

Mingle all the Way

Holiday Charcuterie Platter

with Prosciutto, Roasted Cauliflower, Salami, Chorizo, Cornichons, Kalamata, Olives, Parmesan Cheese, Brie Cheese, Havarti, Cheddar, 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 Puff Pastry

Balsamic Fig Goat Cheese Flatbread

Bacon Wrapped Scallop gf

Roasted Turkey Breast in gougere biscuit

Mediterranean Quinoa Salad in small cup with chickpeas, edamame, sundried tomatoes, toasted hazelnuts, fresh parsley, thinly sliced radishes, feta and lemony dressing **gf**

\$38.00

Tempting Traditions

Mixed Harvest Greens v gf

with Dried Cranberries, Candied Pecans, Fresh Apples, Red Onion, Bleu Cheese with 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

\$40.00

The Party Helpers

HOLIDAY
2024

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

\$30.00

Cozy and Elegant

Red 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

\$56.95

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

\$40.00

Hors D'oeuvres

Hot

Dates Wrapped with Prosciutto
and stuffed with Gorgonzola

Water chestnuts bacon wrapped
with sweet and sour glaze

Chive Crab Cakes

with dill remoulade(non-dairy)

Chicken OR Beef Skewer gf

marinated in Oregano, Spicy Apricot or Tandoori

Empanadas

with Spicy Tomato Salsa
Chicken, Beef or Vegetarian

Caramelized Onion and Apple Mini Tart
with Sage and Brie Cheese

Basil Crusted Scallops
with citrus aioli

Rosemary marinated Rack of Lamb

Wontons

(meat or vegetarian) with cranberry plum sauce

Stuffed Mushrooms v gf

with spinach, sundried tomatoes,
vegan cheese and herbed breadcrumbs

Tempura Prawn

with sweet and sour dipping sauce

Rosemary Marinated Rack of Lamb
gf

Cranberry & Brie Tart

in puff pastry with toasted pistachios

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

Arancini

with Emmenthaler Cheese and Sage Aioli

Spinach and Cheese Ravioli

with tomato vodka sauce on skewer

Brisket Slider

Slow roasted brisket with apple cider bbq
sauce and rolls

COLD

Mini Red Potato

Bacon wrapped and filled with crème fraiche
and topped with caviar **gf**

Grilled Prawn Skewer

with yogurt mint tzatziki **gf**

Gougère Biscuit

with herbed turkey and cranberry orange relish or
ham and honey-mustard

**Crostini with Feta, Olive Oil, Red Pepper
Flakes**

and lemon zest

Chicken Waldorf salad bites

Served in artichoke bottoms

Filet on rosemary crostini

with caramelized onion Boursin-marmalade

Mini holiday salad in small cup v gf

with grilled pear, crisp apples, fresh
cranberries, toasted pecan bites and maple
vinaigrette
(can add crumbled bleu cheese)

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

Mini Vegetarian Tostada

with roasted sweet potato over avocado salsa
with microgreen garnish **v gf**

Mini Tostada

with carne asada OR prawn over avocado salsa
with diced tomatoes and cilantro garnish **gf**
(warm or room temperature)



Desserts



**Assorted Holiday Dessert Bars and
Cookies**
\$ 4.00

Assorted Mini Desserts:

Holiday Cupcakes, Mini Éclairs,
Mini Tarts, Cranberry Cheesecake, Rocky
Road, Caramel Rockslide Brownies, Mini
Holiday Tea Cookies

\$7.00

Apple Tart with custard and vanilla crust

\$6.50

Chocolate Dipped Holiday Cookies
\$3.95

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 **\$**
6.75

Chocolate Marquise Mousse Cake
Chocolate Crumbles
\$7.00 **GF**

Mini Cherry Tarts and Pecan Tarts
\$3.75

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

Belgium Chocolate Mousse cake
\$6.75

Pumpkin Cheese

\$6.50



Beverages



Hot Apple-Cran Cider Bar

with cinnamon sticks, orange slices and
apple chips

\$ 4.50

Hot Chocolate Bar

with toppings: mini marshmallows,
chocolate shavings, cinnamon, sprinkles
and whipped cream

\$5.50

Cranberry Mocktail Mule

Ginger beer, lime juice, cranberry juice, fresh
cranberries, mint and rosemary

\$5.50

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.

