



LOCAL SEASONS CATERING & EVENTS

Locally Sourced • Seasonally Prepared

Winter Menu

Thursday, December 12

Holiday Celebration

Hors d'oeuvres

6:00pm

to be passed/set in family room

Smoked clam potato cake, bacon onion jam

Cranberry-Thai chile glazed pork belly bite

Entree Course

7:00pm

to be plated to guests in dining room with fresh bread and butter

Akaushi Prime Rib

served medium/medium rare and presented with horseradish cream and au jus
accompanied by lobster mashed potatoes and glazed vegetables

Dessert

Chocolate pots de creme with pomegranate and pine nuts

Beverages

All beverages, including spirits, to be provided by the host
unless otherwise requested