



# 1<sup>st</sup> & fresh Holiday Menus 2011

*Let your 1<sup>st</sup> & fresh team help you plan your next party –  
From a small intimate gathering to a grand holiday splash*

# Passed Hors d'Oeuvres

2 hours of delicious handcrafted bites – 10 pieces per person – select up to 8 different kinds  
\$ 29.99 per person (minimum of 24 guests)

Maryland Lump Crab Meat Cake–Country Pickle Tartar Sauce; Cornmeal Crusted Fried Oysters–Celery Root Slaw; Salmon Tartar–English Cucumber; Smoked Trout–Fingerling Potato–Dill Crème Fraiche; Lobster Mac and Cheese–Herb Panko Crust; Assorted Sushi–Ginger–Wasabi–Soy Sauce;  
Classic Shrimp Cocktail Shooters

Beef Tenderloin–Crostini–Horseradish Cream–Micro Arugula; Parma Prosciutto–Gruyere Palmiere; Mini Beef Wellington; Home Baked Pigs in a Blanket–Dijon Mustard; Tuscan Meat Balls–Chunky Basil Marinara; Andouille Sausage en Croute–Pommery Mustard

Vegetable Samosa–Cilantro Chutney; Red Beet Tartar–Blue Cheese–Belgian Endive; Vietnamese Vegetable Spring Roll–Sweet & Sour Dipping Sauce; Brie–Raspberry in Filo Star; Mini Truffled Grilled Cheese; Brie–Date–Toasted Walnut & Chive Crostini; Greek Salad Skewers

Curried Chicken Salad Profiterole, Chicken Satay–Spicy Thai Peanut Sauce; Oriental Style Chicken Beggars Purse–Scallion Tie; Cuban Style Duck Breast–Mango Relish–Plantain Chip; Southwestern Chicken Skewer–Charred Ancho Pepper Dip

All passed hors d'oeuvres parties require butler service, kitchen personal and rental equipment. Your Sales manger will coordinate all details for you!



# Small Bites:

Create your own menu with as many as you desire of our delectable Small Bites Choices. Artfully crafted seasonal dishes, presented creatively, will delight your guest's culinary experience!  
3.99 per person, per selection (2dz minimum)

Frisee Salad–Upstate NY Camembert–Shitake Mushroom–Raisin Walnut Crostini

Caprese and Basil Salad

Popcorn with Lime and Chipotle Salt

Star Anis Braised Short Ribs – Parsnip Potato Puree – Slow Roasted Cipollini Onions & Baby Carrots (warm)

Butternut Squash & Wild Mushroom Risotto, Fresh Thyme, White Truffle Oil, Shave pecorino Cheese (warm)

“Shots of Cream of Carrot, Ginger & Crispy Leeks”

Wheat Berry Salad – Roast Fall Vegetables – Pumpkin Seed Oil

Crispy Vegetable Crudite – Goddess Ranch Dip

Red and Green Bell Pepper Paella Salad with Tangy Artichoke Hearts

Shrimp “Margarita” with Avocado Garden Tomatoes

Farm Raised Chicken Breast Roulade–Basil Pesto, Sundried Tomato and Spinach Stuffed – Mini Brioche Bun

Thai Beef Salad with Lemon Grass and Cilantro on Rice Noodles

Pan Fried Haloumi with Fennel, Kalamata Olives & Mint Compote

Moroccan Spiced Salmon–Tabbouleh Salad

Paprika & Cheddar Cheese Straws

Seared Scallops–Golden Shallot & Grapefruit Sauce–Yellow Rice Salad

Bittersweet Chocolate Bark with Marcona Almonds

Pineapple, Strawberry, and Lychee Parfaits

Peppermint Meringue Kisses

Devil's Food Cake Verrine



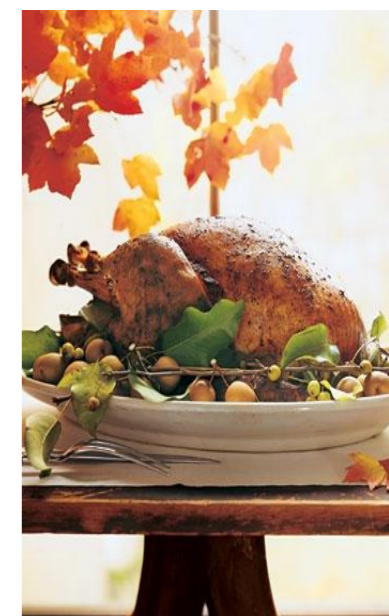
# A Festive Dinner Buffet

Traditional Holiday Dishes carved to order for you and your guests by one of our Chef's

\$ 56.00 per person / minimum of 24 guests

rental equipment to be determined at time of booking, requires Carving Chef at additional cost

- ▶ **Pepper Crusted Seared Filet Mignon (carved to order)  
with Horseradish Cream**
- ▶ **Whole Roast Free Range Turkey (carved to order)  
with Cranberry Orange Relish**
- ▶ **Honey Glazed Baked Virginia Ham (carved to order)  
with Stone Ground Mustard Sauce**
- ▶ **Winter Green Salad with Toasted Pumpkin Seeds, Champagne Vinaigrette**
- ▶ **Grilled Winter Vegetables with Rosemary**
- ▶ **Wheat Berry Salad with Roast Mushrooms**
- ▶ **Scalloped Potatoes and Celery Root au Gratin**
- ▶ **Tomato, Mozzarella and Fresh Basil Salad**
- ▶ **Sour Dough and Pumpernickel Dinner Rolls**
- ▶ **A Holiday Berry Berry Trifle, Bûche de Noël**
- ▶ **Small Chocolates, Macarons and a Variety of Petite Holiday Treats**



# Easy and Inexpensive Holiday Parties in the morning and the afternoon!

## **Celebrate at Breakfast Time – \$ 15.99 per person**

Greet your team with a delicious and invigorating Holiday Breakfast  
This would be great for a Breakfast Lobby Party as well!

\*Hot Apple Cider with Cinnamon Sticks,  
\* Coffee and Hot Tea Service

\* Small Breakfast Bakery Holiday Treats such as  
to include Home Baked Muffins, Cranberry Scones, Cinnamon Twists, Apricot & Cheese Danish,  
H & Bagels, Raisin Danish, Raisin and Chocolate Babka  
Accompanied by Butter, Jams, Whipped Cream Cheese and Scallion Cream Cheese

\*Strawberry, Pineapple, Lychee and Berry Parfaits with Fresh Mint

\* Petite Smoked Salmon, Mache and Dill Cream Fraiche Croissants

## **An Afternoon Celebration – \$ 15.99**

\*Spiced Hot Apple Cider with Cinnamon Sticks, \* Eggnog

\* Holiday Desserts, Macaroons, Truffles and Bittersweet Chocolate Walnut Bark

\* Baked Brie en Croute with Spiced Bosc Pear Chutney,  
Accompanied by Sourdough and Pumpernickel Ficelle

Crispy Vegetable Crudite with Ranch Goddess Dip

•A Trio of Dips and Chips

•Pita, Kettle and Tortilla Chips with Homemade Guacamole, Hummus, White Bean and Artichoke