

Chef Caroline's Holiday
2026 COCKTAIL PARTY MENU

SIGNATURE GRAZING BOARDS

WINTER CHARCUTERIE BOARD

SEASONAL MEATS AND CHEESES, CRACKERS AND
ACCOMPANIMENTS

MEZZE PLATTER

CRUDITÉ, HUMMUS, CAPONATA, BABAGANOUSH, PITA.

SMOKED SALMON BOARD

LEMON-DILL CRÈME FRAÎCHE, CAPERS, RED ONION,
CUCUMBER RIBBONS, RYE TOASTS.

LUXE SEAFOOD BITES

SHRIMP COCKTAIL

HORSERADISH COCKTAIL SAUCE, GARLIC AIOLI.

MINI CRAB CAKES

LUMP CRAB, OLD BAY, LEMON-CHIVE AIOLI.

WARM HOLIDAY CLASSICS

MINI BEEF WELLINGTON

FLAKEY PASTRY, HORSERADISH CREAM.

PANCETTA, BUTTERNUT SQUASH & GOAT CHEESE TART

CREAMY GOAT CHEESE, THYME.

HOLIDAY STUFFED MUSHROOMS

SAUSAGE, HERBS, PARMESAN, BREADCRUMBS.

FRESH BITES

WHIPPED FETA & TOMATO CROSTINI

LEMON, OLIVE OIL, THYME.

BRIE, PEAR, HOT HONEY & PISTACHIO CROSTINI.

ENDIVE BOATS WITH BLUE CHEESE & WALNUTS

SWEET FINISH

SALTED CARAMEL CHOCOLATE SHORTBREAD BARS

WHITE CHOCOLATE CRANBERRY CHEESECAKE BITES

**\$140 PP. MINIMUM 20 PPL. DOES NOT INCLUDE
18% GRATUITY. ADDITIONAL SERVICE CHARGES APPLY FOR
PARTIES OF 30 OR MORE.**