

Belly Full Events

HOLIDAY PARTY SAMPLE MENU

PASSED HORS D'OEUVRE

Filet Mignon on a crispy potato kugel round with cranberry and shallot syrup topped with a sprig of thyme

Rosemary Grilled Lamb Skewers with a mango mint chutney dipping sauce

*Mini Sirloin Hamburgers with white cheddar, baby spinach, a gherkin chip and a dab of chipotle ketchup
served on a homemade bun (some without cheese)*

*Seared Chicken Salad in a Sweet Potato Cup with a cranberry and apple mousse topped with a dried
cranberry*

*Mini BLTs with turkey bacon, Bibb lettuce and Roma tomato
served with a dab of mayo on toasted country bread*

Andouille Sausage en Croute served with a spicy mustard (pigs in a blanket)

Pigs in a Blanket served with a spicy brown mustard

Jamaican Grilled Shrimp with avocado mousse and micro greens on a plantain chip

Tuna and Avocado Tartar on a black sesame crusted wonton triangle garnished with black sesame seeds

*Maryland Crab Cakes with diced red pepper and a lemon zest
served with homemade tartar sauce*

Classic Shrimp Cocktail Puffs with Bibb lettuce and smoked paprika

Mini Yellow Fin Tuna Burgers with wasabi mayonnaise and pickled ginger served on a sesame bun

2. BellyFull Events

Buffalo Mozzarella and Cherry Tomato Skewers drizzled with sweet Balsamic

Mini Herbed Portobello Mushroom White Bean Burgers served on a homemade bun with Dijon mustard

Mac and Cheese Fritters served with a roasted red pepper dip

Cremini Mushroom Caps stuffed with mascarpone, stilton and basil

Pecan and Pumpkin Mousse on a sesame cookie garnished with micro beets

Mini Grilled Cheese Sandwiches accompanied by a creamy roasted tomato and basil soup shooter

STATIONARY TABLE

ROASTED MEATS

Sliced Roast Turkey Breast served with a cranberry chutney and a fig and walnut butter

Baked Virginia Ham served with a pineapple lime salsa, red onion, cilantro and Serrano peppers and a mango and mustard mayo

Roast Filet of Beef served with a horseradish crème fraiche and a parsley and tarragon remoulade

SALADS

Orecchiette Pasta Aglio e Olio with Broccoli Rabe and Red Pepper served with freshly grated Pecorino Romano

Red Beet Slaw with a saffron aioli

Cauliflower with Capers and Parsley marinated in champagne vinegar and olive oil

Baby Spinach Salad with tomatoes, watermelon radishes, pickled red onions served with a Dijon mustard vinaigrette

3. BellyFull Events

ACCOMPANIMENTS

Freshly Baked Breads: ciabattini, cruccolo santi and brioche panino

An assortment of artisinal cheeses served with lightly salted flatbreads, traditional water crackers and fresh and dried fruits

Cornucopia of Greenmarket Vegetables served with three dipping sauces: roasted artichoke and garlic, sun dried tomato aioli and cucumber and yogurt.

SUSHI BAR

Made to order hand rolled sushi

Choices include spicy tuna, salmon, yellow fin, shrimp and California rolls; rainbow, dragon and Naruto (cucumber wrapped) rolls as well as vegetarian sushi choices.

HOLIDAY SWEET TABLE

Handmade Gingerbread House decorated with gumdrops and peppermints

Buche de Noel - the Traditional Yule Log

Genoise cake filled with praline butter cream and raspberry preserves and iced with dark chocolate ganache

Dark and White Chocolate Peppermint Bark

Assorted Seasonal Cookies

gingerbread kids, walnut linzer wreaths, lemon shortbread stars and sugar snowflakes

PASSED SWEETS

Petit Fours Glace

bite-sized almond-raspberry cakes decorated as gift boxes with red and green bows

Profiteroles

cream puffs filled with vanilla bean pastry cream with a crunchy caramel top

Demitasse-sized decaf or regular espresso

