



MENUS CATERING

HOLIDAY EDITION

HOLIDAY ENTERTAINING MADE EASY



Hors d'Oeuvres

24-piece minimum required

DEVILED EGGS \$1.15

- buffalo (GF)
- crab (GF)

MINI TARTS \$1.75

- spaghetti squash, ricotta and spinach
- cranberry and brie
- white cheddar, caramelized onion, bacon
- smoked gouda, walnut and broccoli

CHICKEN SKEWERS \$1.75

- harissa and honey (GF)
- pecan crusted with honey mustard (GF)

BEEF SKEWERS \$1.95

- lemongrass
- herb-garlic with blue cheese dip

SALMON SKEWERS \$2.25

- dill and lemon zest with creamy herb mousseline (GF)
- tandoori with cucumber raita

SHRIMP \$1.95

- grilled scampi (GF)
- grilled with pesto (GF)

BASIL GOAT CHEESE STUFFED CHERRY TOMATOES (GF) \$0.95

CUCUMBER CUPS STUFFED WITH CRAB AND CHIVE MOUSSELINE (GF) \$1.95

Dips + Platters

CARAMELIZED ONION DIP \$35.00
with flatbread and pita chips
serves 10

ROASTED PUMPKIN & CUMIN HUMMUS (V) \$30.00
with pita chips
serves 10

WINTER CRUDITÉ (GF) \$4.95
potatoes, roasted lemon cauliflower, carrots, radishes, snap peas, and peppers with french onion dip

GOAT CHEESE TRIO \$5.95
with crackers and flatbread
• pistachio
• honey apricot
• sundried tomato and green olive

CHARCUTERIE BOARD \$16.95
saucisson sec, genoa salami, olives, smoked almonds, roasted cipollini's, dried cranberries and apricots, cornichons, grainy mustard, baguette

BEEF TENDERLOIN \$14.95
with brioche rolls and horseradish mousseline

Soup + Salad

BUTTERNUT SQUASH SOUP* (GF) \$65.00
with roasted pumpkin seeds
serves 15 | requires soup urn

WINTER GREENS & GREEN APPLE SALAD (GF) \$3.95
manchego, red grapes and dill with fig vinaigrette

BABY KALE & CHICKPEA SALAD \$3.95
baby kale, arugula, roasted parsnips, carrot rounds and spiced chickpeas with pomegranate honey vinaigrette

V = VEGAN

GF = GLUTEN-FREE

*prices are per person unless otherwise indicated
with a minimum order of 10.*

Entrées

SAGE ROASTED TURKEY BREAST (GF) <i>serves 10 requires 48-hour notice</i>	\$130.00
BOURBON BROWN SUGAR GLAZED SPIRAL HAM <i>serves 10 requires 48-hour notice</i>	\$150.00
CRANBERRY ROASTED CHICKEN* with caramelized brussels sprouts	\$10.95
CRISPY HERB ROASTED CHICKEN BREAST* with smashed parsnip and yukon gold potatoes with mustard seed gravy	\$10.95
HONEY & APPLE CIDER GLAZED SALMON* (GF) with sweet potato and kale hash	\$13.95
GARLIC-FENNEL PETITE TENDER ROAST* (GF) with balsamic syrup and wilted spinach	\$12.95
CHICKEN POT PIE* <i>serves 10</i>	\$84.00

Extras

GRAVY*	\$15.00/qt
CRANBERRY RELISH (GF)	\$5.00

Hot Sides

\$3.75 ea

ARTISANAL MAC & CHEESE*
BUTTERMILK WHIPPED POTATOES* (GF)
MAPLE GLAZED CARROTS* (GF)
ROASTED CAULIFLOWER* with pumpkin seeds, brown butter and lime
ROASTED ROOT VEGETABLES* (GF, V)
STEAMED GREEN BEANS WITH ALMONDS* (GF)
TRADITIONAL VEGETARIAN STUFFING*
WHIPPED SWEET POTATOES* (GF) with brown sugar crumble
CAULIFLOWER GRUYÈRE GRATIN*

Holiday Ordering Guidelines:

- available from November 1 - December 31
- 10-person minimum is required
- 24-piece minimum is required for hors d'oeuvres
- prices are per person unless otherwise indicated
- (*) indicates a hot item, to be served warm
- hot items are not available on Saturdays
- some entrées require a 48-hour notice

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Dessert

MINI CUPCAKES \$4.50
3 per person

- pumpkin + meringue icing
- chocolate + peppermint swirl frosting
- black forest + cherry compote filling + whipped cream frosting

MINI DESSERTS \$4.50
3 per person

- pumpkin mousse tarts
- cranberry walnut tarts
- mocha meringue acorns
- holiday rice krispy treats
- mint chocolate truffles
- peppermint cheesecake batons
- eggnog cannolis
- mocha cannolis
- apple pies
- cherry pies
- sweet potato pies
- pecan pies
- pumpkin pies

HOLIDAY MACAROONS (GF) \$1.50
 assortment of pumpkin, cranberry, pistachio, ginger and vanilla
1 per person

CHOCOLATE PEPPERMINT WHOOPIE PIES \$3.00
2 per person

Beverages

HOT CHOCOLATE \$27.95/urn
serves 10

HOT CHOCOLATE TOPPINGS

- crushed candy cane +\$5.00/urn
- mini marshmallows +\$5.00/urn
- whipped cream +\$4.00/urn

APPLE CIDER

- cold \$20.00/gal
- warm \$22.50/urn

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