



# CHEFWES

## 2020 HOLIDAY CATERING MENU

### SMALL BITES

- Bacon Wrapped Dates with Goat Cheese and Smoked Honey
- Mini Beef Wellington Bites with Mushroom Duxelles and Garlic Peppercorn Crema
- Mini Brussel Sprout Bowls with Bourbon Bacon Jam garnished with Fresh Parm and Pomegranate
- Mini Crab Cakes with Roasted Red
- Pepper Remoulade
- Brioche Bun Local Grass-fed Beef Slider • Candied Jalapeno, Applewood Bacon, Caramelized Onion Cheddar, Bourbon BBQ
- Jerk Chicken Satay Skewer with Charred Pineapple Salsa
- Beef Tenderloin Sliders with Henry Baines, Horseradish Cream, House Pickled Vegetables
- Shrimp Cocktail Bar with Trio Dipping Sauce (Traditional Cocktail, Tomatillo Avocado, Cajun Remoulade)
- Artisan Flatbread Bites with Roasted Fig Jam, Caramelized Onion, Prosciutto, and Blue Cheese Mornay, Arugula Garnish
- Mini Hot Brown Bites • Pumpnickel Base, Mornay Sauce, Roasted Turkey, Cheddar, Bacon and Fresh Tomato Garnish

### MAIN ENTRÉES

- Blackened Salmon New Orleans with Beurre Blanc Crab Topping
- Braised Beef Short Rib with House Demi Glace Served Over 4-Cheese Weisenberger Grits
- Roasted Chicken Roulades Stuffed with Basil, Goat Cheese, Sun-Dried Tomato and Topped with a White Wine Sauce
- Rosemary and Garlic Seared Beef Filet with Whiskey Dijon Peppercorn Sauce
- Prosciutto wrapped Pork Tenderloin with Blood Orange and Pomegranate Reduction

### SIDES

- Caramelized Leek and Pancetta Risotto
- Brussel Sprout Slaw with Bacon, Cranberries, and Pecan
- Multi-Grain Veggie Stuffed Acorn Squash
- Cheesy Chorizo Potato and Poblano Au Gratin
- Caramelized Sweet Potato Crowns with Praline Crunch
- Truffle Honey Balsamic Brussel Sprouts
- Roasted Red Pepper and Parmesan Broccoli
- Roasted French Green Beans with Tuscan Tomato and Rosemary Marcona Almonds

### DESSERTS

- Cranberry Orange Cake with Vanilla Bean Creme Fraiche Buttercream
- Merry Berry Cobbler with Grand Marnier-Infused Mascarpone Whipped Cream
- Layered Candy Cane Trifle with Oreo Cookie Crust
- Fresh Gingerbread Cupcakes with Butter Rum Toffee Icing
- White Chocolate Cheesecake Bars with Citrus-Infused Cherry Compote

LET US KNOW OF ANY DIETARY REQUIREMENTS YOU HAVE.

LAST DAY TO ORDER IS DECEMBER 20TH.

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