

# the Daily Dish

A RESTAURANT & CATERING COMPANY

## HORS D'OEUVRES

Mini Jumbo Lump Crab Cakes with Remoulade Sauce

House Made Duck Confit

on red endive with a roasted grape, applewood smoked bacon and port wine vinaigrette drizzle

Skewer of Scallop, Pancetta and Basil Leaf

Chevre Tarts with Olive Tapenade, Roasted Red Pepper and Roasted Leeks

## DINNER BUFFET

Lobster Ravioli in a Saffron Mussel Cream Sauce

Beef Tenderloin with Caramelized Onions and a Red Wine Sauce

Roasted New Potatoes with Rosemary and Garlic  
garnished with roasted mushrooms

Roasted Baby Carrots, Brussels Sprouts, Green Beans and Seasonal Vegetables

Rosemary Focaccia with Whipped Butter

## DESSERTS

Belgian Chocolate Mousse Cake

Tarte Tatin with Poire Williams Whipped Cream

Brownie and Blondie Bites

Celebration Coffee, Hot Chocolate and Mulled Cider Station  
Bourbon, Irish Whiskey, Baileys, Toasted Marshmallow Syrup, Peppermint Schnapps  
Whipped Cream

## BEVERAGES

Red and White Wine, Microbrewed Beer, Mixers and Sodas