WINTER COCKTAIL RECEPTION

V-VEGETARIAN · GF-GLUTEN FREE · DF-DAIRY FREE · VGN-VEGAN · NF-NUT FREE

PASSED HORS D'OEUVRES

Crispy Jalapeño & Potato Pancakes

topped with smoked salmon, crème fraiche & chives | NF

Rosemary Grilled Lamb Skewers

with roasted red pepper, mint & feta sauce | GF-NF

Wild Mushroom Soup

drizzled with white truffle oil | V-GF-NF

SUSHI STATION

Assorted Sushi

to include | spicy tuna, california, vegetarian maki, ahi & salmon nigiri served with | soy sauce, pickled ginger & wasabi

Spicy Edamame

with sriracha & roasted garlic | v-gf-df-vgn-nf

CARVING STATION

Herb Encrusted Prime Rib & Pepper Roasted Turkey Breast

served with creamed horseradish, au jus, dijon & mini rolls

Roasted Winter Vegetables

broccoli, cauliflower, carrots, brussel sprouts, eggplant & butternut squash | v-GF-DF-VGN-NF

MEDITERRANEAN STATION

Mezze Platter

lemon hummus, feta, marinated olives, roasted peppers, cucumbers & pita | v·NF

Chicken Souvlaki Skewers

with tahini yogurt | GF-NF

Rice & Herb Dolmas

wrapped with grape leaves | v.gf.df.vgn.nf