

PRESENTING OUR HOLIDAY STATIONS

Traditional Holiday Carving Table

Slow Roasted Honey Baked Ham with Chunky Pineapple Glaze
Grainy Mustard and Golden Raisin Sauce
Cider Basted Tom Turkey with Natural Gravy
and Cranberry Orange Relish
Savory Cornbread Stuffing
Braised Baby Carrots with Walnut Butter
Roasted Pearl Onions

By Land and Sea

Tamari Pork Tenderloin Kissed by the Hibachi, Napped with a Fuji Apple and Golden
Ripe Pineapple Relish and Natural Ginger Gastrique

Maple Roasted Salmon

On this station, our chef slowly roasts a whole Canadian steel head salmon in pure maple
syrup until it is just done, maintaining its exquisite natural flavor and moisture. He then
works it to an artistic masterpiece, trimmed with lemon crowns and shrimp fins.

Display is rounded out with individually portioned plank maple plank roasted salmon
filet

with dollops of basil tomato chutney and saffron onion compote.

Mesclun Field Greens in a Blood Orange Vinaigrette,
decorated with Endive, Baby Tomatoes and Colorful Carrot Ribbons.

Elegant Baker Basket Display of Artisan Hearth Baked Breads with Sweet Cream Butter

Winter Wild Game Carving Table

Northern Venison Roast with Wild Blueberry Jus and Kumquat Jam,
Embellished with Herb Bouquets

Carved Breast of Holiday Goose with Cider Demi-glace and Cranberry Pear Relish

Wild Rice Pilaf with Delicate Brunoise Vegetables and Toasted Pecans
Kindling Sticks of Parsnips, Carrots and Turnips

Deluxe Carving Table

Roasted Center Cut Tenderloin with Horseradish Cream,
Chanterelle Mushroom Ragout and Madeira Sauce
Whole Rosemary and Garlic Mustard Lamb Racks
carved into chops and served with
Roquefort Sauce and Mint Preserves
Mashed Truffle and Yukon Gold Potatoes
Broccoli Aspiration Tossed in Tomato Oil and Topped
with Caramelized Purple Top Turnips

Classic Elegance

Sirloin Wellington
Classically Roasted Dry Aged Black Angus Sirloin
Wrapped in French Butter Pastry with Wild Mushroom Duxelles & Pâté de Foie Gras
Burgundy Bordelaise Reduction, Sauce Béarnaise

Gascony Gratin of Russet and Sweet Garnett Yam Potatoes in Toasted Garlic
and Thyme Scented Cheese Sauce

Fine Haricots Vert, Salsify and Chervil

Chef Attended Tenderloin & Turkey Carving Station

Elegantly carved to order for your guests:
Whole Herb Roasted Premium Hereford Beef Tenderloin (Roasted Medium Rare)
Cider and Sage Basted Organic Farmed Turkey Breast
with Pulled Dark Meat on the side

Accoutrements to include:
Shallot Cabernet Reduction, Wild Mushroom Relish and Horseradish Cream for the Beef
Traditional Cranberry Orange Relish, Natural Turkey Jus and Sage Aioli for the Turkey

Accompaniments to include:
Giant Pumpkins and Hubbard Squashes filled with Vegetarian Winter Vegetable Ragout
Asiago Mashed Yukon Gold Potatoes with Chive and Sour Cream Accents

New England Seafood Table

This table brings both classic and contemporary presentations of the indigenous foods that make New England famous.

Classic Rich New England Clam Chowder

Coastal Maine Shrimp Cakes Served with Preserved Lemons, Spicy Rémoulade and Sweet Mustard Braised Greens

Pan Seared Sea Bass Atop Celeriac Puree
with Colorful Plum Tomato Chutney and Brilliant Pea Shoots

Warm Vegetable Coleslaw with Blood Orange Dressing

Pasta Table

Butternut Squash Ravioli with Sage Braised Turnips, Tender Dried Cranberries and Spiced Walnuts Finished with a Cranberry Port Wine Butter Sauce

Spun Capellini, Cherry Wood Grilled Chicken with
Green Apple and Tree Fruit Succotash

Decorated Display of Breads with a Variety of Condiments

Sushi Table

Our professional Sushi Chef will demonstrate the art of rolling sushi while preparing this Japanese staple in front of your guests.

*California Maki

*Tekka Maki

*Sashimi Tuna

*Salmon

*Shrimp Nigri

*Smoked Salmon Cream Cheese

Wasabi, Pickled Ginger, Natural Brewed Soy Sauce

Mashed Potato Martini Bar

This nouveau station offers a trio of:

Purple Peruvian, Garnet Yam and Yukon Gold Mashed Potatoes

Presented in Martini Glasses with Gaufrette Chip Accents

Your guest will enjoy a bounty of accompaniments including:

- *Wild Mushroom Ragout, Wood Grilled Chicken
 - *Creamed Leeks, Crisp Pancetta
 - *Sauté of Brunoise Root Vegetables
 - *Cabernet Gravy, Savory Corn relish
- *Marinated Onion Salad, Broccoli Florets
- *Shredded Asiago Cheese & Blue Cheese
 - *Chopped Chives

Winter Garden Table

A winter garden designed to satisfy both your vegetarian guests as well as non-vegetarian
Table includes:

Contemporary Caesar Salad of Baby Red and Green Romaine.
Pesto Croutons, Oven Cured Tomatoes, Fresh Mozzarella
Shredded Reggiano Parmigiano Cheese
And Our Chef's Signature Homemade Creamy Caesar Dressing
White Anchovies and Grilled Herbed Chicken on the Side

Winter Salad of Frisée, Blue Cheese, Toasted Walnuts, and Pears
Traveling with Sherry Vinaigrette and Pancetta on the Side

Bowls of Winter Beets Roasted in Cinnamon and Nutmeg

Melange of Marinated Roasted Vegetables
Drizzled with Holiday Magic

Bowls of Cured Olives

Hearth Baked Breads and Sweet Butter