

Phil Stefani

SIGNATURE EVENTS

CELEBRATE THE HOLIDAYS



WINTER WHITE BUFFET

CORNBREAD AND PECAN CRUSTED CHICKEN

Cranberry Aioli & Arugula on Baguette

SHAVED HAM, FONTINELLA CHEESE & JALAPENO MUSTARD

on Mini Pretzel Rolls

FLANK STEAK WITH ROASTED RED PEPPERS AND SWEET CORN MAYONNAISE

on Ciabatta

NEW POTATOES STUFFED

with Spicy Carnitas, creamy avocado

ZUCCHINI STUFFED WITH FETA, ROASTED TOMATOES & OREGANO

BASIL HUMMUS & OLIVE TAPENADE WITH PITA CHIPS & FLATBREADS

EVERGREEN BUFFET

GRILLED CHICKEN BREAST, HERB RICOTTA & CARAMELIZED ONIONS

on a Whole Wheat Roll

PROSCIUTTO, BRIE & FIG JAM

on Ciabatta

GRILLED BALSAMIC VEGETABLES, WHITE BEAN HUMMUS & ARUGULA

Sun Dried Tomato Tortilla

DATES STUFFED WITH GORGONZOLA, ALMONDS

wrapped in Bacon with Balsamic Reduction

SPICY GRILLED PORK SKEWERS

with Dried Currant Relish

ROASTED PEPPER HUMMUS & SPINACH DIP

with Pita Chips & Flatbreads

CRIMSON BUFFET

ROAST TURKEY, CARAMELIZED SWEET POTATOES & CRANBERRY AIOLI

on Parker House Rolls

GRILLED ASPARAGUS, EGGPLANT & OVEN DRIED TOMATOES

with Artichoke Tapenade & Goat Cheese on a Sourdough Roll

BBQ PULLED PORK WITH SWEET & SOUR SLAW

on an Onion Roll

MEDITERRANEAN CHICKEN SALAD WITH FENNEL, RAISINS & PINE NUTS

on Tartines

PESTO & SUN DRIED TOMATO DEVILED EGGS

BRUSSEL SPROUT SALAD

with Applewood Smoked Bacon & Cippolini Onions

WHITE BEAN DIP & CRAB DIP

with Pita Chips & Flatbreads

HOLIDAY CELEBRATIONS BUFFET

ROAST TURKEY WITH CIDER GRAVY

WILD RICE WITH BUTTERNUT SQUASH, LEEKS & DRIED FRUIT

CREAMED CORN & CHESTNUT SPOON BREAD

CANDIED YAMS

with Maple Sugar Streusel & Marshmallow, Cranberry Shrub

MIXED GREENS

with Carrot Ribbons, Grape Tomatoes, Cucumber & Sherry Vinaigrette

ASSORTED ROLLS, CORN BREAD MUFFINS & LAVOSH WITH BUTTER

HOLIDAY MEMORIES BUFFET

ROASTED SPIRAL HAM

with Honey – Mustard Sauce

MAPLE GLAZED TURKEY BREAST

with Caramelized Onions

TOASTED WAFFLE, DRIED APRICOT, CRANBERRY & FIG STUFFING

MINI PUMPKINS STUFFED WITH VEGETABLE STEW

BRUSSEL SPROUT SALAD

with Almonds, Shaved Parmesan, Bacon & Citrus Vinaigrette

ASSORTED ROLLS, CORN BREAD MUFFINS & LAVOSH

with Butter

SNOWFLAKE BUFFET

CHICKEN SALAD

with Golden Raisins, Water Chestnuts & Green Onions on Petite Croissant

GRILLED STRIP LOIN OF BEEF

with Poblano Peppers, Red Onion & Tomato Aioli on Mini Ciabatta

FOREST HAM

Swiss, Dijon Mustard, Romaine, Pickled Onions on Demi Baguette

ITALIAN SAUSAGE SKEWERS

with Arabiatta Dipping Sauce

STILTON, APPLE & LEEK TART WITH SAVORY CRUST

DUXELLE STUFFED MUSHROOMS WITH BREADCRUMBS & HERBS

ROASTED GARLIC HUMMUS & ARTICHOKE DIP

with Pita Chips & Flatbreads

HOLIDAY TRADITIONS BUFFET

ROAST TURKEY BREAST WITH WILD MUSHROOM RAGU

MAPLE GLAZED HAM WITH CANDIED GINGER AND TOASTED PECAN

BUTTERNUT SQUASH RAVIOLI

with Sage Brown Butter Sauce & Dried Cranberries

**SALAD OF MIXED GREENS, ENDIVE, YELLOW
BEETS, GOAT CHEESE & POMEGRANATE VINAIGRETTE**

LATE HARVEST TOMATO & CORN GRATIN (HOT)

TWICE BAKED NEW POTATOES

with Bacon, Cheddar & Chives Assorted Rolls, Corn Bread Muffins & Lavosh with Butter

HOLIDAY GATHERINGS BUFFET

CHICKEN ROULADE WITH SPINACH & RICOTTA

with Pompadoro Sauce

PAPARDELLE RIBBONS WITH SLOW ROASTED SIRLOIN "GRAVY"

TOASTED ORZO

with Roasted Winter Squashes, Snow Peas, Garlic Herb Oil & Shaved Parmesan

ROMAINE SALAD

with Marinated Artichokes, Roasted Red Peppers, Tomatoes & Lemon Vinaigrette

GRILLED ASPARAGUS

with Mediterranean Olive Tapenade and Lemon Zest

BREADSTICKS, ASSORTED ROLLS & BUTTER

PLATTERS

DOMESTIC & IMPORTED CHEESE DISPLAY

to include an Assortment of Soft & Hard Cheese with Dried Apricots, Mixed Nuts, Grapes.

Served with Assorted Crackers & Ficelle

SHRIMP COCKTAIL

Extra Large Shrimp with Bloody Mary Cocktail Sauce, Horseradish & Lemons

ANTIPASTO PLATTER

to include Soppressata, Genoa Salami, Proscuitto, Roasted Peppers, Balsamic Cippolini Onions, Marinated Olives & Fresh Mozzarella Bocconcini & Served with Crackers and Ficelle

DISPLAY OF ASSORTED MEATS AND CHEESES

display of Sliced Beef Tenderloin, Pesto Chicken Breast, Shrimp Louie Salad, Aged

Cheddar & Havarti Cheeses, Horseradish Crème, Sun Dried Tapenade & Artesian Breads