**Holiday Menus**

**Appetizers:**
- Bacon Wrapped Cherry Peppers filled with Cheese Curds tossed in Sweet Chili
- Crostini with Whipped Feta, Candied Orange and Micro Basil or Olive Tapenade
- Stuffed Mushrooms ~ Cream Cheese, Green Onion & Cheddar
- Roasted Tomato Basil Tartlet
- Pomegranate Glazed Chicken Skewer with Sesame Cheddar & Onion Tartlet
- Marinara Meatballs
- Tuna Tartare served in Sesame Ginger Cones
- Salt & Pepper Crusted Beef Tender Medallion Platter served with Slider Buns, Horseradish Sauce & Arugula
- Pulled Pork Sliders with Slaw
- Jalapeño Dip with House-made Tortilla Chips
- Shrimp Cocktail with Cocktail Sauce & Lemons
- Taste! Specialty Smoked Salmon with Capers & Toasts
- Pastry Wrapped Brie with Raspberry Jam
- Sesame-Seared Tuna Lollipop with Wasabi Aioli
- House-made Seasoned Crackers with Goat Cheese
- Goat Cheese Stuffed Peppadew Peppers
- Iowa Cheese & Fruit Trays
- Marinated Fresh Mozzarella Bites
- Bacon Wrapped Figs stuffed with Blue Cheese

**Winter Plated Dinners**

**First Course - choose 1**
- Winter Pear & walnut salad
- Scallop Carpaccio Ponzu Chives & Flowers
- Citrus Beet & Pistachio Salad
- Winter White Salad & Dried Cherries
- Butter Lettuce Bacon Peas Radish & Buttermilk Dressing

**Duet Entrees: choose 1**
- Beef Demi Glace with Crispy Shallot
- Chicken Roulade & Carrot Puree
- Garlic Mashed Potatoes
- Vegetable

- Soy Glazed Beef
- Ginger Lemongrass Shrimp Brochette
- Wasabi Mashed Potatoes
- Sesame Green Beans & Red Cabbage
Pork Osso Bucco with Gremolata
Polenta
Spinach
Roasted Carrots

Pepper Crusted Beef Tender & Cognac Cream
Airline Chicken Breast
Mashed Potatoes
Green Beans & Roasted Tomatoes

**Stations:** the most popular way to celebrate the holidays.
See our full stations menu.

**Holiday Buffet**

Citrus, Pomegranate & Spinach Salad
Soy Glazed Beef
Ginger Lemongrass Salmon
Wasabi Mashed Potatoes
Coconut- Cilantro Rice
Sesame Green Beans with Red Cabbage

Pork Osso Bucco
Polenta
Spinach Salad with White Balsamic Vinaigrette & Candied Grapefruit
Roasted Winter Vegetables

Shallot Beef Tender with Red Wine Reduction
Winter-Spiced Chicken with warm Cranberry-Pecan Pear Salsa
Pommes Puree
Arugula Salad
Roasted Vegetables

**Dessert Ideas:**

Mini Desserts: $6/guest
   - Ginger Tartlets, Chocolate Mousse Cups, and Cream Brulee
Holiday Seasonal Pies and Fresh Cream
Cookie & Bar Trays: Variety of cookies & bars
Hot Mexican Chocolate & Donuts
Flaming Donut Bar

**Bar Options:** We can help with the bar, bartenders, glassware or bar setup. Every venue is different so let’s talk. Ask for a custom made menu or our stations menu!