

Moveable Feast



the art of the party

Christmas Eve and New Year's EVE MENU 2009

BREAKFAST

QUICHE: Ham & cheese, Mushroom or Broccoli (serves 8-10)	\$37.50
French Toast Bread Pudding with maple syrup	\$4.00/pp
Maple breakfast sausages	\$3.00/pp
New York Crumb or Cream Cheese Coffee cake (serves 8)	\$15.00
TEABREADS: Cranberry Cream Cheese or Gingerbread Blueberry	\$6.50

STARTERS

Mixed bar nuts with maple & rosemary	\$18.00/lb
Assorted cheeses garnished with fresh & dried fruits (min. 12p)	\$5.50/pp
Caviar dip (great with chips or on baked potatoes!) (serves 6-8)	\$18.00/pint
Cheese Balls - Cranberry Cheddar Pistachio or Kalamata Olive Rosemary Walnut	\$12.00 each
Classic crabcakes with mustard cream	\$28.00/dz
Nueskie's bacon wrapped almond & goat cheese stuffed dried plums	\$28.00/dz
Scallop, Crab & Gruyere Crostini *(some assembly required)	\$42.00/dz
Our homesmoked Salmon with lemon crème fraîche	\$24.00/lb
JUMBO shrimp with horseradish cocktail sauce	\$32.00/lb

MAIN EVENT

Entrée Crabcakes with mustard cream (1-2 per person recommended)	\$5.50 each
Airline Chicken breast braised with bacon, shallots & wine	\$6.50/pp
Roasted pork loin stuffed w/ dried fruits, apples & bacon w/ cider gravy	\$8.50/pp
Peppercorn Beef Tenderloin with Cabernet Mushroom Gravy	\$24.00/pp
Hearty Beef Stew with roasted vegetables	\$9.50/pp
Turkey Tetrazzini with mushrooms, Gruyere cheese & spinach	\$7.00/pp
Chicken wild rice casserole with mushrooms, almonds & cherries	\$7.00/pp

SIDES

Buttermilk mashed potatoes with roasted garlic & Parmesan	\$3.50/pp
Potato, leek & cheese gratin	
Maple whipped sweet potato puree	
5 cheese macaroni & cheese	
Mixed lettuces with sugared pecans, dried cherries & blue cheese with our poppy dressing	\$4.50/pp

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DESSERTS

Yule Logs (serves 10-12)

Gingerbread Roulade with cinnamon filling served with rum raisin caramel sauce \$45.00

Chocolate Roulade with peppermint crunch whipped cream filling & a chocolate ganache finish \$45.00

Traditional Bûche de Noël with eggnog filling and meringue mushrooms \$55.00

Specialty Cakes (serves 12-14)

Eggnog Cheesecake with rum raisin caramel sauce \$38.00

Chocolate peppermint malted mousse cake \$45.00

Chocolate buttermilk layer cake with peppermint buttercream & chocolate ganache glaze \$45.00

Coconut layer cake with coconut Italian buttercream \$45.00

Red Velvet layer cake with cream cheese frosting & sugared pecans \$45.00

Pies (serves 10-12)

White Chocolate banana cream pie \$24.00

Bourbon Chocolate Pecan pie \$24.00

Apple-Cranberry or Cherry pie \$18.00

Sweets

Festive fairytales: Almond, Chocolate peppermint & Coconut \$2.00 each

Deeply Fudgey Brownies \$2.50 each

Krispy Swirl Yule Logs (Gift wrapped with a ribbon! Serves 8) \$20.00

Hand decorated sugar cookies \$3.50 each

(Choose: Snowman, Holiday Tree or Winter Hat)

Holiday Cookie Trays- an assortment of our holiday favorites!

Small...serves approximately 12 (40 pieces)-\$45.00

Large...serves approx 25 (80 pieces)-\$90.00

The Fine PRINT...

Christmas Eve orders must be placed by 5:00 on Saturday, December 19th & picked up by appointment between 11:00 - 3:00 on Thursday, December 24th

New Year's Eve orders must be placed by 5:00 on Saturday, December 26th & picked up by appointment between 11:00 - 3:00 on Thursday, December 31st