

Holiday Appetizer Adventure

For a holiday soiree like no other, invite your guests to experience a variety of cuisines while they mingle among cooking stations and nosh as they go.

\$100 / person: Select two vegetarian, one meat, one seafood and one dessert.\$110 / person: Select two vegetarian, two meats, one seafood and one dessert.\$120 / person: Select three vegetarian, two meats, two seafood and one dessert.

Vegetarian Appetizers

- · White Bean and Rosemary Bruschetta
- Pumpkin Wild Mushroom Tartlets
- · Goat Cheese, Caramelized Onion and Basil Pizzettes
- Porcini Mushroom Risotto Cakes
- Apple and Dried Cranberry Salad with Maple Dressing and
- Fennel-Spiced Nuts
- Oven-Roasted Beet and Goat Cheese Salad

Meat Appetizers

- Argentine Marinated Flank Steak Crostini with Chimichurri
- Beef Tenderloin Sliders with Caramelized Onions and Blue Cheese
- · Spiced Lamb Kofta Kebabs with Yogurt-Tahini Sauce
- · Antipasto Salad with Salami, Provolone, Chickpeas and
- · Red Wine Vinaigrette
- · Curried Chicken with Buckwheat Crepes
- Cocktail Meatballs with Spiced Cranberry Sauce

Seafood Appetizers

- Belgian Endive and Fresh Crab Salad
- Buckwheat Blini with Smoked Salmon, Caviar and Creme Fraiche
- Seared Scallops with Chestnut & Wild Mushroom Ragout and Polenta
- Crab and Herb Stuffed Mushrooms
- · Belgian-Ale Steamed Mussels
- · Shrimp Creole with Rice

Desserts

- Chocolate Turtle Cookies
- · Ginger-Molasses Spice Cookies with Holiday Sprinkles
- Chocolate Peppermint Whoopie Pies
- · Cranberry-Walnut Rugelach
- Rum Balls
- Pumpkin Cupcakes with Maple Cream Cheese Frosting