



Winter Celebration

Passed Hors d'oeuvres

Grilled Pizzetta with Slow Roasted Tomatoes, Fontina and Pesto
Edible Spoon with Sesame Crusted Ahi Tuna
Smoked Chicken Quesadilla with Coriander and Yellow Pepper Sauce
New England Crab Cake with Sauce Romoulade

Buffet

Butter Lettuce and Endive Salad
with Currants, Gruyere Cheese, and Pomegranate Vinaigrette

Moroccan Beet and Tangerine Salad with Fresh Mint and Wildflower Honey

Fennel Scented Roasted Winter Vegetables

Petite Osso Bucco Alle Vedura
veal shanks in an aromatic vegetable sauce
and/or

Grilled Salmon Fillet with a Maple Mustard Glaze
and/or

Pumpkin Ravioli with Brown Sage Butter

Roasted Rosemary and Garlic Fingerling Potatoes

Assorted Artisan Breads and Sweet Butter

Dessert Served at the Guest Tables
Dried Cherry Chocolate Pavé
with a cabernet reduction sauce and white chocolate cream