



Maggie's Tapas
Tapas, Catering, Paella Parties

Maggie's Holiday Menu, valid from November 14 through January 15, 2012

Tapas

Pumpkin ale braised pulled pork empanadas with nutmeg aioli

Butternut squash empanadas with spiced apple chutney

Salmon en croute bites with orange coriander butter

Holiday selection of tortilla Espanola bites

Mini crab cakes with wasabi

Drunken dates with Cabrales (Spanish blue cheese)

Flatbread pizzas with: pancetta, fig and Manchego; basil, mozzarella and sun-dried tomato; flank, chimichurri and Asiago

Fork and knife starters

Baked poblano chilis with white sauce and pomegranate seeds

Cream of butternut squash and apple soup

Moroccan carrot soup with chermoula

Mediterranean lamb chili with borlotti beans

Individual turkey or chicken pot pies

Individual Shepherd's pie with lamb

Ruby red sweet piquillo peppers with orange and honey goat cheese

Holiday Mains

Roast loin of pork with apple and allspice gravy

North African spiced and braised lamb shanks with preserved lemons



Festive pasta with olive oil, shrimp, clams, garlic, parsley, red pepper and four cheeses

Beer braised beef with ginger and root vegetables over creamy polenta

Salads and vegetables include:

Roasted potatoes

Roasted root vegetables

Potato puree

Sweet potato puree

Fresh wilted spinach with garlic and olive oil

Parsnip puree

Celery root puree

Winter salad with mixed greens and steamed beets

Fresh kale, orange and cranberry salad with candied pecans

Escarole with bacon, dates and goat cheese

Desserts (please inquire about desserts for parties over 20 guests)

Flan

Ebisu rolls

Chocolate pots with chestnuts

Flourless chocolate cake

Traditional chocolate layer cake with whipped cream frosting

