



Catering • Event Design • Florals

HOLIDAY 2022



A LA CARTE MENU

10 person minimum, per item

SOUP

5.00 per guest; 10 person minimum order

PUMPKIN SOUP (GF) (V)
Shallots | Sage

LEEK & POTATO (GF)

SWEET POTATO CORN CHOWDER (GF) (VN)

SALAD

5.00 per guest; 10 person minimum order

ROASTED BUTTERNUT SQUASH SPINACH SALAD (GF) (V)
Honey-Shallot Vinaigrette

CANDIED APPLE & MANDARIN (GF) (V)
Mixed Greens | Toasted Almonds | Mandarins
Candied Apples | Poppy Seed Dressing

WINTER SALAD (V)
Kale | Pomegranate | Red Onion | Feta | Parsley | Pecans | Dijon Dressing

GOAT CHEESE & CARMALIZED PEAR (GF) (V)
Mixed Greens | Goat Cheese | Caramelized Pears
Candied Pecans | Maple-Balsamic Dressing

HARVEST SALAD (GF) (V)
Mixed Greens | Bacon | Sunflower Seeds | Cucumbers
Purple Onion | Buttermilk Ranch or Vinaigrette

(VN) VEGAN (V) VEGETARIAN (F) FAVORITE (GF) GLUTEN FREE

Coordinators can assist with additional event needs such as disposables, china, rentals, for an additional charge.

All ingredients are subject to change due to availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



MAIN COURSE

10 person minimum order

BEEF TENDERLOIN (GF)

Roasted Garlic Cream Sauce + Sprig of Rosemary & Thyme

Or

Herb Compound Butter topped with Caramelized Onions & Mushrooms

SPICED PEACH PORK TENDERLOIN

BUTTERED SAGE TURKEY & GRAVY (GF)

CHERRY BOURBON GLAZED HAM

BAKED CRANBERRY CHICKEN WITH ROSEMARY (GF)

VEGAN MAIN COURSE

10 person minimum order

NAPOLEON OF PORTOBELLO + TURNIP (GF) (VN)

Ginger Tamari Sauce

VEGAN POT PIE (VN)

GRILLED CABBAGE STEAK (GF) (VN)

Jalapeno Chimichurri Lentils + Maple Mustard Tahini

Chicken | Pork - 9.00 per guest Vegan | Ham | Turkey - 11.00 per guest Beef – Market Price

SIGNATURE SIDES

3.50 per guest; 10 person minimum order

SAGE + THYME DRESSING

HOLIDAY SPICED CARROTS (GF) (V)

SMOKED GOUDA MAC + CHEESE (V)

CRANBERRY RICE WITH PECANS (GF) (VN)

SHERRY GLAZED ROOT VEGETABLES (GF) (VN)

GARLIC + CHIVE WHIPPED POTATOES (GF) (V)

MAPLE + BACON ROASTED BRUSSEL SPROUTS (GF)

SWEET POTATO BAKE WITH SAGE BUTTER SAUCE (GF) (V)

ROASTED GARLIC GREEN BEANS WITH SHALLOTS AND ALMONDS (GF)(VN)

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SIGNATURE SIDES | CASSEROLE

4.00 per guest; 10 person minimum order

SWEET POTATO CASSEROLE (GF) (V)

SHARP CHEDDAR BROCCOLI RICE CASSEROLE (GF)

GREEN BEAN CASSEROLE (GF)

GARNISH

3.00 per guest; 10 person minimum order

CRANBERRY RELISH (GF) (VN)

APPLE CRANBERRY AND PECAN COLE SLAW (GF) (V)

BROCCOLI SALAD (GF) (V)

DRESSED EGGS

BREAD: .50 per guest

DESSERTS

4.00 per guest; 10 person minimum order

FUDGE PIE | PECAN PIE | PUMPKIN PIE

CARROT CAKE | SPICED APPLE CRISP

CHOCOLATE TORTE | CHOCOLATE CRAVE CAKE

BANANA FOSTERS PUDDING

SALTED CARAMEL CHEESECAKE

BEVERAGES

Offered by the gallon (10 servings)

SWEETENED TEA •9

UNSWEETENED TEA •9

SPICED FRUIT TEA •11

HOT TEA •14 TOGO •20

COFFEE •14 TOGO •20

HOT COCO •16 TOGO •22

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