

Holiday Event Menu

Hors d'oeuvres Stations

Crudité Display

A selection of Squash & Carrots, Asparagus, Green & Yellow Beans, Red, Yellow & Green Peppers, Broccoli, Cherry Tomatoes & Mushrooms served with Roquefort Walnut Dip, Chive & Buttermilk Dip, or Onion Dip

Cheese and Crudités Combination

Domestic and International Cheese Display
Crackers, Bread, and Fruit, Squash and Carrots
Asparagus Green & Yellow Beans, Red, Yellow
Green Peppers, Broccoli, and Cherry Tomato
Roquefort Walnut Dip
Chive & Buttermilk Dip, or Onion Dip

Crudité Display

Domestic and International Cheese served with
Crackers, Bread and Seasonal Fruit Garnish

Enhancement for Cheese and Crudités

Domestic and International Cheese served with
Crackers, Bread and Seasonal Fruit Garnish

Hot Maine Crab Dip

French Bread
Warm Brie Provençal with Grilled Eggplant, Cured
Tomatoes, Caramelized Onions, Caper Berries, and
Olives, Sliced Baguette

Nacho Grande

Seasoned Fresh Fried Tortilla Chips smothered
with Shredded Jack Cheese, Tomatoes, Red
Onions, Refried Beans, Sour Cream, and
Guacamole

Mediterranean Nosh

Warm Brie Provençal
Selection of Imported Sliced Sausage, Citrus &
Herb Roasted Olives, Herb Focaccia, and Seasonal
Fruit

A Trio of Fondue

Select one, two, or all three:
Vermont's Best Cheddar Fondue with Sliced Brats,
Broccoli Florets and Fingerling Potatoes
Gorgonzola Dolce Fondue with Dried Figs, Walnut
Raisin Bread and Seedless Grapes
Gruyere Cheese Fondue with Rye Bread Chunks,
Cauliflower Florets and Cherry Tomatoes