

# Winter Menu Additions 2019

## *Hors D'oeuvres*

- Beef Pot Roast Spring Rolls with Caramelized Onion Aioli
- Pulled Chicken, Ham and Swiss Cheese Croquette with Whole Grain Mustard Aioli on the side
- Waffle Crostini with a Maple Pecan Chicken Salad
- Hummus Platter Spicy Eggplant Artichoke Relish with Bell Peppers, Carrots, and Celery
- Smoked Salmon Flatbread with Bourbon Bacon Onion Jam, Provolone & Apple Butter Dijon
- Sriracha Deviled Egg with Bourbon Maple Glazed Pork Belly

## *Salads*

- Spinach with Diced Roasted Vegetables, Toasted Pecans, Feta Cheese and Dried Cranberries in a Maple Toasted Pecan Vinaigrette
- Winter Wedge Salad with a Maple Ricotta Dressing, Toasted Walnuts, Caramelized Ham, Tomatoes and Fried Sage

## *Sides*

- Parsnip and Celeriac Soup with Smoky Applewood Bacon, Chive Oil and Chile Oil
- Sweet Potato Mashed with Brown Butter & Cinnamon
- Onion Quinoa with Roasted Butternut Squash
- Wild Mushroom Barley Risotto
- Shredded Au Gratin Potato Bake
- Apricot Bourbon Honey Glazed Carrots with a hint of Vanilla and Mint
- Roasted Stuffed Roma Tomatoes with a Winter Ratatouille, Homemade Ricotta and Romano Cheese
- Classic Whipped Mashed Potatoes with Butter and Parsley
- Green Beans in Bacon Balsamic Vinaigrette Butter

## *Entrées*

- Braised Orange Rosemary Chicken with Leeks and Parsnips
- Pan Seared Salmon with Oven Roasted Grapes, Sage and Lemon Beurre Blanc
- Roasted Pork Loin sliced and served with Wild Mushroom and Kale Cream Sauce
- Boneless Braised Beef Short Ribs in a Rich Red Wine Veal Reduction
- Butternut Squash Tetrazzini

**CATERING  
CREATIONS**