



HOLIDAY COCKTAIL PARTY

Pickup or Drop-off Available

Chefs, bartenders & waitstaff available upon request.

STATIONED HORS D'OEUVRES *(choose one):*

Roquefort Fondue *(Roquefort, Brie, Cognac & White Wine)*

Lucerne Fondue *(Gruyère, Appenzeller, White Wine, Kirsch & Lemon Juice)*

Classic Swiss Chalet Fondue *(Mixed Cheeses, Red Wine, Kirsch & Lemon Juice)*

PASSED HORS D'OEUVRES *(choose seven):*

Coconut Shrimp *with Mango Coulis*

Chicken Satay *with Thai Peanut Sauce*

Buffalo Bacon & Cheddar Sliders

Mini Turkey Spinach & Swiss Sliders

Saffron Chicken Skewer *with Tomato Relish*

Grilled Fennel & Tomato Bruschetta *on Crostini*

Lump Crabmeat *with Gruyère & Salsa in Blue Cornucup*

Cinnamon Duck Breast *with Mango Chutney on Papadam*

Filet Mignon & Sweet Potato Kebab *with Chimichurri Sauce*

Julienne Vegetable & Cheddar Quesadillas *with Sour Cream*

Pan Seared Tuna *with Black & White Sesame Seeds & Wasabi Cream on Asian Chips*

Soup Shot Medley *Wild Mushroom Bisque, Curried Ginger, Butternut Squash & Tomato Cream*

Grilled Baby Lamb Chops *with Rosemary Garlic Marinade*

Chicken & Cheese Quesadillas *with Pico de Gallo Salsa*

Pork Tenderloin *on Crostini with Horseradish Cream*

Baked Brie *with Raspberry & Almond in Puff Pastry*

Greek Zucchini Fritters *with Yogurt Dill Sauce*

Herb Crusted Scallops *with Balsamic Reduction*

DESSERTS

Fondue Bar *(choose one Fondue):*

*Whiskey Chocolate Fondue, Mint Chocolate Fondue, Jamaican Chocolate Fondue or Toblerone Fondue
with Poundcake, Ladyfingers, Marshmallows, Assorted Fresh Seasonal Fruits & Dried Fruits*

Assorted Mini Pastries Assorted Holiday Cookies

\$49 per person (20 person min.)