

Holiday Menus

* 2011-2012 *



FIRESIDE

CATERING

211 MIDDLESEX TURNPIKE
BURLINGTON, MA 01803
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Holiday Buffet Station Menus

ALL STATIONS INCLUDE OUR ASSORTED RUSTIC BREADS & BREADSTICKS & WHIPPED VERMONT CABOT BUTTER.

Station Menu no. 1

\$24 per person

MISTY KNOLL FARM CHICKEN INDIVIDUAL POT PIE
ROASTED ALL NATURAL LOCAL CHICKEN WITH CARROTS, CELERY, PEARL ONIONS & PEAS IN
FRESH CHICKEN VELOUTE TOPPED WITH PUFF PASTRY

FENNEL ENCRUSTED NORTHEAST FAMILY FARMS PORK LOIN
SPICED LOCAL APPLE CHUTNEY

SAUTEED BROCCOLI RABE
WITH GARLIC, SHALLOTS & SHERRY BUTTER

CAULIFLOWER-WHITE MAINE POTATO PUREE

ICEBERG LETTUCE WEDGE SALAD
GRAPE TOMATOES, APPLEWOOD BACON & GREAT HILL BLUE DRESSING

Station Menu no. 2

\$36 per person

GRILLED BOSTON CLUB STEAK
PROVENCAL DRESSING

WILD LINE-CAUGHT HADDOCK
ROASTED SHALLOT-WHITE WINE CREAM SAUCE & PEEKYTOE CRAB-TOMATO SALAD

ROASTED HEIRLOOM POTATOES
HERB BUTTER

GREEN BEANS AMANDINE

BABY SPINACH
DRIED CHERRIES, BAYLEY HAZEN BLUE, AGED BALSAMIC VINAIGRETTE

Station Menu no. 3

\$30 per person

FREEBIRD PAN SEARED STATLER CHICKEN BREAST
FREE RANGE CHICKEN WITH FIG-PORT SAUCE

GRILLED HANGER STEAK
GARLIC CONFIT & ROSEMARY

FRESH WILD MUSHROOM TORTELLONI
SAUTEED PEAS, SHIITAKE MUSHROOMS, TOASTED WALNUTS & MADEIRA CREAM

GRILLED ROMAINE HEARTS
ROASTED TOMATOES & FRESH PARMESAN-PEPPERCORN DRESSING

Station Menu no. 4

\$44 per person

SEARED BEEF TENDERLOIN TAIL CHOPS
BONE-IN PETITE FILET WITH ROASTED MUSHROOM BORDELAISE SAUCE

FENNEL POLLEN DUSTED SEARED SCALLOPS
FENNEL PUREE

FIRESIDE MAC & CHEESE
ORECCHIETTE PASTA WITH OUR SIGNATURE FONDUE SAUCE & A BUTTERY PANKO CRUST

ROASTED CELLARED ROOT VEGETABLES

BELGIAN ENDIVE & WATERCRESS SALAD
ROASTED PICKLED BEETS, TOASTED WALNUTS & CRUMBLD WESTFIELD CAPRI GOAT CHEESE
WITH AGED SHERRY-SHALLOT VINAIGRETTE

Station Menu no. 5

\$26 per person

7-HOUR ROASTED LEG OF LAMB
PORT-CHERRY SAUCE

"COQ AU VIN"
ROASTED CHICKEN WITH MUSHROOMS, PORK BELLY LARDONS, PEARL ONIONS & BURGUNDY

ROSEMARY ROASTED GOLDEN FINGERLING POTATOES

LOCAL MAPLE GLAZED BABY CARROTS

HARVEST SALAD
TOASTED PUMPKIN SEEDS, DRIED CRANBERRIES, CARAMELIZED APPLES, CRUMBLD GOAT
CHEESE & CIDER VINAIGRETTE

Station Menu no. 6

\$37 per person

FIRESIDE SHEPHERD'S PIE
LAMB RAGOUT WITH CORN, SWEET PEAS & MASHED POTATO CRUST

PAN ROASTED SHETLAND ISLAND SALMON
ORGANIC ATLANTIC SALMON WITH SORREL SAUCE

ROASTED BRUSSELS SPROUTS
WITH CHESTNUT BROWN BUTTER

MASHED TURNIPS

MACHE SALAD
"LAMB'S LETTUCE" WITH PROSCIUTTO CRACKLING, HARD-BOILED EGG, TEARDROP
TOMATOES, SHAVED SHEEP'S MILK CHEESE AND MUSTARD SEED VINAIGRETTE

Station Menu no. 7

\$35 per person

BRAISED BEEF SHORT RIBS
VEAL DEMI-GLACE

HUNTER STYLE CHICKEN PAILLARD
ROASTED WILD MUSHROOMS, CIPOLLINI ONIONS, NORTH COUNTRY BACON & TARRAGON
VELOUTE

MELANGE OF ROASTED WINTER VEGETABLES
PARSNIPS, CARROTS, RUTABEGA & CELERY ROOT WITH HERB BUTTER

TRUFFLE & MASCARPONE WHIPPED POTATOES

WINTER GREENS SALAD
POACHED PEARS, ROQUEFORT CRUMBLES AND HAZELNUT VINAIGRETTE

Station Menu no. 8

\$54 per person

WINTER CASSOULET
WILD BOAR SAUSAGE, DUCK CONFIT, BRAISED BEEF SHORT RIBS & WHITE BEANS

BROILED HALIBUT
MAINE LOBSTER HOLLANDAISE SAUCE

REDSKIN POTATO GRATIN
FONTINA CHEESE, SAUTEED LEEKS & BUTTERY FRESH BREADCRUMB CRUST

SAUTEED ASPARAGUS

BABY SPINACH SALAD
DRIED FIGS, WESTFIELD WHITE BUCK GOAT CHEESE & WARM BACON VINAIGRETTE

Custom Buffet Stations

SELECT FROM THE FOLLOWING STATION SETS & ADD ONE SELECTION FROM EACH OF THE THREE SIDES CATEGORIES.

ALL STATIONS INCLUDE OUR ASSORTED RUSTIC BREADS & BREADSTICKS & WHIPPED VERMONT CABOT BUTTER.

Station no. 1 - \$25 per person

OVEN ROASTED BRINED BONELESS TURKEY
SPICED CRANBERRY CHUTNEY

ALL NATURAL SMOKED HAM
MAPLE GLAZED LOCAL HAM WITH WHOLE GRAIN MUSTARD

Station no. 2 - \$45 per person

BERKSHIRE PORK PORTERHOUSE
SMOKED BLACK TEA GLAZED; BRAISED RED CABBAGE WITH LOCAL APPLES, SMOKED BACON, SEA SALT & CIDER VINEGAR

PAN ROASTED NATIVE COD
SMOKED CORN PUREE, MAPLE VERMONT PORK LARDONS

Station no. 3 - \$53 per person

VERMONT BRIE & CHERRY
STUFFED CHICKEN BREAST
PINK PEPPERCORN BEURRE BLANC

WILD ALASKAN SALMON
OSCAR
JUMBO LUMB CRABMEAT, BEARNAISE
SAUCE & ASPARAGUS

Station no. 4 - \$47 per person

HERB CRUSTED ROASTED
BLACK ANGUS SIRLOIN
HORESERADISH CREAM SAUCE &
PROVENCAL DRESSING

BONELESS MISTY KNOLL
FARM CHICKEN PAILLARD
SAUCE CHASSEUR, FOREST
MUSHROOM & ROASTED SHALLOTS

Choose One:

SEA SALT ROASTED RED
BLISS POTATOES

WHIPPED POTATOES

SWEET POTATO PUREE

RICE PILAF WITH SAUTEED
VEGETABLES & HERBS

MANCHEGO RISOTTO

PARSLEY-BUTTERED EGG
NOODLES

FRESH CAVATELLI PASTA

FRESH POTATO GNOCCHI

Choose One:

ICEBERG LETTUCE WEDGE SALAD
GRAPE TOMATOES, CHOPPED APPLEWOOD
BACON, GREAT HILL BLUE DRESSING

MACHE SALAD
"LAMB'S LETTUCE" WITH PROSCIUTTO CRACKLING,
HARD-BOILED EGG, TEARDROP TOMATOES,
SHAVED SHEEP'S MILK CHEESE, MUSTARD SEED
VINAIGRETTE

BABY SPINACH SALAD
DRIED FIGS, WESTFIELD WHITE BUCK GOAT
CHEESE, WARM BACON VINAIGRETTE

WINTER GREENS SALAD
POACHED PEARS, ROQUEFORT CRUMBLES,
HAZELNUT VINAIGRETTE

HARVEST SALAD
TOASTED PUMPKIN SEEDS, DRIED CRANBERRIES,
CARAMELIZED APPLES, CRUMBLER GOAT CHEESE,
CIDER VINAIGRETTE

BABY ARUGULA SALAD
ROASTED PICKLED BEETS, PISTACHIO CRUSTED
LOCAL GOAT CHEESE CAKE

FIELD GREENS WITH RASPBERRIES
RASPBERRIES, CANDIED WALNUTS, VERMONT BRIE,
CHAMPAGNE VINAIGRETTE

Choose One:

STEAMED BROCCOLI
(WITH MORNAY SAUCE ADD
\$1/GUEST)

MAPLE GLAZED BABY
CARROTS

SEASONAL ROOT
VEGETABLE MELANGE

ROASTED BEETS WITH
HORSERADISH CREAM

BRUSSELS SPROUTS WITH
BACON & HONEY DIJON

SAUTEED GREEN BEANS

SAUTEED ASPARAGUS

Seasonal Passed Hors D'Oeuvres

AT FIRESIDE, WE RECOMMEND THE FOLLOWING HORS D'OEUVRES FOR THIS HOLIDAY SEASON. IT WOULD BE OUR PLEASURE TO PROVIDE ADDITIONAL LISTS OF OUR HORS D'OEUVRES TO YOU UPON REQUEST.

PASTRAMI SPICED TUNA WITH
PLOUGHMAN'S PICKLE & COARSE
MUSTARD
\$2.50 PER PIECE

PÂTÉ DE CAMPAGNE WITH COGNAC
POACHED CHERRIES & TOASTED
PISTACHIOS ON BAGUETTE CROSTINI
\$3.50 PER PIECE

ROASTED QUAIL LOLLIPOP WITH
POMEGRANATE-BALSAMIC REDUCTION
& CANDIED ALMONDS
\$3.50 PER PIECE

LONG ISLAND DUCK CONFÎT TARTLET
WITH SPICED PEAR JAM
\$2.50 PER PIECE

SMOKED SALMON CANAPÉ WITH
LEMON CRÈME FRAÎCHE, SALMON ROE
& FRESH DILL ON RYE TOAST POINT
\$2.75 PER PIECE

HUBBARDSTON CAPRI WITH BUTTERNUT
ARANCINI & SWEET ONION JAM
\$2.50 PER PIECE

BABY LAMB CHOP WITH DIJON, PANKO
& ROSEMARY
\$4.00 PER PIECE

BRAISED BEEF SHORT RIB CASSOULET
TARTLET WITH WHITE BEAN PURÉE
\$2.50 PER PIECE

LOCAL MUSHROOM TARTLETS WITH
SWEET GARLIC CUSTARD
\$2.50 PER PIECE

PUMPKIN BISQUE SHOOTER WITH MAPLE
CRÈME FRAÎCHE & SPICED PEPITAS
\$2.50 PER PIECE

FRIED BRIE BITE WITH CRANBERRY-
ORANGE CHUTNEY
\$2.50 PER PIECE

APPLEWOOD BACON WRAPPED
SCALLOPS
\$2.50 PER PIECE

CARMELIZED ONION AND GRUYERE
GOUGERE
\$2.50 PER PIECE

GUINNESS BRAISED SHORTRIB WITH
PARSNIP-POTATO PUREE & SODABREAD
CROUTON
\$2.50 PER PIECE

MINIATURE JUMBO LUMP CRAB CAKES
WITH RÉMOULADE
\$2.75 PER PIECE

LAMB LOIN WITH MINTED SALSA VERDE
\$4.00 PER PIECE

Seasonal Stationary Hors D'Oeuvres

IN ADDITION TO SELECTING PASSED HORS D'OEUVRES, STATIONARY DISPLAYS MAY BE ADDED TO YOUR COCKTAIL HOUR.

BAKED BRIE WITH SEASONAL JAMS & PRESERVES

SERVED WITH FRENCH BAGUETTE & ASSORTED CRACKERS

\$90.00 (FEEDS 20 PEOPLE)

FRESH SEASONAL VEGETABLE CRUDITÉS

SERVED WITH FIRE ROASTED RED PEPPER DIP

\$2.50 PER PERSON

NEW ENGLAND RAW BAR SERVED ON ICE

CUSTOMIZE YOUR OWN RAW BAR.

CHOOSE AMONG: SHRIMP COCKTAIL,

SHUCKED LITLENECK CLAMS, SHUCKED OYSTERS WITH LEMON,

KING CRAB LEGS, MARINATED CALAMARI SALAD, CRAB

COCKTAIL. SERVED WITH SPICY COCKTAIL SAUCE &

HORSERADISH

MARKET PRICE

ASSORTED CHARCUTERIE & CURED MEATS

ARTISAN SALAMIS, CURED MEATS, & SAUSAGE

WITH TRADITIONAL ACCOUTREMENTS

\$8.50 PER PERSON

PEPPERED BEEF & BLUE DISPLAY

CAST IRON DISPLAY OF LOCAL TENDERLOIN SKEWERS WITH

GREAT HILL BLUE CHEESE FONDUE

\$3.50 PER PERSON

ANTIPASTO

ASSORTED ITALIAN MEATS & CHEESES, MARINATED OLIVES,

MARINATED MUSHROOMS, MARINATED ARTICHOKE, ROASTED

RED PEPPERS, GRILLED YELLOW SQUASH & ZUCCHINI, STUFFED

CHERRY PEPPERS, EGGPLANT CAPONATA & OVEN ROASTED

TOMATO CHUTNEY.

SERVED WITH AGED BALSAMIC VINEGAR, GARLIC-ROSEMARY

SOURDOUGH & BREADSTICKS

\$9.75 PER PERSON

FARMHOUSE VEGETABLES

A DISPLAY OF VARIOUS DIPS, SPREADS, MARINATED & ROASTED

VEGETABLES TO INCLUDE HOUSE MARINATED OLIVES (PITTED),

CARAMELIZED ONION & FENNEL FONDUE, PROVENCAL

RATATOUILLE, SWEET BELL PEPPERS, PICKLED BEETS, PICKLED

CARROTS & PARSNIPS, HOUSE MARINATED PEPPERS &

MARINATED GRILLED ASPARAGUS. THIS TABLE ALSO INCLUDES

ASSORTED CRACKERS, FLATBREADS & BAGUETTES. SPREADS TO

INCLUDE HUMMUS, WHITE BEAN THYME RAGOÛT & FIRE

ROASTED PEPPER DIP.

\$7.50 PER PERSON

LOCAL FARMHOUSE CHEESES

AN ASSORTMENT OF LOCALLY SOURCED CHEESES MAY

INCLUDE BUT NOT LIMITED TO:

GRAFTON CHEDDAR (GRAFTON, VT)

WESTFIELD FARMS WHITE BUCK (HUBBARDSTON, MA)

SMITH'S COUNTRY SMOKED GOUDA (WINCHENDON, MA)

GREAT HILL BLUE (MARION, MA)

VERMONT BRIE (COOKEVILLE, VT)

ASSORTED TOASTS, CRACKERS, DRIED FRUIT & SEASONAL

PRESERVES ACCOMPANY THE CHEESES

\$7.50 PER PERSON

SMOKED SALMON DISPLAY

WITH CLASSIC ACCOMPANIMENTS OF CHOPPED EGG,

CAPERS, MINCED RED ONION & FINELY CHOPPED PARSLEY

SERVED WITH MUSTARD DILL SAUCE, SOUR CREAM

MAYONNAISE, RYE TOAST POINTS

\$7 PER PERSON

SUSTAINABLE CAVIAR DISPLAY

FEATURING SALMON ROE, FLYING FISH ROE, WASABI TOBIKO &

DOMESTIC STURGEON CAVIAR. INCLUDES CRÈME FRAÎCHE,

MINCED RED ONION, CHOPPED EGG, MINCED FLATLEAF

PARSLEY, CAPERS, CHAMPAGNE-CUCUMBER SALAD, MICRO

CELERY, MINIATURE BLINI & TOASTED BRIOCHE POINTS

\$16.50 PER PERSON

Seasonal Desserts

\$1.50 ADDITIONAL PER PERSON FOR RANCATORE'S VANILLA ICE CREAM

FRESH APPLE CRISP

MAPLE CREME ANGLAISE

\$3.25 INDIVIDUAL, \$30 SERVES 16

CLASSIC TARTE TATIN

CARAMELIZED UPSIDE-DOWN APPLE TART

\$4.50 INDIVIDUAL, \$25 SERVES 10

BREAD PUDDING

CHOOSE FROM CHOCOLATE WITH ANGLAISE,
TRADITIONAL WITH BOURBON SAUCE & BANANA WITH
MAPLE ANGLAISE

\$2 MINI BITE, \$5.00 SLICE, \$30 SERVES 14

PROFITEROLES

\$2.75 SMALL, \$5.50 REGULAR

CANNOLI

CHOCOLATE-DIPPED WITH RICOTTA MARSCARPONE
FILLING AND CHOCOLATE CHIPS, OR CHOPPED DRIED
CHERRY RICOTTA-MASCARPONE FILLING AND
CRUSHED PISTACHIO CRUMB

\$3 MINI, \$5 REGULAR

FRESH CARROT CAKE

NUT-FREE WITH CREAM CHEESE FROSTING, SEA SALT
CARAMEL & DRIED CRANBERRIES

\$2 MINI BITE, \$5 SLICE, \$25 SERVES 16

VANILLA BEAN CHEESCAKE

WHITE CHOCOLATE GANACHE & CHERRY-KIRSCH
LIQUEUR SAUCE

\$6 SLICE, \$50 SERVES 12

CRÈME CARAMEL

\$2.25 MINI, \$5.50 INDIVIDUAL

CHOCOLATE-ESPRESSO TORTE

TOASTED HAZELNUT-INFUSED CRÈME ANGLAISE & STOUT
SYRUP

\$3 MINI BITE, \$6 SLICE, \$45 SERVES 12

LEMON MERINGUE PIE

FRESH LEMON CURD

\$2.50 MINI, \$5 SLICE, \$35 SERVES 10

FRESH FRUIT AND BERRY TARTS

APRICOT GLAZE

\$2.25 MINI, \$5 INDIVIDUAL, \$35 SERVES 10

CRÈME BRULEE

SELECT FROM VANILLA BEAN, CHOCOLATE, LAVENDER,
PISTACHIO & GRAND MARNIER

\$2 MINI BITE, \$6 INDIVIDUAL

SPICED PUMPKIN PIE

FRESH WHIPPED CREAM

\$2.50 SLICE, \$20 SERVES 10