



## Winter Hors d'oeuvres

GETTYSBURG COLLEGE  
**CATERING**  
SERVICES



### Passed

- Sweet Potato Spears with Soy and Ginger Dipping Sauce
- Mushroom Ragout Tartlets
- Crunchy Thai Chicken and Peanut Cakes
- Pork and Anise in Filo
- Cranberry Cocktail Meatballs
- Cheese Curd on Brioche
- Baguette Croustades of Chevre Cheese
- Blue Cheese and Walnut Shortbread with Chutney

### Warm Tastings:

- Tiny Tomato Soup and Grilled Cheese
- Smoked Crispy Bacon with Spicy Aioli Dip
- Baked Potato Shooters
- Two-Bite Chili Shooters



## Winter Dinners

GETTYSBURG COLLEGE  
**CATERING**  
SERVICES



### **Cheese Lovers**

- Jumbo Asparagus with Oyster Mushrooms and Fresh Pecorino Cheese
- Roasted Beet Salad with Goat Cheese and Frisee
- Bucatini with Roasted Vegetables in a Tomato Anise Broth
- Baked Ricotta Pudding Cake

### **Super Gathering**

- Shrimp in Spiced Phyllo with Tomato Chutney
- Miso Steak with Cluster Mushrooms
- Crushed Potatoes with Parsley and Thyme
- Indian Lime Pickle Swiss Chard
- Tempura Apples with Custard

### **Good Impressions**

- Sweet Onion and White Peppercorn Soup
- Jumbo Asparagus with Oyster Mushrooms and Fresh Pecorino Cheese
- Prawns with Handkerchief Pasta
- White Chocolate Risotto

### **Dead-of-Winter-Fest**

- Grilled Duck with Watercress and a Citrus Vinaigrette
- Braised Beef Short Rib
- Truffle Taro Root
- Warm Chocolate Cake with Amaretto Ice Cream

Included with each dinner: Dinner Rolls, Smart Balance Spread, Hot/cold Beverages, Linen, and Setup.

All Dinners options are served (no buffets available).

Please let us know if any guests have allergies or dietary restrictions we will be happy to accommodate their needs.