



Tiffany's

CATERING
BAKERY
ENTERTAINMENT
EVENTS

ELEGANT HOLIDAY MENU

HERE IS A LIST OF OPTIONS UNDER DIFFERENT CATEGORIES. PLEASE BUILD AND CUSTOMIZE YOUR PERSONAL MENU FROM THESE SELECTIONS:

MAIN ENTRÉE

HERB ROASTED TURKEY BREAST WITH APPLE, PEAR AND CRANBERRY RAGOUT

CHERRY WOOD SMOKED VIRGINIA SPIRAL HAM

RUM RASIN PORK TENDERLOIN SERVED WITH CARMELLIZED APPLE RINGS

STUFFED DOUBLE PORK CHOP WITH CIDER BOURBON GLAZE

OAK SMOKED BONE IN ROAST (PRIME)

THYME, ROSEMARY & GARLIC GRILLED RIB EYE STEAKS

BLUE CHEESE HERB CRUSTED FILET MIGNON

2012 MERLOT RESERVE BRAISED SHORT RIB

AGED PORTERHOUSE STEAK WITH CIOPOINI ONIONS & CHANTERELLE MUSHROOMS
WITH VERMOUTH DEMI

LAMB ROAST / LAMB SHANK OR LAMB CHOPS

SEAFOOD STUFFED SALMON WITH GARLIC CREAM SAUCE
PAN SEARED CHILEAN SEA BASS (GARLIC BUTTER OR MISO GLAZE)

4 MUSHROOM STUFFED CHICKEN BREAST WITH WHITE WINE SAUCE

JIDORI CHICKEN WITH JULIENNE OF VEGETABLES

RATATOUILLE STACK (VEGAN & GLUTEN FREE)

**MUSHROOM RAGU STUFFED TOMATO WITH GRILLED PORTABELLO MUSHROOM
OVER CREAMY POLENTA (VEGAN)**

**GRILLED CARMELIZED CAULIFLOWER STEAK WITH CHIMMICHURRI SAUCE (VEGAN &
GLUTEN FREE)**

MUSHROOM RISOTTO WITH TRUFFLES (VEGAN & GLUTEN FREE)

**BUTTERNUT SQUASH RAVIOLI WITH GARLIC CREAM SAUCE (VEGETARIAN)
(WITH CITRUS BUTTER SAUCE VEGAN)**

VEGETABLE

ROASTED ROOT VEGETABLES WITH PUMPKIN AND FRESH THYME

SAUTE SPINACH WITH SHALLOTS, GARLIC, AND BACON

CITRUS MARINATED ASPARAGUS

GARLICKY STRING BEANS

BOURBON BRUSSEL SPROUTS

WHISKEY GLAZED HEIRLOOM CARROTS

STEAMED SEASONAL VEGETABLES

STARCH

CLASSIC RICE PILAF

SCALLOPED POTATOES

ROASTED GARLIC BUTTERED MASHED POTATOES

SAGE CORNBREAD STUFFING

BUTTERED RED BABY POTATOES WITH FRESH HERBS

LOBSTER MACARONI & CHEESE

AU GRATIN POTATOES

SPICED WHIPPED SWEET POTATOES

SALAD

**EUROPEAN MIXED SALAD WITH GORGONZOLA, STRAWBERRY, PEAR, CRANBERRIES
AND CHERRY TOMATOES**

**SPRING MIX WITH CANDIED PECANS, FETA CHEESE , GRANNY SMITH APPLES,
CRANBERRIES AND RASPBERRY VINAGRETTE**

**MIXED GREENS WITH TOMATO, CUCUMBER, CARROTS, RED ONION WITH CHOICE OF
DRESSING**

**ARGULA SALAD WITH GRAPEFRUIT, GOAT CHEESE, POMEGRANTE AND PUMPKIN
SEEDS WITH CHAMPAGNE VINAGRETTE**

ROLLS

**HARD FRENCHED ROSEMARY AND OLIVE ROLLS
YEAST DINNER ROLLS
WHEAT ROLLS
HAWAIIAN ROLLS**

DESSERT

MINI PECAN PIES, MINI SWEET POTATO, MINI KEY LIME, MINI BANNA PUDDING PIES

NY CHEESE CAKE WITH FRESH FRUIT

CHOCOLATE DIPPED STRAWBERRIES

FRUIT AND POUND CAKE TRIFLE DRENCHED IN RUM

**GOURMET HOLIDAY CUPCAKES (PUMPKIN, GINGER, SPICE APPLE WITH CARAMAL
DRIZZLE, CARROT, RED VELVET, CHOCOLATE, PEPPERMINT, SMORES AND TRIPLE
CHOCOLATE SALTY CARAMEL)**