

dust off the winter  
doldrums with a warming  
winter cocktail party!

winter cocktail special

45.97 per guest

for the menu & service staff

minimum of 15 guests

state sales tax, administration charge, event rentals, & bartender are additional

## winter cheese & tapas tables

*cheeses - please select 3*

### herb-crusted goat cheese

in an extra virgin olive oil & cracked pepper bath, on a bed of sun dried tomatoes

### tête du moines

semi-hard cow's milk cheese has a sweet and pungent flavor. Served from a girolle or a cheese curler to "shave the monk's head" - switzerland

### roquefort bleu

known as the "king of cheeses", this may be the most famous french cheese. Made from raw sheep's milk, this creamy, rich flavored, tangy cheese will melt in your mouth - france

*tapas - please select 4*

### olives

jalapeño-stuffed, italian trio, salt-brined, cerignola - we send a market mixture

### hummus

garbanzo purée, garlic, fresh lemon

### dolmas

rice-stuffed grape leaves in extra virgin olive oil with lemon (vegetarian)

### savello

salt-cured, aged on beachwood for sixty days, this semi-hard 100 percent sheep's milk cheese is sharp with a mild taste

### piave

often likened to the king of italian cheese, parmigiano-reggiano, piave is a delicious, nutty, pasteurized cow's milk cheese from veneto region in northern italy

### pastry wrapped brie

"sweet" with raspberry or fig conserve  
OR "savory" with wild mushroom medley

### aged gouda

aged 5 years, this cow's milk cheese from holland is a stand out. Served with our hand-candied nut trio or fig & almond cake. It's always the talk of any event it attends!

### aubergine romesco

eggplant, bell pepper, virgin olive oil, fresh herbs

### spinach feta dip

oregano, garlic, cream, hint of lemon (always popular!)

### white bean purée

roasted garlic, double cream, sea salt

### crudités

seasonal veggies served in rustic mason jars: celeriac, french carrots, grape tomatoes, fennel, bell peppers & more!  
with tangy buttermilk & dijon viniagrette dips



## hors d'oeuvres

*please select 4 for passing*

### gaufrette

topped with rubbed duck breast with house made chutney & micro greens

### truffled risotto purse

risotto, truffle, pastry-wrapped

### asparagus spear

asparagus tip, asiago cheese, wrapped in phyllo dough

### cocktail tiger

chilled tiger shrimp, classic cocktail sauce, lemon wedge

### asian basket trio

spring rolls, shrimp shomai, wontons, ginger soy & mae ploy dipping sauces, bamboo steamers

### red rooster

red curry chicken, thai peanut dipping sauce

### classic caps

fresh mushroom, sausage or crab\* stuffing  
\*1.25 additional

### tartlet duo

choose 2 tartlets:  
smoked swiss & bacon  
sweet carmelized onion  
mild feta, artichoke, & olive

### lamb lollipop

frenched lamb rib, organic apple butter

### spanakopita

baby spinach, feta cheese, phyllo

### soup sips

choose a soup sip:  
butternut squash  
creamy golden potato  
seafood bisque

### grape gatsby crostini

grape chutney, boursin, toasted nuts, crostini toast

## petite plates

**butlered to your guests by our professional wait staff**

*please select 1 petite plate*

### the chop shop

*chopped salads are flavorful, slightly addictive, and perfect for cocktail*

*party tasting plates!*

#### karate chop

savoy & red cabbage, romaine, bell pepper, onion, sprouts, citrus soy, wonton crisps

#### greek chop

romaine, spinach, feta, olive, red bell pepper, oregano, vinaigrette

### lamb chops

carrot puree, onion marmalade

### filet tips

pan seared, roasted onion, horseradish crème or onion chutney

### duck breast

coffee-rubbed, sliced duck, shallot & garlic risotto, house made chutney

### corn fried blue point oyster

celery root rémoulade, frizzled basil

### red snapper

pan seared, fresh greens, citrus dressing, topped with jicama slaw

### stuffed flounder

rolled with sautéed spinach, broiled, chardonnay buerre blanc



## sweets & coffee

*please select 1 sweet*

### our chef's selection of petite sweets

choose 4 of our mini desserts:

belgian brownie bites, lemon squares,

Linda Murphy's pecan bars, fruit tarts,

blondies, mini cups of tres leche,

brûlée, coffee or chocolate sabayon,

home made marshmallows,

or house made cookies

### pumpkin roll

bourbon cream cheese icing,

powder sugar dusted

### 8 apples pie

mile high pie, always made

with real apples -

perfect & delicious!

### creamy bread pudding

topped with spiced rum butter

sauce, "c'mon need we say more!"

*all sweets accompanied by*

### artisan tea and coffee service

artisan teas, fresh lemon, regular & decaffeinated coffee, sweeteners, sugar & cream

**love a raw bar? Ask about adding....**

### oysters & clams

market selection, shucked

on site, cocktail & hot sauce,

mignonette, & fresh lemons

**prefer a dinner party?**

**please ask a DiSh Coordinator for more information!**

**take note:**

**We cook everything to your liking, just for you.**

**Don't hesitate to ask about substitutions, special**

**requests, or even suggest your own idea!**

special valid through January 10th - April 8th 2012  
and includes service staff for 5 hours

