

# CHRISTMAS

DINNER FOR 400 - MAPLETON HILL MEDICAL ASSOCIATES

## FOOD LANDSCAPES

### **Country French Vignette**

An ensemble of seasonal fruits paired with imported French cheeses, patés, artisanal breads, scalloped Provencal vegetables, fresh mussels with remoulade and grilled chicken breast au pistou.

### **Provecho De Mexico**

A bold and lively selection of homemade salsas, roasted fresh poblano peppers, quesadillas with imported Mexican cheese, marinated and grilled pork tenderloin, ceviché, shrimp in garlic sauce and fresh papaya with lime.

### **The Christmas Green**

A fresh salad station to cool and cleanse the palate.  
Mixed baby salad greens with tarragon vinaigrette, traditional Caesar salad, and baskets of vegetable crudite served with extra virgin olive oil and Roguefort dressing.

## PERFORMANCE STATIONS

### **Sardinian Sauté Extravaganza**

A fragrant and delicious show offering alternating rounds of mussels cooked in white wine, garlic and Italian parsley, and pasta Fruiti di Mare (penne pasta, shrimp, calamri and clams in a fresh tomato sauce)

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### **A Provencal Christmas**

A carving station serving succulent boneless leg of lamb with roasted vegetables and rosemary potatoes

## DESSERTS

**Kahlua Brownies**  
**Mini Cream Puffs**



**Flavors that are out-of-this-world!**

*Big Bang Catering takes pride and pleasure in creating custom, seasonal menus for each client and occasion. For more information please call 303/443-7233.*

*Vegetarian options are available.*