

NPLC Holiday Party Menu

Cocktail Hour is from 6:30 – 7:30 pm.

Items Served:

Bourbon Glazed Pork Belly with Grilled Jalapeño Peppers

Cheese Steak Egg Rolls w/au jus dipping sauce

Tomato & Fresh Mozzarella Skewers with Balsamic Drizzle-GF

Falafel Cucumber Cherry Tomato Mini towers with Tzatziki

Stuffed Mushrooms with Spinach and Greek feta-GF

Buffet Dinner items to Include:

House Salad with Lite Italian Dressing

Mexicali Salad-chopped romaine, corn,
black beans, tomatoes, Haas avocado, cheddar and bacon tossed in creamy ranch dressing

Balthazar French Baguettes & Butter

Tilapia Scampi: Fillet of tilapia sautéed in olive oil and simmered in wine garlic sauce

Pasta Penne Da Vinci: broccoli, sun-dried tomatoes, artichoke hearts, olives & fresh basil
sautéed & tossed with penne pasta in a light Parmesan cream sauce (Vegetarian)

Chicken Basilico Juicy chicken tenderloins sautéed in EVOO and simmered with fresh tomatoes and
basil leaves served over rice

Gluten-free Vegetarian Stuffed Peppers: organic peppers stuffed with cauliflower rice and vegetables

(I gave Jimmy a Count of 10 of the Gluten – Free Entrée – we can always add more if needed)

Roasted Pork Loin Carving Station with Stuffing / Braised Apples / Homemade Cranberry Sauce

String Beans Almandine

Rice

Cake Display:

Cheesecake

Rice Pudding

Chocolate Chip Cookies

Gluten Free Chocolate Torte

Lemon Mascarpone Cake