

# Let's Jingle and Flamingle

## A CHRISTMAS MIRACLE MENU

**\$45 - PASSED HORS D'OEUVRES  
(CHOICE OF 2) / STATIONS (CHOICE OF 2)**

Raspberry & Brie in Phyllo

Spanikopita with Walnut Butter Cream

Pork Belly & Brussels skewer; balsamic reduction

Tomato Jam & Softened Brie Crostin

Carved Pork Tenderloin; Crimini Dijon Pork Jus

Carved Cedar Plank Salmon; Roasted Fennel & Vidalia Onion Chutney

Carved Strip Loin of Beef; Campo Viejo Demi

Accompanied By:

Roasted Garlic Aioli, Spicy Dijon Crema and Roasted Piquillo Cream

Warm Rolls & butter

Chef attendant (1 per 50 guests): \$100

**\$65 - 3 - COURSE PLATED / BUFFET OPTION  
(SELECT TWO ENTREES)**

Assorted greens, fresh raspberries, peppered candy walnuts  
& cotija cheese crumble; pom-citrus vinaigrette (dressed and served)

(Entrees: select 2)

Fire Roasted Cornish Game Hen; Burnt Green Onion Cream

Herb Roasted Pork Tenderloin; Crimini Dijon Pork Jus

Chili Glazed Salmon; cotija cheese & almond brulee

(Accompanies 3 course plated option)

Root Vegetable Medley

Buttermilk Red Bliss Mashed Potatoes

(Select 1 additional accompaniment for buffet option)

Roasted Fingerling Potatoes

Sweet Potato Mash; walnut brown butter

Charbroiled Broccolini; balsamic reduction & blistered jewel tomatoes

Crispy Brussels Sprouts; roasted garlic & maple glaze, crispy bacon

Sauteed Haricot Verts; crispy garlic & caramelized onions

Chef's Holiday Dessert

5303 West Kennedy Blvd., Tampa, FL 33609  
Phone: (813) - 405 - 1180



# Let's Jingle and Flamingle

## A CHRISTMAS MIRACLE MENU

**\$85 - PASSED HORS D'OEUVRES  
(CHOICE OF 2) / 3 - COURSE PLATED**

Assorted greens, fresh raspberries, peppered candy walnuts & cotija cheese

Raspberry & Brie in Phyllo

Spanikopita with Walnut Butter Cream

Pork Belly & Brussels skewer; balsamic reduction

Tomato Jam & Softened Brie Crostini

Assorted greens, fresh raspberries, peppered candy walnuts  
& cotija cheese crumble; pom-citrus vinaigrette (dressed and served)

(Entrees: select 2)

Fire Roasted Cornish Game Hen; Burnt Green Onion Cream

Herb Roasted Pork Tenderloin; Crimini Dijon Pork Jus

Chili Glazed Salmon; cotija cheese & almond brulee

(Accompaniment: select 1)

Root Vegetable Medley

Buttermilk Red Bliss Mashed Potatoes

Roasted Fingerling Potatoes

Sweet Potato Mash; walnut brown butter

(Accompaniment: select 1)

Charbroiled Broccolini; balsamic reduction & blistered jewel tomatoes

Crispy Brussels Sprouts; roasted garlic & maple glaze, crispy bacon

Sauteed Haricot Verts; crispy garlicy & caramelized onions

Chef's Holiday Dessert

