

Sample Open House Christmas Party Menu

Passed Appetizers

- ~ Tiropita~
- ~Spanakopita~
- ~Mini Tourtiere (traditional Canadian pork pie), with wild cranberry drizzle~
- ~Scallops and bacon~
- ~Lamb “lollipops” roasted baby lamb chops with lemon, garlic, oregano, and rosemary~
- ~Italian meatballs with sage, mushroom, apple glaze~
- ~Spicy seared coconut jumbo shrimp~
- ~Seafood stuffed mushroom caps~
- ~Chicken satay with a balsamic fig glaze (skewered marinated chicken)~
- ~Tomato and sweet onion mini quiche~
- ~Mushroom turnovers~

Stationary Food

~Roasted tenderloin of beef encrusted with garlic and herb de Provence. This is served with crusty herbed rolls and horseradish cream~

~Platters of imported salamis, olives, roasted red peppers, blackberries, pistachios, and imported cheese. Also included will be Piperies me Tyri, spicy stuffed peppers with Feta~

~4 cheese ravioli with tomato basil olive marinara~

~Israeli Couscous with roasted vegetables, feta, and currents~

~Baked maple Dijon ham with roasted sweet potato Phyllo cups

~Oven roasted Turkey~

All of the stationary food will be served with crusty organic breads and rolls.

Cakes, pastries, and truffles will be ordered from Jacques Pastries