



CATERING

Holiday Menu 2021

~Available November 1 - January 31
~All entrees served with arugula salad

~Full traditional place setting included

~Service staff and chefs included (3 hours)
~Service fees, tax & delivery not included*

Select two appetizer platters -

Smoked Salmon Dip & Crostini
Creme fraiche, house pickles, capers

Cheese Board (VE)
accoutrement, jam, baguette

Caprese Toasts (VE)
fresh tomato, mozzarella & basil, balsamic reduction

Baked Figs (VE, N, GF)
goat cheese, walnuts, honey, sage

Mediterranean Meatballs (GF)
lamb, beef, tzatziki

Antipasto Skewer (GF)
gouda, salami, kalamata, cornichon, tomato

Select one potato:

- garlic & rosemary smashed reds (GF)
- whipped yukon golds (GF)
- roasted fingerling potatoes (GF)

Select one vegetable:

- bacon brussels sprouts (GF)
- haricot vert (GF)
- glazed top carrots (GF)

Select two entrees - available buffet style or plated

~minimum of 25 per entree*

Oven Roasted Turkey (GF)
pan jus

Salmon (GF)
lemon beurre blanc

Roasted Pork Loin (GF)
cherry maple balsamic

Bacon Marmalade Chicken (GF)

Braised Short Ribs (GF)
brandied mushrooms

Eggplant Napoleon (VE)

Dessert:

Assorted Mini Desserts (VE)

\$65 per person