



### Holiday Entertaining

The following menu items are available for pick up on April 15th.

Please place orders no later than Tuesday, April 11th.

The café will be closed on Easter.

### Presentation Stations

#### **Bruschetta Bar**

olive tapenade, rustic white bean dip,  
roasted red peppers and seasonal pesto

\*jars of mixed olives and spiced nuts

\*crostini and pita crisps

\$60 (serves 30-50)

#### **Balsamic Roasted Summer Vegetables**

portobello mushrooms, fennel, red onion, red  
pepper, eggplant, zucchini, and asparagus

\*accompanied by hummus

\$75 (serves 10-15)

#### **Seasonal Fruit Display**

pineapple, pomegranate, blood orange, grapes,  
figs, apricots, & cherries

\$36 small tray (serves 10-15)

**Spinach Dip** \$8.00/ pint

#### **Jumbo Shrimp Cocktail**

\*cocktail sauce and lemon wedges

\$8.00 per person (minimum 10 guests)

#### **Pastry Encrusted Baked Brie**

stuffed with Raspberry Preserves

\*crostini, flatbreads, crackers

\$75.00

#### **Triple Mezza**

eggplant dip, garlic hummus, white bean confit

\*assorted olives and paprika toasted pita wedges

\$60 serves 20-30

#### **Roasted Vegetable and Cheese Frittata**

\$36 (serves 6)

\$72 (serves 12)

### **Cheese Board**

chef's selection of: wedges of Stilton, Vermont cheddar, brie, boursin, port salut, Parmiginao Reggiano, pecorino, aged gouda, jarlsberg  
\*garnished with dried fruits and nuts \*Crostini, crackers, flatbreads  
*\$75 serves (10-15 guests)*

### **Farm Harvest Crudite**

cauliflower, broccoli florets, topped baby carrots, fennel, tri-color sweet bell peppers, asparagus, celery, radishes, cucumber, and cherry tomatoes  
spinach dip & hummus  
*\$60 (10-15 guests)*

### **Bite-Size Hors d'oeuvres**

Sesame Crusted Soy Marinated Chicken Skewer drizzled with Thai Peanut Sauce  
\$14/dozen

Spiked Scallops Wrapped in Bacon  
\$24/dozen

Classic Bite Size Crab Cakes with Chipotle Aioli  
\$18/dozen

Grilled Baby Lamb Chops drizzled with Balsamic Reduction  
\$36/dozen

Open House Entertaining Cocktail Enhancements / Main Fare

**Maple Glazed Ham**

\$12.50/lb

**Herb-Roasted Beef Tenderloin**

with a Raspberry Chianti Reduction Sauce, Sweet

Onion Relish, Horseradish Cream

Served with Soft Brioche Rolls

\$180 (serves 10-15 guests)

**Rosemary Roasted Side of Salmon**

served whole over tender field greens

with chive aioli, roasted corn chutney

lemon wedges, cucumbers, capers, onions

Ala Carte \$170

serves approximately 12-15 people

**Roasted Pork Loin**

with Fig Compote and

a Balsamic Reduction Drizzle

\$90.00 (serves 10-12 guests)

**3 oz Pan-Seared Crab Cakes**

Served with chipotle aioli

\$48 per dozen

Sides

**Herb Crusted Mac-n-Cheese**

\$36 for a half hotel pan

**Maple Whipped Sweet Potatoes**

\$7.00/lb

**Roasted Garlic Mashed Golden Potatoes**

\$7.00/lb

**Roasted Haricot Vert**

\$7.00/lb

**Roasted Sweet Potato Salad**

lightly dressed with honey-Dijon vinaigrette

tossed with roasted red peppers and scallions

\$6.50/lb

**Roasted Vegetable Orzo Salad**

\$6.50/ lb

Dessert

**Cookie Tray**

Decorated Sugar Cookies

Bunnies & Eggs

with lemon squares, brownie bites,

and pecan bars

\$75.00

tray to serve 10