

# AROMA

catering

## *Holiday Menu*

### *Hors d'oeuvres*

#### Crab Cakes

a blend of jumbo lump crab meat, asiago, mozzarella, cream cheese, green onions and creole spices stuffed in a puff pastry shell

#### Berries & Brie Crostini

brie cheese on a toasted artisan baguette topped with berry coulis and fresh raspberries

#### Bacon Wrapped Gator

bite size pieces of smoked alligator wrapped with applewood smoked bacon served with a creole honey mustard dipping sauce

#### Creole Deviled Eggs

hard boiled egg white shells stuffed with a yolk mixture of smoked ham, olive tapenade and green onions

### *Dip & Spreads*

#### Spicy Crab and Hatch Pepper Dip

fire roasted hatch pepper in a creamy blend of crab meat, asiago and cream cheese served with toasted garlic butter crostini

#### Pesto Baked Brie

brie wheel stuffed with fresh pesto, wrapped with puff pastry and garnished with olives and sun-dried tomatoes served with gourmet crackers

#### Berry Brie

brie wheel stuffed with fresh raspberries and a raspberry coulis wrapped in puff pastry and garnished with fresh fruit and berries served with gourmet crackers

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## Salads

### Bricolage Salad

array of mixed greens topped with walnuts, chevre and fresh pears  
served with a pepper jelly vinaigrette

### Fall Salad

topped with dried cranberries, candied pecans and crumbled bleu cheese  
served with our homemade pepper jelly vinaigrette

### Caprese Salad

fresh extra virgin olive oil marinated mozzarella balls with  
cherry tomatoes, garden grown basil on a bed of spring mix  
served with balsamic pepper jelly vinaigrette

## Soups

### Sweet Potato & Andouille Sausage

### Crab and Corn Bisque

### Butternut Squash

### Seafood Gumbo

### Chicken & Sausage Gumbo



## *Entrees*

### **Bacon Wrapped Crawfish Stuffed Pork loin**

locally raised pork loin butterflied and stuffed crawfish cornbread dressing wrapped in hickory smoked bacon and then smoked with pecan wood to perfection

### **Herb Encrusted Prime Rib**

slow roasted herb encrusted prime rib with a blend of fresh rosemary, thyme, garlic, onions, and basil served with a red wine demi-glace sauce

### **Traditional Oven Roasted Turkey**

smoked or fried

### **Virginia Baked Ham**

smoked ham with a pineapple honey brown sugar glaze

### **Grilled Coffee Rubbed Tri Tip Roast**

a blend of espresso bean, brown sugar, coriander, and black pepper rubbed and marinated on a tri-tip roast

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## *Sides*

Traditional Cornbread Dressing

Crawfish Cornbread Dressing

Roasted Sweet Potatoes  
with brown sugar and butter

Sweet Potato Soufflé  
topped with brown sugar and pecan crumble

Green Bean & Artichoke Casserole

Creamed Spinach

Smothered Greens

Roasted Brussel Sprouts  
with a balsamic glaze

Fresh Cranberry Sauce

## *Deserts*

Petite Fours

Pecan & Praline Bread Pudding

White Chocolate Bread Pudding