

the Daily Dish

A RESTAURANT & CATERING COMPANY

HORS D'OEUVRES TO BE DISPLAYED

Classic Shrimp Cocktail
with spicy housemade cocktail sauce

Crispy Asparagus with Asiago Wrapped in Phyllo
with a roasted red pepper mousse

New York Strip on Crostini
with caramelized onion and blue cheese rosette

Smoked Chicken Breast Sliders with Chipotle Cream on Mini Potato Rolls

Fruit and Cheese Board
aged cheddar, smoked gouda, chevre and brie
with assorted dried fruits, red and green grapes, crackers and baguette

DINNER BUFFET

Naturally Raised Herb Roasted Turkey Breast
with mushroom stuffing and traditional gravy, dried cherry cranberry chutney

Virginia Dry Cured Ham
with honey mustard and roasted red pepper mayonnaise, knot rolls and potato rolls

Roasted Root Vegetable Display
bite size herb roasted trombetta squash, butternut squash, turnips,
beets, baby carrots, brussels sprouts

Raviolini with Marinara Sauce

Green Beans with Red Onion and Basil Oil

DESSERT

Pumpkin Cheese Cake with Amaretto Whipped Cream
Chocolate Mousse Cake with Berry Coulis
Assorted Holiday Cookie Platter