.50 per person

Plumped Red Rice and Millet with Saffron tossed with Roasted Red Pepper, Scallions, and Chickpeas flavored with an Orange Honey Vinaigrette

BLACK & WILD RICE w/ EDAMAME

\$3.75 per person

Plumped Forbidden Black Rice and Wild Rice tossed with Edamame, diced Carrot, Scallions, and dried Cranberries flavored with an Orange Rice Wine Vinaigrette

CELERY CHICKPEA SALAD w/ PARMESAN

\$3.50 per person

Julienne Celery, Scallions, and Chickpeas tossed with Celery Leaves, Basil, and shaved Parmesan then lightly dressed with a Maple Dijon Vinaigrette

WINTER WHITE CHEESE BOARD

\$195 per display (Serves 20-25)

A selection of White Cheeses surrounded by Sprigs of Rosemary and accented with Cranberries-- Humboldt Fog Goat, Moody Blue, Barely Buzzed Cheddar, Midnight Moon Gouda, and Chimay "à La Biere"

MAKE YOUR OWN MINI SANDWICHES

\$185.00 per display (Makes 40)

Customize your own little sandwich!
Sliced Turkey, Honey Ham, Roast Beef, Provolone, Dill Havarti, Chickpea Hummus, Feta Spread, sliced Plum Tomatoes, Baby Arugula, Caramelized Onion Aioli, Cranberry Mustard, Whole Grain Mini Croissants, and Brioche Knot Rolls

CHARCUTERIE

\$230.00 per display (Serves 20-25)

Thinly sliced Mortadella, Prosciutto, Pepperoni, and Genoa Wedges, Pate de Campagne along with Cornichons, sliced French Bread, and Seven Grain Baguette

BUTTERNUT SQUASH & CARROT SUMMER ROLLS

\$2.75 each

Butternut Squash, Carrot, and Lettuce in a Gluten Free Rice Paper Wrapper served with a Sweet Thai Chili Sauce

PETITE PUMPKIN BUTTERMILK BISCUITS

\$2.95 each

Flakey Buttermilk Biscuits made with Pumpkin Puree and stuffed with your choice of Honey Ham or Roast Turkey and a Whipped Cranberry Butter

GREEN LEAF SALAD

\$3.50 per person

Leafy Greens with Radicchio and Endive tossed with Orange, shaved Fennel, and dried Cranberries, offered with a Citrus Vinaigrette

CRANBERRY WALNUT BABY SPINACH & KALE SALAD

\$3.50 per person

Baby Spinach and tender Tuscan Kale tossed with dried Cranberries, toasted Walnuts, and shaved Red Onion lightly dressed with a Cranberry Vinaigrette

WINTER SEASONAL CRUDITE

\$95.00 per display (Serves 20-25)

A Farmer's Market of blanched Winter Vegetables including Broccoli, Carrots, Endive, Mushrooms, Cauliflower, and Celery offered with a creamy Buttermilk Herb Dip

CRAZY FOR CROSTINI

\$95.00 per display (Serves 25)

A bountiful display of toppings for delicious Garlic Toasted French Bread Medallions
-Olive Tapenade
-Avocado, Tomato, Corn & Cilantro
-White Bean & Feta
-Roasted Red Pepper & Caper
-Roasted Beet Hummus

HOLIDAY SAMPLER

\$185.00 per display (Serves 20-25)

Chipotle Lime Poached Shrimp, Basil Dill Chicken Bites, and grilled Beef Skewers offered with Lemon Aioli and Roasted Red Pepper and Paprika Sauce

BABY SCALLOP & SHRIMP CUPS

\$2.95 each

Baby Scallops and Shrimp tossed in a creamy mixture with Dill, Lemon, and Seasonings and placed in tiny plastic cups



DROP OFF HOLIDAY HORS D'OEUVRES

Minimum 25 pieces per selection

ROASTED MANGO CURRY CHICKEN SKEWERS

\$1.75 each

Breast of Chicken marinated with Mango Chutney, Curry, Dijon, baked and offered with additional Mango Chutney

CRANBERRY SAUSAGE BITES

\$2.25 each

Sweet Italian Sausage blended with fresh Cranberries, shredded Cheddar, and Mustard, formed into balls and baked, and offered with a fresh Cranberry sauce

BACON WRAPPED DATES

\$2.25 each

Fresh Dates wrapped in Bacon and oven roasted, served on toothpicks

HARISSA ROASTED WINTER SQUASH SKEWERS

\$1.75 each

Winter Squash spears rubbed with Harissa and oven roasted until sweet and tender, skewered and sprinkled with Cilantro and Pomegranate Seeds

MAPLE ROASTED TOMATO SKEWER w/ MOZZARELLA

\$1.75 each

Cherry Tomatoes roasted in Maple Syrup, Thyme, and Garlic, then skewered with a fresh Mozzarella ball

ROASTED GARLIC HERB SHRIMP

\$2.75 each

Large Tiger Shrimp tossed with Garlic and Herbs, roasted and offered with Cocktail Sauce

PLUM DUCK SKEWERS

\$3.75 each

Duck Breast in a Plum Marinade threaded on a bamboo skewer, offered with a Cilantro Honey Glaze

FRENCH ONION SOUP BUN-LESS BURGER BITES

\$2.25 each

Ground Beef mixed with Caramelized Onions, Gruyere Cheese, and French Onion Soup Broth and baked

ORANGE GINGER SALMON BITES

\$2.25 each

Salmon Filet cut into bite size pieces marinated in Garlic, Ginger, Soy Sauce, Honey, and Orange Juice then pan seared, offered with an Orange Miso Dipping Sauce

APPLE, WALNUT & BRIE TARTLETS

\$2.95 each

Sauteed bits of Apple and Cranberry combined with Brie then topped with toasted Brown Sugar Walnuts, baked in a Tartlet Shell until melted and delicious



FULL SERVICE HOLIDAY HORS D'OEUVRES

Minimum 25 pieces per selection

NEW ENGLAND CLAM CHOWDER BITES

\$2.50 each

Pate a Choux puffs filled with diced Potato, Bacon, and chopped Clams finished with a rich and creamy Sauce and topped with chopped Chives

CORNBREAD CROSTINI

\$1.75 each

Toasted Cornbread Batons topped with whipped Jalapeno Cream Cheese and Crispy Pancetta

GRILLED HALLOUMI WITH FRUIT COMPOTE

\$2.50 each

Halloumi Cheese brushed with Olive Oil and grilled in triangle pieces and topped with a Seasonal Fruit Compote

FALAFEL BITES

\$2.25 each

Israeli Salad of diced Cucumber & Tomato topped with a Falafel Ball, seasoned Red Cabbage, drizzled with Tahini and presented in an individual V Glass

RICOTTA BRUSCHETTA w/ CRANBERRY & PISTACHIOS

\$1.95 each

Ricotta Cheese scented with Lemon, spread on Crostini and sprinkled with chopped Pistachios and chopped Craisins then drizzled with Local Honey

TRUFFLED GRILLED CHEESE

\$2.25 per triangle

Brioche Bread spread with Truffle infused Butter, filled with Swiss Cheese, warmed on the griddle, and served in triangles

SAVORY FRENCH TOAST w/ GRILLED DUCK

\$2.25 each

Petit French Toast with Savory Spices topped with grilled Duck Breast, Fig Jam, Poached Pears, and topped with Fried Beets

SEARED SCALLOP w/ SWEET POTATO PUREE

\$2.95 each

Seared Sea Scallops served with Sweet Potato Puree and a touch of Onion Marmalade

POMEGRANATE BEEF SHORT RIBS

\$2.75 each

Beef Short Rib Bites braised in a Pomegranate BBQ Sauce and offered in an individual spoon with Mashed Potato Rosette and shredded Baby Carrot

RADISH BITE

\$1.75 each

Watermelon Radish topped with Mashed Avocado, a dollop of Cashew Cream, and garnished with Cilantro

SMOKED SALMON BAGEL CHIP

\$2.25 each

Toasted Bagel Chip with a smear of Cream Cheese, topped with a thin slice of Smoked Salmon, and garnished with a Dill Sprig

MINI NACHO CHEESE BITES

\$2.25 each

Tiny Tortilla Shells filled with Spicy Ground Beef, Cheddar Cheese, Guacamole, Salsa, and a tiny bit of Sour Cream

ROAST POTATO & GRUYERE SQUARES

\$2.25 each

Roasted Fingerling Potatoes sliced atop Puff Pastry layered with shredded Gruyere Cheese, baked until golden then garnished with chopped Rosemary



NAUGHTY, BUT NICE

Fun and festive Desserts

CHRISTMAS TREE CROQUEMBOUCHE

Small, \$90.00 (Serves 20-30)

Miniature Pate Choux Puffs filled with Vanilla Buttercream, lightly coated with Caramel and layered into the shape of a Christmas Tree, decorated with bits of Candied Fruit and edible seasonal decoration, then topped with a Holiday Bow

INDIVIDUAL BLACK FOREST CAKE

\$3.95 each

Gluten Free Chocolate Cake topped with Cherry Compote and Chocolate Curls *GF*

INDIVIDUAL PIES

\$4.75 each

Individual Pie Shells filled your choice of flavor: Cranberry-Apple Crisp, Pumpkin, or Bourbon Pecan

BANANA NUTELLA SPRING ROLLS

\$1.95 each

Wonton Wrappers filled with sliced Banana and Nutella then flash fried, dusted with Powdered Sugar and offered with Coconut Cream Dipping Sauce

MINIATURE YUKI

\$3.95 each

Gluten Free Almond and Black Sesame Biscuit topped with a Matcha White Chocolate Whipped Ganache, Yuzu Mousse, Matcha Glaze, and Vanilla Mascarpone Cream

ORANGE CRANBERRY BUNDT CAKE

\$40.00 each (Serves 10 - 12)

A moist and delightful Bundt Cake made with Buttermilk and Cranberries, drizzled with an Orange Icing

OLD FASHIONED CHRISTMAS GOODIE TRAY

\$65.00, 50 pieces

A delicious and festive selection of Petite Cookies, Candies, Bars, Fudge, and Sweet prepared by our Pastry Chef to include a selection from the following: Shortbreads, Creamy Fudges, Meringues, Gingerbread People, Orange Allspice Cookies and Biscotti

IRISH CREAM CREME BRULEE

\$3.95 each

Rich Egg Custard flavored with Bailey's Irish Cream, finished with a Crust of Caramelized Sugar *GF*

MINI HOLIDAY DESSERTS

\$2.95 per person

Our classic miniature desserts with a festive, holiday spin

MINT CHOCOLATE POT DE CREME

\$3.00 each

A small cup filled with a dense rich Mint Chocolate Cream finished with crushed Peppermint

CHOCOLATE HAZELNUT CARAMEL TART

\$45.00 each (Serves 10-12)

Toasted Hazelnuts bathed in a Salted Caramel Sauce baked in a Chocolate Cookie Crust and finished with a Chocolate Ganache Swirl

PEAR FRANGIPANE TART

\$45.00 each (Serves 10-12)

Sweet Pastry Shell filled with an Almond Custard and sliced Pear, baked until golden and puffed, then lightly glazed with an Apricot Glaze



FESTIVE LIBATIONS

Drinks for a crowd!

*Alcoholic Beverages require staff on-site

NON ALCOHOLIC

SPICED CIDER

\$30.00 per gallon (serves about 20 guests)

McCutcheon's Cloudy Apple Cider spiced with Orange, Cinnamon, and Cloves; served hot or cold

SPARKLING POMEGRANATE PUNCH

\$35.00 per gallon (serves 15-16)

Pomegranate Juice reduced with Simple Syrup then mixed with Sparkling Wine, Orange Slices, Pineapple Chunks, and Pomegranate Erols

EGGNOG

\$30.00 per gallon (serves about 20 guests)

Rich, Creamy Egnog, a Holiday Tradition
Sprinkled with Ground Nutmeg

CORCORAN COCOA

\$30.00 per gallon (serves about 20 guests)

Creamy, rich, and smooth Hot Cocoa made with 72% Pure Cacao, presented with Mini Marshmallows

PUMP IT UP

\$4.00 per person

Milk Chocolate & White Chocolate Shavings
Frangelica infused Whipped Cream
Ground Cinnamon with Vanilla Bean
Hazelnut Biscotti
Crumbled Heath Toffee Chips

ALCOHOLIC

APPLE BOURBON ARNOLD PALMER

\$95.00 per gallon (serves 15-16)

A refreshing mix of Apple Cider, Lemonade, Iced Tea, and Bourbon garnished with Lemon Wheels served over ice

PINEAPPLE RUM PUNCH

\$95.00 per gallon (serves 15-16)

Dark and Light Rum mixed with Orange Juice and Pineapple Juice, finished with a Lemon Simple Syrup, frozen Pineapple, and fresh Mint

MISTLETOE MARGARITAS

\$95.00 per gallon (serves 15-16)

Tequila mixed with Pomegranate Juice, Sour Mix, and Triple Sec, finished with a touch of Grenadine and served over ice with a Lime Wedge