

Holiday Menu



Great Beginnings

Sold in quantities of 2 dozen

Shrimp Cocktail with robust sauce	\$48/2 doz
Seafood Cakes lobster, crab, shrimp, scallops with red pepper remoulade	\$42/2 doz
Lollipop Lamb Chops herb pesto	\$84/2 doz
Mini Beef Wellingtons	\$54/2 doz
Duck "DP&J" duck, pistachio butter & port jelly	\$48/2 doz
Moroccan Lamb/Beef Satay harissa drizzle/yogurt	\$48/2 doz
White Grit Cake with lobster	\$54/2 doz
Veggie Marbles with smoked tomato cream dipping sauce	\$48/2 doz
Short Rib Pierogi	\$40/2 doz
Thai Shrimp Stix with crispy wrapper & chili sauce	\$54/2 doz

Communal Trays

Vegetable Crudité & Dips small (serves 15)/large (serves 30)	\$39.75/\$62.95
Holiday Cheese with crackers & crostini, small (serves 15)/large (serves 30)	\$52.95/\$68
Winter Brie buttery sautéed pears, dried fruits, caramel and toasted pecans	\$95
Asparagus Platter roasted with herbs, garlic and white balsamic (serves 12)	\$49
Holiday Dunk Trio served with crackers & crostini	\$55
<ul style="list-style-type: none"> • Whipped brie with cranberries and sugared nuts • Pumpkin Butter with spiced pepitas • Salmon Paté 	
Flat Breads (sold individual pieces – in quantities of 2 dozen)	\$22.80/2 doz
<ul style="list-style-type: none"> • Wild Mushroom • Sausage & peppers • Squash, ricotta, & prosciutto 	
Seasonal Country Paté with crackers & crostini, 4lbs in total (serves 10-15)	\$160
<ul style="list-style-type: none"> • Loxtrami • Spanish chorizo • Pickled carrots & squash • Roasted beet • Black pepper cherry jam • Mustard caviar 	

Main Attractions

“Everything” Roasted Salmon serves 15-20	\$119.95
Roasted Beef Tenderloin medium rare with grilled onions, sauces & rolls	\$215
Lamb Crown Roast with stuffing	\$75
Garlic & Rosemary Standing Rib Roast horsey cream & cabernet demi, U-bake	\$110
Turkey & Wild Mushroom Strudel (1 loaf serves 8-12 slices)	\$49
Rack of Pork Loin cider brine, dried fruits & apple onion chutney, U-Bake, 4lbs	\$55

Salads

Harvest Salad serves 4-6	\$18
mixed greens, kale, ancient grains, roasted pumpkin, beets, oranges, goat cheese & walnuts with mustard pomegranate vinaigrette	
Red, White & Green serves 4-6	\$18
Spinach, pomegranate seeds, goat cheese, spiced pepitas with coarse mustard vinaigrette	

Super Sides

(2lbs serves 6-8)

Mash Potato Florentine	\$12/2lbs
Organic Brown Rice pilaf, dried cranberries, aromatics	\$12/2lbs
Lobster Mac & Cheese	\$20/2lbs
Squash Risotto	\$20/2lbs
Lemony Green Beans	\$14/2lbs
Seafood Risotto	\$22/2lbs
Winter Vegetable Gratin	\$20/2lbs
Savory Bread Pudding squash, pumpkin, kale, chevre	\$18/2lbs
Tri-Colored Roasted Baby Carrots spiced pumpkin oil, carrot top pesto & pepita	\$22/2lbs
Cauliflower ‘Roast’ parmesan and pine nut gremolata (1 large whole)	\$20

Sweet Finales

Holiday Dessert Extravaganza	\$18/doz
Something for everybody and seasonally inspired, petite brownies and dessert bars, cookies, cheesecakes, dipped confections, baby cakes, dipped pretzels, bark, and other bite sized pastries	
Rustic Berry Croissant 10in with vanilla bean ginger whipped cream	\$18
Chocolate Paté pistachios & ginger conserve	\$18
Frangipane Pear Tart with ginger cream	\$25

Two Unique Caterers & Event Planners