

Holiday²⁰¹¹ MENU



Holiday

Hors D'oeuvre

Brie and Caramelized Apples

In miniature Phyllo Cups

Bacon Wrapped Quail

Drizzled with Orange Marmalade Sauce

Chilled Butternut Squash Soup

Poached Shrimp and Chives

Barbecued Chicken Pastelitos

Drizzled with a Sweet and Spicy Sauce

Moroccan Chicken Bites

Spiced Chicken served in Mini Pita Pockets and a cooling Yogurt Sauce

Chipotle Fajita roll-ups

Mini Steak and Bell Pepper Fajitas topped with a Lime Sour Cream

Thai Beef Skewers [Add \$2/Guest]

Tender and Juicy Skewers topped with a Spicy Peanut Sauce

Open Faced Pork Sandwich

Open faced BBQ pork sandwich served atop toasted brioche complemented by pickled onions

Spiced Lamb Meatballs

Stuffed in a Mini Pita Pocket with a touch of Kalamata Aioli

Balsamic Lamb Lollipops [Add \$2/Guest]

Balsamic and Herb marinated Rack of Lamb complemented by a cool Yogurt Raita

Cucumber Cups filled with Roasted Corn Salsa

Roasted Corn Salsa and Smoky Bacon Vinaigrette

Sundried Tomato and Kalamata Tapenade

Topped with Feta Cheese and Served on a Crisp Flatbread

Gorgonzola Crostini

Fresh Baked Crostinis topped with Gorgonzola, Toasted Walnuts, and a Port Reduction

Fresh Tomato and Mozzarella Bruschetta

A Blend of Ripe Tomato, Fresh Mozzarella, Herbs and seasoning Served atop Garlic Crostinis

Tomato Crudo [Vegetarian]

Ripe Tomato stuffed with Savory Pecarino Cheese and an Herb Salad

Tropical Fruit Gazpacho [Vegetarian]

Chilled Fruit Soup topped with Fruit Salsa and Fresh Mint

Goat Cheese Stuffed Mushrooms [Vegetarian]

A savory blend of Goat Cheese and Kale

Bahamian Style Conch Fritters

Premium Conch, crisp Vegetables and a special blend of Island Spices

Mini Crab Cakes

With Spicy Remoulade and Cucumber Relish

Bacon Wrapped Shrimp [Add \$2/Guest]

Glazed with a sweet and spicy Guava Sauce

Smoked Salmon Involtni [Add \$2/Guest]

Filled with Herbed Cheese and crispy vegetables

Fresh Shrimp Ceviche [Add \$2/Guest]

Topped with a zesty Avocado puree' and Drizzled with Chili Oil

Mini Cheesecake

Dulce de Leche and candied pecans

Select 4 or more to accompany lunch or dinner • Select 7 or more for cocktail receptions

305.248.4535 tel • smokeandspice.com • 305.248.0341 fax

Holiday Traditional Dinner

An elaborate 16 foot buffet attended by our professional and courteous service team



entrée

traditional turkey cooked over a hardwood fire
accompanied by a roasted vegetable gravy

rotisserie smoked pit ham
carved to order by uniformed chef

Oven roasted red potatoes

sweet potato casserole with praline topping

cranberry relish

festive winter salad

mixed green with sun-dried cranberries, feta cheese and mandarin-oranges
served with light balsamic vinaigrette

fresh baked rolls and butter

dessert cookies and double chocolate biscotti

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Holiday ^{Pig Roasts}

An elaborate 21 foot buffet attended by our professional and courteous service team

Freshly Carved Pig: Choose One

Smoke & Spice barbeque pig roast

injected with our spicy citrus marinade and seasoned with our championship barbeque rub, slow smoked for about 18 hours until perfectly tender and juicy

Cuban style pig roast

a lavishly decorated pig roast, marinated in the chef's homemade mojo sauce, made from sour oranges, fresh garlic and spices, then cooked over a hot pecan wood fire until the skin is crispy and the pork is tender

additional entrée: choose one holiday chicken

wood roasted chicken spiced with a hint of cinnamon

traditional turkey cooked over a hardwood fire

accompanied by a roasted vegetable gravy

Thick sliced Texas Style beef brisket

with a horseradish cream sauce

accompaniments: choose three

cornbread and sausage stuffing

roasted squash with rosemary and bacon

roasted winter vegetables with sage and thyme

gruyere scalloped potatoes

sweet potato casserole with brown sugar and pecans

roasted acorn squash accented with maple Syrup

apple cider glazed carrots

oven roasted apples with cinnamon and brown sugar

salad: choose two

fig and spinach salad with goat cheese

shaved apple and fennel salad with blue cheese

harvest salad with Mandarin oranges, dried cherries, pecans, and raspberry vinaigrette

bread

assorted dinner rolls

dessert

creamy pumpkin cheesecake

holiday cupcakes, ginger cookies, cakes and biscotti

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Holiday Beverage Service

Full Service Liquor

Absolute Vodka, Tanqueray Gin,
Bacardi Rum, Jose Cuervo, Seagram's VO,
Jack Daniels, Dewar's Scotch
Bud, Bud Light, Miller Light, Heineken

Top Shelf Bar

Kettle One Vodka, Bombay Sapphire Gin,
Bacardi 8, 1800 Tequila, Crown Royal Whiskey,
Jack Daniels, JW Black Label
Bud, Samuel Adams, Bud Light, Miller Light, Heineken, Corona
Top Shelf Bar Includes: Apple Martinis, Cosmopolitans,
Mojitos, Premium Margaritas, and Assorted Cordials

All Bars include:

3 Hour Bartender

Coca Cola, Diet Coke, Sprite, Club Soda, Tonic Water

Orange, Cranberry and Pineapple Juices

Ice, Stir Straws, Beverage Napkins, Glassware and fresh fruit garnishes

Signature Cocktails/Welcome Drinks

Classic Cuban Mojito – fresh plucked mint and lime juice

Raspberry Mojito – featuring fresh berries and premium rum

Electric Cucumber – fresh, lemon, cucumber, and premium vodka

Blackberry Crush – a tall uplifting drink with blackberries, rum, and a gentle fizz

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