

Mingle all the Way

Holiday Charcuterie Platter

with Prosciutto, House Pickled Cauliflower, Salami, Chorizo, Cornichons, Caper Berries, Olives, Parmesan Cheese, Brie Cheese, Sweet and Spicy Cranberry Salsa, Ciabatta Bread and Crackers v gf

Parmesan Chicken on Skewer

with Whole Grain Honey Mustard

Roasted Vegetable Platter v gf

herbed and grilled with Cauliflower, mini Red Peppers, Green Onion, Zucchini, Yellow Squash, Carrots, or other Seasonal Vegetables—garnished with Watermelon Radish and Rosemary –

Mushroom Vol a Vent

with Sherry and Fontina cheese in Savory Puff Pastry

Balsamic Fig Goat Cheese Flatbread

Bacon Wrapped Scallop gf

Roasted Turkey Breast gf

in a Gougères Biscuit and Cranberry–Orange Relish
\$35.00



Tempting Tradition

Mixed Harvest Greens v gf

with Dried Cranberries, Candied Pecans, Fresh Apples, Red Onion, Bleu Cheese with Sweet Potato Fritter and Apple–Maple Vinaigrette

Sage Dressing

Roast Turkey gf

with Traditional Gravy and Cranberry Relish

Yukon Gold Mash Potatoes gf

Sautéed Seasonal Vegetables v gf

Assorted Rolls with Whipped Butter

\$36.00

The Party Helpers

HOLIDAY
2021

Rustic Winter

Butter Lettuce Salad v gf

with Poached Pears, Toasted Almonds, Oranges, Dates, Thinly Sliced Radishes and Champagne Vinaigrette

Farro Risotto gf

with Roasted Vegetables

Seared Brussel Sprouts v gf

with Caramelized Shallots

Braised Riesling Chicken Breast gf

With white wine leek sauce

\$27.50

Cozy and Elegant

Key Leaf and Mixed Greens v gf

With grilled artichoke hearts, cherry tomatoes, sliced cucumber, feta and lemony vinaigrette

Roasted Tomato Basil Soup

with Gruyere Crostini

Roasted Cauliflower with cumin, chili powder, olive oil and garlic v gf

New Potatoes Crushed gf

with Tomatoes, Caramelized Onions, Fontina Cheese and Chives

Grilled Salmon gf

with Lemon Herbed Butter and capers served over sautéed spinach

Filet of Beef gf

with Beaujolais Reduction

\$52.95

Blitzen Buffet

Spinach Salad v gf

with Sundried Tomatoes, Roasted Beets, Marinated Thinly Sliced Red Onion, Cajun Dusted Goat Cheese, Toasted Hazelnuts and Hazelnut Honey Vinaigrette

Roasted Root Vegetables with fresh rosemary and lemon olive oil v gf

Polenta Cake

with Sun-dried Tomato and Artichoke Tapenade, topped with Creamy Goat Cheese sauce
GF

Basmati Rice v gf

Pork Tenderloin with Blackberry demi-glace

OR Cabernet Braised Short Ribs

\$38.00

Hors D'oeuvres

Hot



Dates Wrapped with Prosciutto
and stuffed with Gorgonzola

Chicken OR Beef Skewer gf

marinated in Oregano, Teriyaki, or Tandoori
GF

Empanadas

with Spicy Tomato Salsa
Chicken, Beef or Vegetarian

Caramelized Onion and Apple Mini Tart

with Sage and Brie Cheese

Tuscan Tart

with Ratatouille and Shaved Parmesan

Rosemary Marinated Rack of Lamb gf

Cranberry and Gorgonzola Puff

Mini Wellingtons with Madeira Sauce
(brie, beef or chicken)

Pumpkin Arancini
with Emmenthaler Cheese and Sage Aioli

**Spinach and Cheese Ravioli with
tomato vodka sauce**

Cold

**Grilled Prawn Skewer with yogurt
mint tzatziki gf**

**Crostini with feta, olive oil, red
pepper flakes and lemon zest**

**Phyllo Cup with olive tapenade,
goat cheese crumbles and cherry
tomato**

**Balsamic glazed grilled pear over
gorgonzola spread with microgreens
on herbed crostini**

**Cucumber Cup with smoked salmon,
cream cheese and dill gf**

 **Desserts** 
**Assorted Holiday Dessert Bars and
Cookies**
\$ 3.50

Assorted Mini Desserts:
Holiday Cupcakes, Mini Éclairs,
Mini Tarts, Cranberry Cheesecake, Rocky Road,
Caramel Rockslide Brownies, Mini Holiday Tea
Cookies
\$6.50

**Apple Tart with custard and vanilla
crust**
\$6.50

Chocolate Dipped Holiday Cookies
\$3.25

Snowball Cookie filled with raspberry jam and
creamy custard rolled in whipped cream and
shredded coconut (3 ounce)
\$6.50

**White Chocolate Bread Pudding
with White Chocolate and Raspberry
Sauces** \$ 6.25

Chocolate Marquise Mousse Cake chocolate
crumbles \$7.00 GF

Mini Cherry Tarts and Pecan Tarts
\$3.00

Mini Mousse Shots
Tiramisu, Chocolate, Lemon, Berry
\$3.50

Belgium Chocolate Moussecake
\$4.95

Pumpkin Praline Cheesecake
\$4.50 

Bever. 

Hot Apple Cider
with Cinnamon Sticks
\$ 3.50

Cran-Razzi Mocktail
\$4.50

GF = made Gluten Free upon request
V = made Vegan upon request

*Some Items must be hand passed to
maintain quality of the food

Please call our office for pricing on
service personnel and rental items
Delivery charge and service charge will
be applied to all orders


Meals can be delivered family style,
in disposable pans and can be hot
or cold with heating instructions.

Service style is subject to change
with updates from the County

