

# WINTER ENTERTAINING

## Winter Salads

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**Mixed Field Greens, Sweet Walnuts, Dried Cranberries, Goat Cheese**  
Champagne Vinaigrette

**Grilled Portobello Mushroom, Oven Dried Tomatoes, Calamata Olives**  
Romaine Leaves, Shaved Parmesan~ Balsamic Vinaigrette

**Baby Spinach and Crisp Prosciutto**

Stacked with Porto Blanco Goat Cheese and Roasted Tomatoes  
Wild Flower and Balsamic Vinaigrette

**Field Greens with Pomegranates, Granny Smith Apples, Stilton**  
Toasted Walnuts~Cranberry Balsamic Vinaigrette

**Pistachio Crusted Goat Cheese Crostin**

Mixed Greens, Crispy Artichoke Hearts~ Vanilla Bean Vinaigrette

**Arugula and Chevre**

With Poached Pears, Artichoke Hearts, Herbed Croutons  
Tarragon Vinaigrette

**Classic Caesar Salad**

Shaved Parmesan

**Crispy Pancetta Caesar Salad**

Croutons and Shaved Parmesan~Balsamic Caesar Dressing

**Grilled Romaine Salad**

Red Grapes, Dried Cherries, Fresh Pears, Pecorino-Romano, Toasted Pine nuts  
Aged Sherry Vinaigrette

*Elegant and Mountain Casual Catering for all Occasions*

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## **Pistachio & Pancetta Colorado Rack of Lamb**

Mashed Potatoes  
Steamed Asparagus  
Savory Lamb Jus

## **Honey Glazed Pork Tenderloin**

*Apple Chutney*

Cauliflower, Leek and Mushroom Gratin  
Haricot Vert

## **Rolled & Stuffed Beef Tenderloin**

Spinach, Sundried Tomato, Mozzarella  
Basil Parmesan Mashed Potatoes

## **Angus Beef Tenderloin**

Caramelized Shallot Mashed Potatoes  
Asparagus and Roasted Tomatoes  
Wild Mushroom Demi Glace

## **Juniper Marinated Elk Medallions**

Citrus Infused Mashed Potatoes  
Braised Red Cabbage with Apples  
Haricot Vert  
Bourbon Demi Glaze

## **Pancetta Roasted Chicken Breast**

Walnut Stuffing  
Truffled Potato Puree  
Haricot Verte  
Pan Juices & Pomme Frites

## **Maple Glazed Maple Leaf Duck Breast**

Yukon Gold & Sweet Potato Flan  
Haricot Vert  
Tawny Port Sauce

## **Grilled Veal Chop**

Wild Mushroom Potato Gratin  
Broccoli or Brussel Sprout Hash

Rich Veal Demi Glace

## **Veal Scaloppini**

*Pounded thin*

## **Chicken Roulade**

Stuffed with Spinach & Caramelized Onion  
Sweet Potato and Banana Puree  
Mustard Gastrique & Asparagus Tips

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## SEAFOOD ENTREES

### **Pan Seared Australian Barramundi**

Potato and Olive Oil Puree  
Sautéed Brussel Sprouts and Cremini Mushrooms  
Tarragon Beurre Blanc

### **Butter Poached Lobster Tail**

San Marzano Pan Perdue  
Bacon Lardon  
Grilled Scallion Pesto

### **Pan Seared Ruby Trout**

Couscous with Pancetta  
Sautéed Green Beans  
Pear Beurre Blanc

### **Miso Glazed Chilean Sea Bass**

Stir Fry of Savoy Cabbage, Shitakes, Carrots, and Bok Choy  
Ginger Beurre Fondue  
Tempura Haricot Vert

### **Wasabi Pea Crusted Ahi Tuna**

Scallion Mashed Potato  
Soy Sake Beurre Blanc  
Asian Cucumber Salad  
Sweet Soy Glaze

### **Pan Roasted Salmon**

Spicy Broccoli Gratin  
Zesty Rosemary Emulsion  
Potato Anna Crisp

### **Crispy Halibut**

Crab & Coconut Risotto  
Sauté of Sugar Snap Peas  
Saki Tamarind Beurre Blanc  
Petite sprout salad

### **Mediterranean Poached Salmon**

*Capers, tomatoes, herbs*  
Creamy Marscapone Saffron Risotto  
Saffron Broth

### **Olive Oil Poached Tuna**

Lemon Thyme Scented Lentils  
Roasted Shallots and Cauliflower  
Tomato Confit

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## The First Course

### **“Mountain” Gorgonzola Soufflé**

Baby Greens, Toasted Walnuts  
Walnut Vinaigrette

### **Seared Foie Gras**

Pan Perdue  
Caramelized Pineapple  
Blackberry Port Reduction

### **Seared Diver Scallops**

Creamy Soft Farro with thyme  
Pomegranate, Walnut, Celery Leaf, and Parsley  
Sauce

### **Crispy Braised Pork Belly**

Tuscan White Bean Puree  
Radicchio Salad

### **Tuna Tartar Tower**

Layers of tuna and avocado  
Scallions, Black Sesame Seeds  
Himalayan Sea Salt  
Citrus Supremes

### **Korean Style Short Ribs**

On  
Cucumber “Kim Chee”

### **Pumpkin Ravioli**

Wilted greens, Gorgonzola Cream, and  
Paprika Oil

# WINTER ENTERTAINING

## Soups

### **Roasted Winter Squash Bisque**

Crème Fraiche

### **Lobster Bisque**

Chive Crème Fraiche

### **Roasted Garlic and Potato Soup**

Beet and Chive Oil

### **Creamy Wild Mushroom and Leek Soup**

Garnished with Frazzled Leeks

### **Traditional Tortilla Soup**

Chicken, avocado, tortilla strips, queso fresco

### **Creamy Minestrone**

With pancetta, white beans, acino de pepe

### **Seafood Cioppino**

Tomato-Saffron Broth

### **Baked French Onion Soup**

With Aged Gruyere

### **Cream of Asparagus Soup**

# WINTER BUFFET DINING

## Buffet Style Entrees

**Herb & Pepper Rubbed Beef Tenderloin~ au jus**

Classic Horseradish Sauce

**Szechwan Salmon**

Oriental Vinaigrette

**Roasted Chicken Stuffed with Spinach, Proscuitto & Sundried Tomato**

Roasted Garlic Jus

**Honeyed Pork Tenderloin~apple chili chutney**

Savory Apple Cider Sauce

**Pan Seared Ruby Trout**

Spicy Aioli and Toasted Spicy Almonds

**Crispy Seared Chilean Sea Bass**

on a bed of Spinach~ Wasabi Aioli / Lemon Aioli

**Grilled Fillet of Salmon**

Coriander Cashew Pesto

**Slow Roasted Beef Short Ribs**

on a bed of Braised Napa Cabbage~ Port Sauce

**Chicken Picata**

Lemon, Capers, Herbs

**Chicken Marsala**

Mushroom Sauce

**Seafood Lasagna**

with Spinach & White Sauce

**Thai Chicken or Shrimp Curry**

served with Jasmine Rice

**Grilled Swordfish**

Tomato Garlic Caper Sauce

**Crispy Chicken Roulade**

Stuffed with Spinach, Fresh Mozz, & Roasted Tomato

Garlic Basil Aioli

## SIDE DISHES

Garlic Mashed Potatoes

Caramelized Onion Mashed Potatoes

Wild Mushroom Potato Gratin

Oven Roasted Red Bliss Potatoes

Herb and Parmesan Risotto

Butternut Squash Risotto

Marscapone Polenta

Wild Rice and Corn Risotto

Roasted Wild Mushrooms with Crispy Garlic

Grilled Asparagus

Asian Style Green Beans

Spinach Gratin

Grilled Vegetable Platter

Corn Cazuela

Caramelized Baby Carrots

Broccolini with Lemon

Brussel Sprouts with Pancetta

Sautéed Green Beans with Ginger & Lemon

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**Sour Cherry Croustade**

Served with Vanilla Bean Ice Cream

**Chocolate Espresso Roulade**

Mocha Cream

Raspberry coulis

**Sunshine Panna Cotta**

Vanilla Citrus Soup

Orange Supremes

**Lemon Custard Cake**

Honey Mascapone

Lemon Thyme Syrup

**Pear and Almond Tart**

**Mocha Bread Pudding**

Served warm

Vanilla Bean Ice Cream

**Killer Brownie Sundae**

Homemade chocolate brownies

Vanilla Bean Ice Cream

Chocolate syrup

Whipped Cream

**Classic Crème Brulee**

With berries and whipped Cream

**Trio of Sorbet and Gelato**

Served with rolled almond cookie

**Alex's Cheesecakes**

Locally made! Ask about flavors