



# HOLIDAY MENU

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2018



# tray passed hors d'oeuvres

\*all tray passed apps can be made for stationary or for the bar for an additional cost

**SESAME SEARED AHI SKEWER** served with wasabi aioli

**CRISP ENDIVE SPEARS** with goat cheese, pecans and sun-dried cranberries

**ARTICHOKE MINI CANNOLI** with meyer lemon and parmigiana Reggiano

**BAKED PUFF PASTRY BITES** filled with caramelized onion, sun-dried tomato and herbed goat cheese

**GRILLED TIGER SHRIMP or SEA SCALLOP SKEWER** with citrus chili sauce

**PHYLLO PASTRY** filled with jarsberg, roasted pine nuts and spinach served with tzatziki sauce

**ROAST TURKEY EGG ROLL** filled with apple stuffing and cranberry stuffing

**SPICED PORK LOIN BITE** on crostini with cinnamon bourbon apples

**ZAATAR MINI LAMB CHOPS** with pistachio mint salsa

**CHORIZO STUFFED DATES**

**MILLION DOLLAR BACON PREMIUM** 3 pepper bacon slices baked with brown sugar and pure maple

**PERSIMMON CHICKEN SALAD** filled wonton

**HERBED GOAT CHEESE CROSTINI** with roasted red pepper and cilantro

**NEW ENGLAND CRAB CAKES** served with meyer lemon aioli

**COCONUT BEER BATTERED SHRIMP** served with tangerine mustard sauce

**OVEN ROASTED QUESADILLA ROLLS** filled with chicken, cilantro, cheddar served with avocado tomatillo sauce

**TANDOORI CHICKEN SKEWER** served with cucumber yogurt sauce

**BULGOGI SHORT RIB SLIDER** with spiced kimchi

**SLOW ROASTED PULL PORK SLIDER** with cranberry cider slaw

**GRILLED CHICKEN SKEWER** with thai peanut sauce

**BEEF AND BACON JAM SLIDER** with caramelized onions



# stationary or bar hors d'oeuvres

**CRISPY TOTS** with chipotle aioli, honey mustard and tarragon ranch

**EGGPLANT CAPONATA** served with herbed flat breads, parmesan crisps and focaccia fingers

**CLASSIC SLIDER BAR** featuring cheeseburger sliders with chipotle ketchup and caramelized onion & balsamic glazed vegetable sliders with smoked gouda

**GOURMET SLIDER BAR** featuring beef and bacon jam sliders & balsamic glazed vegetable sliders with smoke gouda

**BABY LAMB CHOP MARTINI** served with pesto mash

**SWEET POTATO TOTS** with brown sugar, cinnamon, ginger and toasted marshmallow

**THAI CHICKEN PIZZA** with spicy peanut sauce

**MASHED POTATO BAR** with roast turkey and sage gravy, brand mushrooms in cream,  
crispy bacon bits, peas, chives, cheddar, sour cream, butter and bleu cheese crumbles

**BEAUTIFUL CHEESE AND FRUIT BOARD** with herbed flat breads, gourmet crackers and focaccia fingers

**TUSCANY STATION** italian meats, cheeses, trio of gourmet olives, fire grilled baby vegetables,  
dried fruits and nuts served with hummus, herbed flat breads, parmesan crisp and gourmet crackers

**BAO TACO STATION** with chipotle shredded turkey, bulgogi beef, thai bird lemongrass and ginger, shrimp (spicy),  
served with cranberry salsa, kimchi cucumbers, sliced radish, pickled daikon and carrot

**ALL THE TRIMMINGS MARTINI** martini glass filled with mashed potatoes, candied yams,  
green beans, stuffing, roast turkey, sage gravy and cranberry sauce



# soups and salads

## SOUPS

\*all soups can be served as shots or in cups

- LOBSTER BISQUE** with brandy crème fraiche
- RED ALE POTATO CHEESE SOUP** with crispy bacon crumbles
- FIRE ROASTED TOMATO SOUP** with focaccia fingers
- YELLOW CURRY BUTTERNUT SQUASH SOUP** with candied pecans

## SALADS

- SWEET GEM AND GRANNY SMITH SALAD** with toasted walnuts, red dragon cheese (whole grain mustard ale cheddar) served with honey dijon dressing
- CALIFORNIA BABY GREENS** with sliced red anjou pears, pancetta, candied walnuts served with raspberry walnut vinaigrette
- CITRUS FRISSEE SALAD** with citrus segments, toasted hazelnuts, fresh mint, hearts of romaine and goat cheese served with champagne vinaigrette
- BEET SALAD** with a trio of colorful beets mixed with mandarin orange, goat cheese, wild rocket and finished with pistachio pesto dressing
- DELICATA SQUASH AND BABY KALE** with dried cherries, aged bleu cheese, toasted pepitas served with scratch bleu cheese vinaigrette
- CUMIN ROASTED CARROTS AND POMEGRANATE** with baby spinach, arugula, feta cheese, pomegranate pearls served with pomegranate molasses vinaigrette
- CRISP GARDEN SALAD** with iceberg and romaine, sliced tomatoes, cucumbers, black olives and focaccia croutons served with hearty ranch and old-world italian dressing



## entrées

### BEEF

**BRAISED BEEF BOURGUIGNON** with celery and carrots | 4oz

**PAN SEARED RIB EYE STEAK** with chipotle demi-glace and bleu cheese compound butter | 8oz | 10oz | 12oz

**GRILLED GARLIC CRUSTED USDA CHOICE CENTER CUT FILET MIGNON** with cabernet shiitake mushroom sauce | 4oz | 6oz

**GRILLED USDA CHOICE CENTER CUT TOP SIRLOIN STEAK** with green peppercorn sauce | 4oz | 6oz

**SLOW BRAISED BONELESS SHORT RIB** garnished with crispy onion hay served with black peppercorn demi-glace | 4oz | 6oz

**TENDER ROAST BEEF** sliced and served with red wine pan sauce | 4oz | 6oz

**USDA CHOICE TOP SIRLOIN** sliced and served with cabernet reduction sauce | 4oz | 6oz

**TENDER BRISKET or TRI TIP** sliced and served with a side of hickory bbq sauce | 4oz | 6oz

### CARVED TO ORDER

**WHOLE GRAIN MUSTARD CRUSTED STANDING RIB ROAST** served with au jus and creamed horseradish | 8oz | 10oz | 12oz

**STEAMSHIP SIRLOIN** served with au jus and creamed horseradish | 4oz | 8oz | 6oz

**GARLIC CRUSTED FILET MIGNON** served with cabernet and wild mushroom sauce | 4oz | 6oz

**ROSEMARY ROASTED TURKEY** served with scratch giblet gravy and orange cranberry sauce | 4oz | 6oz

### POULTRY

\*4oz and 6oz portions available

**ROASTED TURKEY BREAST** served with orange cranberry sauce

**HERB ROASTED TURKEY** served with port gravy

**SAGE ROASTED CHICKEN** served with madeira wine sauce with wild mushrooms

**ROSEMARY ROASTED CHICKEN BREAST** served with roasted garlic cream

**CHICKEN PICATTA** with lemon and capers

**CHICKEN BREAST** stuffed with brie, herbed spinach and dried cranberries

**OVEN ROASTED BREAST OF CHICKEN** served with tarragon dijon sauce



## entrées

### SEAFOOD

**LOBSTER RAVIOLI** with champagne tarragon sauce

**SEARED GROUPER** served with white miso orange glaze | 4oz | 6oz

**SPICED SALMON FILET** glazed with pomegranate molasses | 4oz | 6oz

**WHITE WINE POACHED SEA BASS** with basil cream sauce | 4oz | 6oz

**LOCAL SEA BASS** with ginger soy, sake glaze | 4oz | 6oz

**GRILLED SWORDFISH** served with brown butter pecan sauce | 4oz | 6oz

**ROAST HALIBUT** with blood orange gastrique | 4oz | 6oz

**MACADAMIA CRUSTED MAHI MAHI** with mango papaya chutney | 4oz | 6oz

**POACHED SALMON** with dill cream cheese | 4oz | 6oz

**TOGARASHI GROUPER** with soy caramel sauce and grapefruit segments | 4oz | 6oz

**CRAB CRUSTED HALIBUT** with herbed cheese sauce | 4oz | 6oz

**COLD WATER MAINE LOBSTER TAILS** served with drawn butter and lemon | 4oz | 6oz | 8oz

**ALASKAN CENTER CUT COD FILET** with ginger, soy and sake | 4oz | 6oz

### VEGAN | VEGETARIAN

**BUTTERNUT SQUASH RAVIOLI** with sage brown butter sauce

**ROAST SPAGHETTI SQUASH** with edamame and seared tofu

**QUINOA PILAF** stuffed acorn squash with pomegranate

**PORTOBELLO RAVIOLI** with broken forest mushroom vinaigrette

**EGGPLANT PARMIGIANA REGGIANO** with fresh marinara and basil

**GRILLED PORTOBELLO STACK** with grilled vegetables and balsamic glaze



# sides

## STARCHES

- SUMMIT FOUR CHEESE MAC AND CHEESE**
- ROASTED GARLIC RED MASHED POTATOES** with fresh thyme
- BOURSIN MASHED POTATOES**
- HERB CHEESE MASHED YUKON GOLD POTATOES**
- ROSEMARY ROASTED POTATOES**
- GINGER YAMS** with candied pecan streusel
- GRUYERE POTATO AU GRATIN**
- BALSAMIC ROASTED FINGERLING POTATOES** with cipollini onions
- CANDIED YAMS** with toasted marshmallow
- WILD RICE PILAF** with dried cranberries and pecans
- GRANNY SMITH AND BELL PEPPER CORNBREAD DRESSING**

## VEGETABLES

- GRILLED BRUSSEL SPROUTS** sautéed with spiced pecans and cranberries
- BOURBON CREAMED CORN**
- GRILLED WHOLE GREEN BEANS** with toasted walnuts and dried cherry vinaigrette
- HONEY GLAZED BABY CARROTS** with fresh dill
- COLORFUL GARDEN VEETABLES** grilled with lemon garlic butter
- SAUTEED BROCCOLINI** with smoked paprika and roasted almonds
- ROAST BRUSSEL SPROUTS** with sweet and spicy glaze
- GRANNY' S GREEN BEAN CASSEROLE**
- BROCCOLINI AND CAULIFLOWER GRATIN** with aged cheddar cheese
- ROASTED ROOT VEGETABLES** beets, yams, brussel sprouts with fresh herbs



# desserts

**OUR FINEST SELECTION OF MINI DESSERTS** to include 7 of the following:  
assorted flavored macaroons, lemon blueberry bites, pumpkin cheese bites, pumpkin cobbler bars,  
apple cobbler bars, smores bars, mocha crunch bars, berry cheese bars, chocolate truffle bites,  
assorted mini macaroons, assorted brownie bites, assorted fresh baked cookies | 2 per person | 3 per person

## **ASSORTED CUP CAKES**

carrot, double chocolate, lemon, red velvet, german chocolate | mini | regular

## **APPLE COBBLER**

our down-home cobbler is made with the freshest apples, cinnamon and our butter crumble topping

## **SUMMIT FAMOUS VANILLA CUSTARD BREAD PUDDING**

with salted caramel sauce, vanilla bean frosting, toasted almonds and strawberry compote | 4oz shots | slate or martini glass

## **EDNA' S FAMOUS TRIPLE CHOCOLATE FUDGE BROWNIES**

with salted caramel sauce, vanilla bean frosting and fresh berries

## **ASSORTED FRESH BAKED GOURMET COOKIE ASSORTMENT**

chocolate chunk, walnut, red velvet, chocolate, peanut butter, triple ginger sugar cookies

## **ASSORTED COOKIES AND BROWNIES**

**MOUSSE TRIO** orange and dark chocolate, tiramisu and white chocolate raspberry





# holiday beverages

\*non-alcoholic beverages

## CRANBERRY CIDER PUNCH

with cranberry ice spheres (frozen cranberries) and a cinnamon sugar rimmed glass

## GRINCH PUNCH

with red sugar crusted glass (sour apple with ginger ale)

## CANDY CANE SPRITZER

with candy cane swizzle stick (club soda, grenadine, peppermint)

## MULLED CIDER

## MEXICAN HOT CHOCOLATE

## ALL AMERICAN HOT CHOCOLATE

with mini marshmallows

## PREMIUM COFFEE AND DECAF

with peppermint, hazelnut syrups and cinnamon sticks

## HERBAL HOT TEAS

## SCRATCH MADE WHITE CHOCOLATE PEPPERMINT EGGNOG

## COCONUT HORCHATA