

# Holiday Hors d'oeuvres Stations

## Chef Carved Station

Fleur De Sel Roasted Tenderloin of Beef  
*Balsamic Carmelized Onion; Grilled Red Peppers, Wild Mushroom Ragout,  
Tarragon Horseradish Cream, Cranberry Jalapeno Jelly and Green Peppercorn Sauce*  
Assorted Fresh Baked Rosemary Artisan Rolls, Ciabatta Squares and Mini Croissants

## Seafood Station

Smoked Salmon Quesadilla  
*Lemon Caper Cream*  
Chilled Shrimp  
*Lemon and Chili Horseradish Dipping Sauce*  
Jerk Sea Scallop Lollipops  
*Strawberry Mint Glaze*

## Hot Station

Tenderloin & Gorgonzola Sachet  
*Carpaccio Style Tenderloin with Creamy Sartori Gorgonzola*  
Duck Pot Stickers  
*Cranberry Jalapeno Glaze*  
Cuban Pork Brochette  
*Roasted Tomato Sofrito*

## Cold Station

Fresh Assorted Vegetable Display  
*Assorted Dipping Sauces*  
Island Fruit Kabobs  
*Raspberry Yogurt Dipping Sauce*  
Assorted Wisconsin & Imported Cheeses & Sausages  
*Assorted Crackers and Flatbreads*  
Bruschetta Milan  
*Crisp Pita, Sun Dried Tomato, Grilled Chicken, Chopped Cilantro*

## Coffee & Sweets Station

Premium Flavored Coffee & Decaf  
*Splash of Cordials if you wish (Baileys, Frangelico, Kahlua)*  
Whipped Cream, Cinnamon  
Assorted Holiday Cookies  
Assorted Bars & Brownies  
Petite Snowmen

**\$29 per guest**

*Pricing is per guest and includes disposable serving ware; linens, accents and equipment for stations; chef attendants at each station and is based on a 2 hour maximum serving time (additional serving time can be quoted). Pricing is subject to 19% service charge; 6.1% sales tax and 1% fuel surcharge. Based on 100 guests or larger. China and Flatware service is available for \$3 per guest.*

