

HOLIDAY PARTY MENU

*Traditional Open House*

*cheese + cured meats*

Assorted artisanal cheeses + charcuterie

Seasonal fruit + assorted olives

Focaccia, artisanal breads + crackers

*stationary*

Baked Smithfield ham with pineapple glaze, served with whole grain and dijon mustards + buttermilk biscuits

Bruschetta Bar: Assorted toasts + crostini with tomato, mozzarella + basil, fresh ricotta + honey, wild mushrooms + parmesan vinaigrette

Swiss fondue with crusty breads + vegetables

Poached shrimp + spicy cocktail sauce

Carrot Wellington with wild mushrooms

Warm gougères

Wild mushroom tarte tatin

*sweets*

Raspberry macarons

Mini carrot cake cupcakes

House-made snicker bars

Chocolate cheesecake bars