

# olive events

## Winter Dinner menu

### Passed Hors D'oeuvres

Roast Beef Crostini with horseradish Crème Fraiche  
Lemon-Thyme Chicken Spiedini with Smokey Tomato Dipping Sauce  
Shrimp Shooter with Citron Cocktail Sauce  
Bleu Cheese Mousse filled New Potatoes with Caramelized Onion &  
Walnuts  
Wild Mushroom & Brie Toasts  
Lobster Pot Pie with Butternut Squash, Bacon & Chive Biscuit Top

### Salad

Spinach & Pear Salad with Rosemary Vinaigrette

### Entrees

#### Short Ribs

Braised Short Ribs with Red wine Gravy, Mashed Potatoes & oven Roasted  
Asparagus & Baby Carrots

#### Pork Loin

Roast Pork with Port Jus and Chipotle Glazed Apples, Served with Cheddar  
Mashed Potatoes & Green Beans

#### Salmon

Grilled Salmon with a Citrus Balsamic Glaze, served with Pumpkin Risotto  
& Green Beans with Bacon & Caramelized Garlic & Onions

#### Beef Wellington

Dry-aged Beef Tenderloin, swathed with pate and mushrooms and wrapped  
in flaky Puff Pastry, drizzled with Red Wine Sauce, served alongside  
Roasted Yukon Potatoes & Asparagus

### **Stuffed Chicken**

Goat Cheese, Spinach, Peppers & Roasted Garlic Stuffed Chicken, Fried, Crispy Golden Brown, Served with Yukon gold Potatoes Au gratin & Green Beans

All Entrees served with Locally made Bread & Whipped Butter

### **Dessert Selection**

#### **Chocolate Bread Pudding**

Warm Bourbon Custard Bread Pudding presented in a Martini Glass with Chocolate Drizzle

#### **Mocha Pot de Crème**

“Cup & Saucer” presentation with Chantilly Cream and Crisp Pirouette Cookie on the Side

#### **Chocolate Almond Soufflé Torte**

Served with Fresh Berries & whipped Cream

#### **Chocolate Pumpkin Cupcakes**

Rich Chocolate infused Pumpkin Cakes with Orange Cream Cheese Frosting