

Frost Holiday Menu

Cocktail Reception

Butler Style Passed Hor D'oeuvres

Scallops Wrapped in Bacon
Fresh Sea Scallops wrapped with Crispy Bacon

Gourmet Franks
Beef Franks in Puffed Pastry

“BLT” Deviled Eggs
Tomato Mousse, Satur Farms rocket Arugula with Candied Bacon

Vegetable Pot Stickers
Steamed with Lemon Grass and Mushrooms

Arancini Rice Balls
With Sundried Tomatoes, White wine and Fresh Basil

Bistro Display

Gourmet Cheese Board

Artistic Display of Imported and Domestic Cheeses from around the world, Seasonal Chutneys, Spiced Nuts, Dried Berries, Local Honey with a variety of Crispy Crackers.

Tuscan Display

Roasted Fennel with lemon, Cinnamon Orange Cured Olives, Balsamic Onions, Provolone with Olive Oil, Pepperoncini, Artichoke Hearts, Slow Oven Roasted Tomatoes, Roasted Red & Yellow Peppers with fresh Basil

Vegetable Crudit 

Freshly Cut Garden Vegetables, Baby Carrots, English Cucumbers, Broccoli, Cauliflower, Sweet Bell Peppers, and Cherry Tomatoes

Marinated Grilled Vegetables

Local Fresh Produce Marinated in Balsamic Vinaigrette and Brushed with Olive Oil & Roasted Garlic. Lightly Grilled Sweet Cipolini onions, yellow squash, Baby Zucchini, Purple Eggplant, portabella mushrooms, sweet red & yellow peppers. Honey horseradish roasted baby carrots

Buffet Reception
Tossed Garden Salad

Baby Field Greens, Carrots and Cucumbers drizzled with House Vinaigrette

Carving Board

Select One

Smoked Virginia Ham with Pineapple Glaze

Roasted Turkey Breast with Cranberry Compote

Stuffed Pork Loin~ Stuffed with Spinach, Provolone, and Crumbled Sausage

Brisket of Corned Beef with Brown Sugar Mustard Glaze

Pastrami Brined in a local IPA

Choice of One Accompaniment

Fried Onion Rings, Scalloped Potatoes, Creamed Spinach, Corn Bread Stuffing

Hot Selections

Select Four

Tri Color Tortellini Carbonara~ Cheese Tortellini in an Alfredo sauce with Onions, Peas, and Pancetta

Penne a la Vodka~ San Marzano Plum Tomatoes with vodka, onions, garlic, prosciutto in a creamy sauce

Farfalle Primavera~ Bow Tie Pasta served with Julienne Cut Fresh Vegetables in a Garlic and Oil Sauce

Baked Mezze Rigatoni~ Rigatoni Pasta baked with three cheeses in Pomodoro Sauce

Vegetable Lasagna~ Roasted Zucchini, Squash, Mushrooms, Broccoli, Eggplant with Ricotta and Fresh Mozzarella Cheese in a Tomato Sauce

Eggplant Rollatini~ Lightly Breaded and Fried Eggplant stuffed and with Ricotta and Mozzarella Cheese covered in a Plum Tomato Sauce

Seafood Scampi~ Shrimp and Scallops in a White Wine, garlic, butter, olive oil sauce served over rice

Mussels Bianco~ Sweet Mussels in a White Wine, Garlic, Butter and Fresh Herb Broth

Seafood Paella~ Saffron Rice served with Mussels, Clams, Shrimp, Calamari, Chicken and Chorizo Sausage

Fillet of Salmon~ Shallots, Fresh Dill, White Wine and Cream

Arroz Con Pollo~ Long Grain Rice with chicken, Chorizo Sausage, cilantro, peppers, capers, olives, celery

Chicken Cassoulet~ Broccoli Rabe, White Beans, Rosemary, Red & Yellow Peppers in a Garlic and Oil

Chicken Scarpariello~ Sweet Peppers, Onions, New Potatoes, Italian Sausage in a Balsamic Broth

Chicken Picatta~ Artichoke Hearts, Capers in a Lemon Butter White Wine Sauce

Grilled Pork Medallions~ Thinly sliced pork, sauté of lavender scented Asian pears and peaches

Short Ribs~ Pearl Onions, Cremini Mushrooms, Crumbled Bacon, Brussel Sprouts in a Pomegranate Demi Glaze

Steak Tips~Blistered tomato demi-glacé, creamy polenta

Bourbon Beef~Sautéed baby spinach, balsamic red onions, bourbon demi-glacé

Root Beer BBQ PorkLoin ~ Root Beer Spiked Barbeque Marinade Pork Loin

Accompanied by Seasonal Long Island Vegetables and Starch Apropos

Dessert

Special Occasion Cake

Or

Mini Viennese Platters