

Winter Gathering Starters

Squash Soup Shooter
garnished with crispy sage
Sweet and Sour Meatballs
just the right start to a party

Salad

Winter Greens Salad
Pear, Candied Walnuts & Balsamic
Roasted Root Vegetable Quinoa Salad
Maple Dijon Vinaigrette

Mains

Herb-Roasted Chicken
with Cranberry Gastrique
Citrus-Glazed Salmon

Sides

Garlic Whipped Potatoes
Harissa-Roasted Carrots & Parsnips
Lemon-Thyme Green Beans

Desserts

Chocolate Peppermint Mousse Cups
Mini Apple-Cranberry Hand Pies
Assorted Holiday Cookies & Bars

Cheers & Celebration" Cocktail Party

Passed Hors d'Oeuvres:

Mini Potato Latke Bites
with Crème Fraîche & Smoked Salmon
Tuna Ceviche'
on crostini
Butternut Squash Arancini
with Maple Aioli

Small Plate Carving Station

House-made pastrami, corned beef and turkey
sliced to order
slider buns and a range of condiments

Warm Roasted Vegetable Flatbreads
with Fig Jam and Arugula

Desserts

Mini Chocolate Tarts with Sea Salt
Lemon Curd Shooters
Peppermint Mocha Brownie Bites





Elegant Seasonal Dinner

Plated or Buffet

First Course

Baby Arugula Salad

with Roasted Pear, Gorgonzola, & Candied Pecans

Roasted Cauliflower Soup with Chive Oil

Entrées

Cabernet-Braised Short Ribs

with Root Vegetable Mash

Honey & Thyme Glazed Chicken Supreme

Roasted Vegetable Wellington

with Balsamic Reduction (vegetarian)

Accompaniments

Garlic Mashed Yukon Gold Potatoes

Garlic Roasted Green Beans

Lemon Herb Farro Pilaf

Desserts

Dark Chocolate Pots de Crème

with Whipped Cream

Vanilla Bean Panna Cotta

with Berry Compote

Spiced Apple Bread Pudding

with Caramel Sauce

Mosaic Mocktail Bar

Zero-proof or spiked — the choice is yours!

Sparkling Pomegranate Fizz

Spiced Apple Mule

Citrus Thyme Cooler

Cucumber Basil Spritz



CateringbyMosaic.com

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