

Poinsettia Holiday Menu

Cocktail Hour

Passed Hor D'oeuvres

GOURMET FRANKS

Beef franks, puffed pastry

STEAMED SHRIMP DUMPLINGS

Shrimp, Napa cabbage served with chef 's specially made Sriracha teriyaki sauce

"BLT" DEVEILED EGGS

Tomato mousse, Satur Farms rocket arugula, candied bacon

COCONUT ENCRUSTED GULF SHRIMP

Thai chili sauce

BRIE AND STRAWBERRY CANAPÉ

Imported triple cream Brie, toasted pound cake topped with a fig balsamic

PULLED PORK CANAPÉ

Crispy corn tostada, barbeque pulled pork, mango pineapple salsa

HOISIN BARBEQUE MEATBALLS

Grass- fed hoisin glazed barbeque meatballs with a wasabi cucumber drizzle

WATERMELON AND FETA

Seedless watermelon, feta, Satur Farms rocket arugula, olive oil, sea salt

ARANCINI RICE BALLS

Sun-dried tomatoes, white wine, fresh basil

CHICKPEA FRITTERS

Delicate chickpea fritters complimented with lemon garlic aioli

SCALLOPS WRAPPED IN BACON

Fresh sea scallops, crispy bacon

MAC AND CHEESE BITES

Pepper jack cheese, Ritz cracker crumbs

Bistro Table

IMPORTED AND DOMESTIC CHEESE DISPLAY

A terraced display of delicious cheeses, both local and world famous. Buttery dill havarti, 12-year aged Spanish manchego, semi soft nutty fontina, fresh and genuine aged Vermont cheddar, Point Reyes blue cheese. All displayed and presented with seasonal chutneys, spiced nuts, dried berries and North Fork harvested honey with an assortment of crackers

ANTIPASTO ITALIANO

Italy's finest selection of Genoa salami, dried Italian sausage, hot & sweet capicola sopressata, pepperoni, cinnamon orange cured olives, balsamic onions, provolone with olive oil, pepperoncini, artichoke hearts, slow oven roasted tomatoes, roasted red & yellow peppers

FRESH MOZZARELLA AND TOMATO DISPLAY

Chef's house-made mozzarella delicately sliced and paired with yellow and red beefsteak tomatoes, completed with garden fresh basil and a fresh herb pesto drizzle

QUINOA AND KALE SALAD

Kale with red and white quinoa, dried cranberry, sliced almonds and a white balsamic dressing

ASPARAGUS SHOWCASE

Fresh asparagus sharing a plate with pickled onions, juicy mandarin oranges, sweet plums

FRUIT AND BERRIES

Freshly sliced seasonal fruits and berries, including fresh cantaloupe, luscious strawberries, blueberries, mouthwatering watermelon, juicy pineapple, ripe honeydew, assorted grapes along with chef's choice exotic tropical fruit

First Course

Please select one

EAST END RIESLING POACHED PEAR

Pears poached in a local vineyard Riesling, accompanied by local spring mix, crumbled gorgonzola, cranberries, candied walnuts with a raspberry honey vinaigrette

BURRATA WITH HYRDO BOSTON LETTUCE

Fresh burrata on garlic rubbed crostini over hydro Boston lettuce that is soft and sweet, served with heirloom cherry tomatoes, pickled Bermuda onions, served with an aged balsamic reduction and finished with micro basil crystals

ROASTED POLENTA COUSCOUS SALAD

Roasted polenta, with a date and fig couscous, blistered asparagus and dressed with Satur Farm baby rocket arugula salad

FRESH MOZZARELLA AND BEEFSTEAK TOMATOES

Chef 's house-made mozzarella, red & yellow tomatoes, roasted peppers, on top of local mixed field greens, with chef 's special white balsamic vinaigrette

DESMOND'S SALAD

Local spring mix, crumbled gorgonzola, cranberries, pears, candied walnuts served with a raspberry honey vinaigrette

SHRIMP LETTUCE WRAPS

Baby bib leaves, julienned carrots and cabbage, pickled radish, grilled lime, deep roasted sesame dressing

Dinner Entrée Selection

Host's choice of One from each

-BEEF

CHATEAUBRIAND**

Grilled, roasted and then sliced filet mignon served with a port wine and shallot reduction

PEPPERCORN CRUSTED PRIME RIB**

Horseradish au jus

WHISKEY MARINATED NY STRIP STEAK

Sarsaparilla bacon onion jam

-SEAFOOD

SHRIMP OREGANATA

Served with white wine, butter, lemon juice, seasoned with house made breadcrumbs

FAROE ISLAND SALMON

Ginger agave glaze

-POULTRY

ROASTED FARM RAISED FRENCHED CHICKEN BREAST

Seasoned with garden-fresh herbs and roasted to excellence, served with a cabernet au jus

TUSCAN CHICKEN

Served with artichoke hearts, sundried tomatoes, lemon juice, capers, and white wine

-PORK

DOUBLE CUT PORK CHOP**

Cider-brined and grilled, served with caramelized onions, grilled apples and warm bourbon pecan maple glaze

PORK CAPRICCIOSA

Thinly pounded breaded pork medallions, fresh mozzarella, baby arugula, heirloom tomatoes, cracked black pepper, lemon vinaigrette

-VEGETARIAN

VEGETABLE LASAGNA

Roasted zucchini, squash, mushroom, broccoli, eggplant, ricotta, fresh mozzarella and tomato sauce.

VEGAN RAVIOLI

Eggless pasta stuffed with roasted vegetables served with a tofu and caper tomato sauce.

Dessert

Please select one

-PETITE DESSERTS

A sweet array of butler style passed mini treats and bite-size desserts. To include truffles, mini ice cream cones, rice krispie treats, cupcakes, s'mores on a stick, brownie bites, lemon squares, fruit fondue, custards and red velvet cake squares

Or

-BELIGUM WAFFLES AND ICE CREAM SUNDAE BAR

Vanilla & Chocolate ice cream & lemon sorbet. A variety of sauces, toppings, cookie crumbles, whipped cream, variety of candy toppings. Freshly made buttermilk waffles topped with warm berry compote & fresh whipped cream.

Or

Viennese Platters

Decadent platters on each table arranged with Cannoli's, Napoleons, Cream Puffs, Éclairs, Chocolate Dipped Fruit, Italian & French Butter Cookies