

The background of the entire image is a teal color. On the left side, there are dark, silhouetted branches of a tree, possibly a cypress or similar, extending from the top to the bottom. The branches are intricate and have small, needle-like leaves. The text is positioned on the right side of the image.

FALCON 2006
CHRISTMAS PARTY

APPETIZERS

PLEASE CHOOSE SEVEN OF THE TWELVE

Seared Kangaroo Loin

Seared rare with Christmas spices, chocolate chili mole

Cheese Beignets

Meadow Maid raw milk cheddar, batter fried in olive oil, black pepper, sea salt

Berkshire Andouille Sausage

Homemade sausage and a bed of sweet smokey Carolina collards

Potatoes Au Gratin

Curly Tail bacon, caramelized leeks, Meadow Maid jack cheese, Katahdin potatoes

Butternut Squash Soup Sips

Roasted shallot crouton, fresh thyme

Grass Fed Local Artisan Cheeses

Cow and goat cheeses from the tri-state area accompanied by apples, black walnuts, sweet spelt crackers, pepper jam and cranberry compote

Cappacolla Meadow Maid Panini

Meadow Maid mystery cheese, Italian cappacolla, basil, and roasted peppers, brick pressed on the grill, 12 year balsamic and extra virgin

Porchetta

Slow roasted Curly Tail pork shoulder seasoned with lemon zest, fennel seed, black pepper and sea salt

Grilled Mushroom Raviolis

Killbuck Valley Mushrooms, and kale stuffed into homemade pasta with Meadow Maid feta, grilled over hardwood and dressed with extra virgin, hydroponic basil and chilis

Bison Flank Steak

Grilled over hardwood rare, served on a soft roll with fresh horseradish crème and smoky collards

Stuffed Shitake Caps

Killbuck Shitake mushrooms stuffed with spicy Chinese sausage, sweet chili emulsion

Hardwood Pesto Flatbreads

Rosemary focaccia, grilled over hardwood coals topped with mushroom leek pesto and Meadow Maid mozzarella

DESSERT

PLEASE CHOOSE THREE OF THE FIVE

Heirloom Popcorn Brittle

Three different heirloom popcorns in a classic brittle window

Pumpkin Bread pudding

Long Island cheese pumpkins, crusty artisan bread, black currants, served with a burban sauce

Hickory Ice Cream Over Apple Pie

Need I say more?

Ginger Snap Crusted Cheese Cake

Cranberry glazed, organic goodness

Espresso Crème Brulee

Silken espresso custard under a caramelized crust of raw sugar, cinnamon whipped cream, chocolate covered espresso beans

Christmas Cookies

Featuring offerings from Sweet Mosaic Bakery in Tremont

This menu was created for Falcon Tool by Spice of Life Catering Co., using many organic and seasonal ingredients from local and regional farms.

Spice of Life

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