



9500 Satellite Blvd. # 210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

# Holiday Menu

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## Hors d'oeuvres

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### **Canapés Forestière**

Hot canapés with Wild Mushrooms, Sliced Canadian Cheddar & Gruyere Cheeses served atop a Crouton

### **Mini Turkey Pot Pie**

A hearty blend of juicy Turkey Meat and an array of Vegetables in a Miniature Pot Pie Shell

### **Salmon Cakes**

Fresh Alaskan Salmon hand-shredded and combined with Peppers, Onions and Japanese Breadcrumbs pan-seared to a golden brown

### **Lamb Lollipops**

Chunks of Lamb marinated in a Rosemary & Garlic Sauce, grilled, and served with a Mint Pesto on the side

### **Scallop Brochettes**

Delectable Sweet Sea Scallops marinated in a Lemon Ginger Sauce skewered & grilled. Served with Plum Wine Reduction Sauce

### **Prosciutto Wrapped Asparagus Spears**

Tender, blanched Asparagus Spears wrapped with thinly sliced Prosciutto

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## Fresh Salad

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### **Winter Salad**

Baby Greens with Mandarin Oranges, Red Onions and Toasted Sugared Walnuts tossed in a Raspberry Vinaigrette

### **Holiday Salad**

Mixed Greens, Dried Cranberries, Green Apples, Bleu Cheese Crumbles and Toasted Walnuts served with a Sweet Vidalia Onion Dressing



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## Side Dishes

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Green Bean Casserole  
Corn Soufflé  
Honey Glazed Carrots  
Yellow Squash & Zucchini Stir Fry

Homemade Cranberry Chutney  
Garlic Mashed Potatoes  
Baked Sweet Potato Casserole  
Cornbread & Sage Stuffing

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## Main Entrées

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### Pasta + Vegetarian

#### **Butternut Squash Ravioli**

Ravioli stuffed with delicious Butternut Squash in Sage Brown Butter and baked with Garlic Escarole, Gratin Tomatoes and Spiced Walnuts

#### **Roasted Vegetable Lasagna**

Grilled & Roasted Seasonal Vegetables layered with Pasta Sheets, Ricotta & Mozzarella Cheeses. Baked 'til bubbly and topped with a Spinach Alfredo Sauce.

### Poultry

#### **Brandy Chicken**

Breast of Chicken with sliced Mushrooms, Sun-dried Cranberries, and julienned Red Onion in a Brandy Cream Sauce

#### **Chicken Amore**

Sautéed Chicken Breasts with Roasted Red Peppers, Toasted Cashews, Wild Mushrooms and Spinach in a Roasted Garlic Cream Sauce

#### **Chicken Florentine Roulades**

Seasoned Breast of Chicken stuffed with Spinach & rolled in Panko Breadcrumbs Sautéed with White Wine and Herbs then topped with an Herbed Cream Sauce

#### **Stuffed Turkey Medallions**

Turkey Medallions filled with Cornbread Dressing and Cranberry Chutney



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### **Roasted Breast of Turkey**

Honey-Glazed Golden Breast of Turkey served with Creole Mustard, Orange Cranberry Chutney, and sliced Sweet Yeast Rolls for sandwiches.  
{May be hand-carved on request by one of our Chefs}

### **Seared Duck Breast**

Seared Duck Breast with Ginger and Mirin Roasted Plum Sauce

## Beef

### **Beef en Brochette**

Tender Beef en Brochettes with Peppers and Pearl Onions

### **Stuffed Beef Roulades**

Seasoned Ground Beef stuffed with Chopped Spinach, Julienne Carrots, Chopped Onions, and Red Peppers rolled, then roasted and sliced into Roulades and topped with a Red Pepper Cream Sauce

### **Traditional Pot Roast**

Big City's Own Seasoned Roast Beef that has been slow-roasted with Carrots, Potatoes, Celery, and Onions. Served with Mushroom Gravy.

### **Cognac Beef Medallions**

Roasted Tenderloin of Beef Medallions topped with a Dijon Cognac Demi-Glace

## Pork

### **Maple-Glazed Pork Loin**

With stewed Apples and Cinnamon

## Lamb

### **Rosemary Crusted Rack of Lamb**

Rack of Lamb with Roasted Garlic Jus and Sweet Mint Sauce



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## Seafood

### **Honey Roasted Salmon Filets**

Salmon Filets roasted with colorful Ginger Tomato Chutney

### **Citrus and Ginger Salmon**

Citrus and Ginger Poached Fresh Atlantic salmon with Lime Cream Fraîche

### **Maryland-Style Crab Cakes**

Baked Lump Crab Cakes topped with Caper Remoulade Sauce

### **Cedar Plank Alaskan Smoked Salmon**

Sides of Marinated, Grilled Alaskan Teriyaki Salmon served on the same Cedar Planks they are grilled upon