

## **Santa Breakfast**

*Fresh Brewed Coffee*

*An Assortment of Teas to include a Selection of Black Tea, Green Tea,  
Spice and Herbal Tea, Decaf*

*A Choice of Two Juices  
(Orange, Apple)*

*Pitchers of Water with Lemon  
Cream, Sugar, Sweet N Low, Lemons, Honey*

*The Buffet*

*A Beautiful Arrangement of Fresh Fruit  
As Centerpiece*

*To include*

*Strawberries, Cantaloupe, Honeydew, Kiwi, Red and Green Grapes,  
Pineapple, Blueberries, Raspberries*

*Freshly Prepared Fluffy Pancakes*

*Select Two Kinds*

*(Blueberry, Chocolate Chip)*

*Along with Plain Pancakes*

*Maple Syrup and Fresh Blueberry Syrup or Cinnamon Honey*

*Scrambled Eggs*

*Link Pork Sausage  
and Bacon*

*Little Bagels Stuffed with Cream Cheese  
(Select plain, herb)*

*A Selection of Mini Muffins*

*To Raffle Off*

*Holiday Cookies Placed around a Gingerbread House*

*Holiday*  
DELICIOUS GOURMET

SAMPLE HOLIDAY MENUS  
(REMEMBER WE CREATE MENUS JUST FOR YOU WITH 12  
DIFFERENT CUISINES TO CHOOSE FROM)

MENU ONE  
WINTER EVENING BUFFET

CRAB CORN COWDER  
WITH CRISP BREAD STICKS

BONELESS PRIME RIB OF BEEF  
WITH HERB AUS JUS  
AND HORERADISH CREAM

CHEDDAR AND LEEK POTATOES  
RED CABBAGE WITH APPLE

A CHICKEN CURRY SALAD WITH RED GRAPES AND TOASTED  
ALMONDS

A DECORATED BRIE WITH STRAWBERRIES, KIWI AND  
BLUEBERRIES SURROUNDED BY RED AND GREEN GRAPES

GRILLED SALMON ALFREDO  
OVER ANGEL HAIR PASTA WITH PARMESAN

BUTTTER ROLLS AND AMISH PUMPKIN BREAD

CHRISTMAS LITTLE COCONUT CREAM PIES  
CHOCOLATE FUDGE PETIT FOUR FILLED WITH RASPBERRY AND  
APRICOT

MENU TWO  
A MAPLE FARMS ROASTED TURKEY  
CORNBREAD STUFFING  
HERB PAN GRAVY  
CRANBERRY ORANGE CHUTNEY

ROASTED HAM IN APRICOT BRAND WITH MUSTARD CREAM  
SAUCE

FRENCH POTATO SALAD WITH SOUR CREAM AND CHIVES

GREEN BEANS WITH RED ONION AND DILL  
CORN SOUFFLE

SHRIMP SALAD SURROUNDED WITH DEVIL EGGS

CHOPPED ITALIAN SALAD WITH FETA AND OLIVES

SNOW FLAKE ROLLS AND WHEAT ROLLS

FRESH STRAWBERRY TARTS  
BUCHE NOEL  
IN EITHER LEMON OR CHOCOLATE MOCHA

### MENU THREE

BEAUTIFULLY DECORATED WHOLE POACHED SALMON WITH  
CUCUMBER DILL SAUCE  
WITH SLICED BABY RYE

CARVED PEPPERCORN FILET OF BEEF WITH BERNAISE SAUCE  
HERB ROASTED POTATOES, CARROTS AND ONIONS

CHICKEN CORDON BLU  
STUFFED WITH HAM AND SWISS

RICE PILAF WITH ENGLISH PEAS

FIELD GREEN SALAD WITH STRAWBERRIES, CUCUMBERS AND  
GOAT CHEESE  
GINGER DRESSING

MIDDLE EASTERN FRIED CAULIFLOWER WITH CHERRY  
TOMATOES WITH LEMON

BEATEN BISCUITS AND BANANA BREAD AND LITTLE ROLLED  
HORN ROLLS  
HONEY AND BUTTER

MENU FOUR

FORMAL SIT DOWN  
FRENCH SERVICE DINNER

FIRST COURSE  
SPINACH AND CHEESE PASTRY  
WITH PALE TOMATO COULES

SECOND COURSE

BUTTERNUT SQUASH SOUP  
PARMESAN PARSLEY CRACKERS

THIRD COURSE

DELICATE GREEN SALAD WITH LEMON VINGRETTE

FOURTH COURSE  
CRISP APPLE SORBET IN BUBBLING PINK WINE  
WITH MINT AND RASPBERRY

FIFTH COURSE

GRILLED HALIBUT WITH CRAB SOUFFLE

GRAND COURSE SERVED OFF LARGE SILVER PLATTERS

SLICED FILET OF BEEF WITH CARAMEL SHALLOTS AND RED  
WINE SAUCE  
WHIPPED DUCHESS POTATOES  
ASPARAGUS  
GINGERED CARROTS

DESSERT

RICH COCONUT WHIPPED CREAM CAKE FILLED WITH  
STRAWBERRY MOUSSE  
CHOCOLAE FUDGE SAUCE

MENU FIVE

TREE TRIMMING PARTY

HOT MULLED WINE

SAVORY WHITE CHICKEN CHILLI

GRILLED HAM AND CHEESE PANINI WITH PESTO

GREEK SALAD

FRESH FRUIT SKEWERS

OLD FASHION ICED BUTTER CHRISTMAS COOKIES

HAND FASHIONED SWISS AND FRENCH COOKIES

CARAMEL BROWNIES

GINGERBREAD MEN

RUM PETIT FOUR

CARAMEL CORN

HOT CHOCOLATE, WHIPPED CREAM AND CANDY CANE  
STIRRERS

OTHER POPULAR CHOICES

CRAB CAKES WITH TARTER SOUFFLE

MEXICAN CHIPTOLE CHICKEN CUPS

SNOWPEAS, TANGERINE, SCALLOP SKEWERS

CREPES FILLED WITH CHICKEN AND APPLE

CORNBREAD WITH SCALLIONS AND BACON

POLENTA TRIANGLES WITH CRAB AND SHRIMP SAUCE

SHRIMP CREOLE WITH PARSLEY RICE AND CORN FRTIERS

LEG OF LAMB WITH MINT SAUCE

SUSHI

ICE CREAM SUNDAE BAR

ROAST GOOSE WITH APRICOTS AND HUNTER SAUCE