



Christmas Eve Dinner

Cold Presentation:

Apples and Artisan Greens – Slow Cooked Apples, Walnuts, Craisins, Walnut Vinaigrette

Traditional Caesar Salad

Crunchy Broccoli Salad

Tart Beet Salad – Red and Gold Beets, Red Onions, Cider Dressing

Artisan Cheeses and Breads

Toasted Nuts, Dried Figs, Medjool Dates, Honey, Butterscotch, Salted Butter

"Raw Bar" Appetizer Presentation:

Jumbo Cocktail Shrimp, Freshly Shucked Cold-Water Oysters, Honey-Baked Salmon, Mussels, Smoked Scallops, Colossal Crab, Crab Claws, Smoked Mackerel Mustard Sauce, Vodka Cocktail Sauce, Ginger Mignonette, Hot Sauces

Hot Presentation:

Q.C.C.C. Escargot – Naples Famous Garlic Herb Butter, Baguette Crostini

Oven Roasted Mélange of Root Vegetables

Crispy Brussels – Pickled Onions and Smoked Pork with Thyme, Garlic, and Shallots

Maple Roasted Butternut Squash – Winter Spices and Fennel

Yukon Gold Potato Puree – Chives and Sea Salt

Traditional Sausage and Sage Stuffing

Duck Leg Confit – Kiln Dried Cherry and Florida Orange Gastrique, Red Cabbage Candy

Pan Seared Seasonal Fresh Catch – Winter Fruit Relish, Vermouth Butter Sauce

Truffled Risotto and Maine Lobster Station

Parmesan Reggiano, Tarragon, Black Winter Truffles

Carving Presentation:

Garlic, Mustard and Mint Crusted Rack of American Lamb

Herb Scented Tenderloin of Beef, Red Wine Jus, Horseradish Sauce, Horseradish Mustard

Traditional Whole Roasted Turkey with Giblet Gravy

Dessert Presentation:

Yule Log, Blueberry and White Chocolate Bread Pudding, Ice Cream Sundae Bar, Christmas Cookies, Assorted Seasonal Cakes and Pies