



Sample Menus
Christmas Eve/Holiday Dinner Party

Holiday Meal I

Tabletop Hors D'oeuvres (choice of 3)

Baked brie in crust with nuts, dried fruits, honey drizzle, and accompanying breads
Veggie crudite with dip (green goddess, caramelized onion, spinach-artichoke)
Herbed goat cheese crostini with red onion *marmellata*
Endive with gravlax, dill, and horseradish cream
Stuffed mushrooms Florentine
Chicken liver pate' with port jelly and crostini
Baby crabcakes
Butternut squash, pancetta, gruyere & thyme tart squares

The Main Event

Suggested Italian-inspired menus:

I. Seven Fishes

including 2 seafood-based apps from above

Salad of cherry tomatoes, red onions, orange sections, and shaved bottarga
Shooters of *crema di ceci* (chickpea soup) with shrimp skewer
Homemade seafood ravioli in *bianco* with 3 p's sauce (pomodorini, parsley, and peperoncino)
Wilted swiss chard (green and red)
Swordfish *alla Siciliana* (with olives, capers, raisins and pine nuts in sweet-and-sour glaze)
Herbed couscous with mussels

II. Classic Continental

Potato gnocchi "monte e mare" (mushrooms and baby clams)
Exotic pepper-crusted beef tenderloin with a red wine-shallot reduction
Sauteed broccolini
Smoked paprika acorn and delicata squash
Roasted marinated red and green peppers
Gnocchi *alla romana* (semolina) with butter and parmigiano

III. Surf and Turf

Chopped arugula and cherry tomato salad with balsamic reduction and parmigiano shavings
Herbed roasted pork loin with cranberry-butternut squash *mostarda* and *salsa verde*
Seared sea scallops with a *beurre blanc* (shallots, white wine, vinegar, butter) sauce
Potato puree with garlic and mascarpone
Artichokes "alla Romana"
Roasted asparagus with black truffle butter drizzle

(con'd)

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Sweet Endings

Assorted holiday cookies/biscotti

Pistachio-cranberry brittle

+

Choice of:

Yuletide Log (chocolate or gingerbread)

Spiced Layered Carrot Cake with Cream Cheese Icing

Pavlova with kiwi, raspberry, and pomegranate

Coconut “snowball” cake

Torta Caprese (Chocolate almond cake) with sugared redcurrants

Pumpkin cheesecake with crème fraîche and candied pumpkin seeds

Holiday Meal II

Aperitivo

Marinated olives

Caramelized onion and goat cheese phyllo triangles

Smoked sable “tartare” on toast crisps

Eggplant *involtini*

Seated Dinner

Amuse Bouche

Seasonal

Salad Course

Watercress and herb salad with roasted butternut cubes and pomegranate vinaigrette

OR

Spinach and walnut salad with raspberries and raspberry vinaigrette

First Course

Homemade seafood raviolini with a spicy scallop and cherry tomato “ragù”

OR

Seared sea scallops with velvet broccolini and braised short rib *marmellata*

Second Course

Pan-seared salmon with a red wine-shallot reduction, quick-sauteed greens, and purple Peruvian whipped potatoes

OR

Seared halibut with salmoriglio (lemon, oregano, garlic, olive oil) sauce on soft polenta with Sicilian caponata

Dessert course

Chocolate-caramel tart with homemade red peppercorn ice cream

OR

Mini trio of “chocolate decadence” desserts

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