

Holiday Menu

Catering Style Only

Mains

Minimum 10 orders per item, priced per person

Tuscan Style Roasted Leg of Lamb (GF) | \$17

- Made with the traditional Italian flavors in a garlic, rosemary, lemon, and olive oil marinade

Herb-Roasted Cornish Chicken with Lemon and Garlic (GF) | \$16

- A whole roasted chicken seasoned with fresh herbs, lemon, and garlic

Maple Glazed Pork Tenderloin (GF) | \$18

- Roasted pork tenderloin gently glazed with sweet maple marinade

Traditional Roast Turkey (GF) | \$18

- Roasted turkey served with gravy and cranberry sauce

Honey-Glazed Ham with Pineapple (GF) | \$16

- Spiral ham glazed with honey and topped with caramelized pineapple rings

Stuffed Acorn Squash (V) | \$16

- Acorn squash roasted and filled with farro, kale, and vegan chorizo

Butternut Squash Ravioli (Veg) | \$16

- Served in a sage and butter sauce

Prime Rib (GF) | \$50

- 6oz cut served with horseradish sauce and *au jus*

Sides

Minimum 10 orders per item (half sheet pan), priced per person

Classic Green Beans \$6 (GF)

Roasted Vegetables \$8 (Veg, GF)

- Choose from Brussels sprouts, carrots, or cauliflower

Potatoes au Gratin \$8 (Veg, GF)

- Sliced potatoes layered together in a creamy, garlicky sauce with cheese

Buttery Mashed Potatoes \$6 (Veg, GF)

Traditional Stuffing \$6 (Veg)

Apple and Fennel Salad \$8 (V/Veg, GF)

- Spring mix, sweet sliced apples, shaved fennel, walnuts and cranberries topped off with citrus vinaigrette and feta cheese (cheese on the side)

Roasted Winter Squash Salad \$9 (V/Veg, GF)

- Roasted seasonal squash, kale, pumpkin seeds and fresh pomegranate topped with a citrus vinaigrette and goat cheese (cheese on the side)

Baked Sweet Potatoes with Cinnamon Butter \$6 (V, GF)

Sweet Potato Marshmallow Casserole \$8

- Mashed sweet potatoes lightly sweetened with cinnamon sugar topped with marshmallows and baked until golden

Appetizers

Minimum 10 per Item, priced per person

Pigs in a Blanket Holiday Wreath | \$30

- Pigs in a blanket in the shape of a holiday wreath; *feeds 5*

Crab Cake Bites | \$10

- Served with truffle aioli

Epic Holiday Cheese and Fruit Board (Veg) | \$12

- Served with crackers or sliced baguette

Ahi Tuna Crudo (GF) | \$9

- Sliced sushi-grade ahi tuna topped with mango and jalapeno in ponzu sauce

Maple Glazed Pork Tenderloin Crostini | \$7

- Thinly sliced pork tenderloin glazed and layered on top of cranberry sauce

Grand Aioli Holiday Crudites (Veg) | \$6

Epic Holiday Cheese and Fruit Platter (Veg) | \$12

Epic Holiday Charcuterie Platter (Veg) | \$12

Brie and Cranberry Mini Tarts (Veg) | \$6

Caprese Skewers with Red and Golden Beets (Veg, GF) | \$7

Grilled Shrimp with Lemon and Horseradish Aioli (GF) | \$9

Bourbon Glazed Meatballs | \$8

Filet Mignon Tips with Mushrooms and Bell Peppers | \$9

Beef Wellington Bites | \$8

Cranberry and Goat Cheese Endive Bites (Veg, GF) | \$6

Pomegranate Glazed Chicken Skewers (GF) | \$8

Dessert (Veg)

Minimum 12 per Item, priced per piece/item

Spiced Pumpkin Bars \$5

Iced Pumpkin Tea Bread \$4

Pumpkin Spiced Blondies \$6

Pumpkin Shortbread \$5

Candy Drop Cookies \$5

Christmas Cookies \$5

Christmas Cupcakes \$5

Gluten-Free or Vegan Cupcakes \$6 (GF)

Gluten-Free or Vegan Cookies \$6 (GF)

Mini Pie (2 inch) \$6

- Apple, Pumpkin, Pecan, Pear, Cranberry, or Sweet Potato

Whole Pies (9 inch) \$25

- Apple, Pumpkin, Sweet Potato, Pecan

Yule Log Slices \$7

- White Chocolate Raspberry or Chocolate Ganache

Whole Yule Log (serves 14) \$62

- White Chocolate Raspberry or Chocolate Ganache

Whole Pumpkin Cheesecake (16 Slices) \$80