

Holiday Menu 2024-25

Hors D'Oeuvres

CHARRED VEGETABLE SKEWER WITH CAYENNE MAPLE DRIZZLE

Charred trio of seasonal vegetables skewered together with a maple cayenne drizzle. **V+/VEG/GF/DF**

CLASSIC SHRIMP COCKTAIL

Poached and chilled shrimp, house cocktail sauce, and fresh lemon. Includes 2 dozen shrimp. **GF/DF**

MAC N CHEESE CUP

Creamy mac & cheese served in a crisp parmesan cup. **VEG**

OHIO CHICKEN MEATBALL SKEWER

Signature Ohio chicken meatball with sesame sweet chili sauce.

PARMESAN HERB CHICKEN BITE

Parmesan & panko crusted fried chicken bites, skewered or plattered with lemon aioli dipping sauce.



Seasonal Hors D'Oeuvres

APPLE & SAGE GINGERSNAP

Crisp gingersnap topped with apple onion jam, crema, and fried sage. **VEG**

CLASSIC CRAB CAKE

Jumbo lump crab, panko crusted and served with lemon caper aioli.

MUSHROOM & GOAT CHEESE ARANCINI

Fried rice fritter filled with wild mushrooms and goat cheese served with pesto aioli. **VEG**

PETITE BEEF WELLINGTON

Beef and mushroom filled puff pastry served with a worcestershire aioli.

Sliders & Dips

FALAFEL SLIDER WITH LEMON-CILANTRO VEGAN MAYONNAISE

Falafel patty, vegan aioli, lettuce, and pickled onion on pita bread.

V+/VEG/DF

OHIO MAPLE CHICKEN SLIDER

Spicy fried chicken drizzled with Ohio maple syrup, fresh greens, sweet pickle, and remoulade sauce on a fresh slider bun.

TENDERLOIN BUTTON SLIDER

Thin sliced beef tenderloin, horseradish cream, caramelized onion, fresh greens on a button slider bun.

SPINACH, KALE & ARTICHOKE DIP WITH CHIPS

Wilted greens and chopped artichokes blended with creamy cheese and seasonings. Served warm with tortilla chips. **VEG**

New for Holiday '24

APRICOT FETA PUFF PASTRY BITE

Flaky puff pastry cup filled with dried apricot, apricot jam, and feta. **VEG**

COCKTAIL GOCHUJANG MEATBALLS

Classic one-bite mini beef meatballs with sweet and spicy Gochujang glaze.

VEGAN GOCHUJANG COCKTAIL MEATBALLS

Impossible™ cocktail meatballs with sweet and spicy gochujang glaze.

V+/VEG/GF/DF

BEET HUMMUS ON MINI NAAN

Colorful beet and chickpea hummus on mini naan bread. **VEG**

FESTIVE CHEESE BALL TRIO

Cheddar with candied pecans, herb-rolled boursin, cranberry-goat cheese, chive & olive. Served with flatbread crackers. **VEG**

POT ROAST POTATO BITE

Halved mini potato topped with tender shredded pot roast and a chive sour cream. **GF**

CREAMY PUMPKIN SOUP SHOOTER WITH GOAT CHEESE PINWHEEL

Sweet and savory pumpkin soup topped with pepitas and a flaky cranberry goat cheese pinwheel. **VEG**

SPICED APPLE & BLUE CHEESE CUP

Spiced apple chutney balanced with a caramelized blue cheese in a crispy phyllo cup. **VEG**

TURKEY DINNER "CUPCAKE"

Mini stuffing cup filled with turkey and gravy, topped with mashed potatoes, dried cranberry chutney, and finished with a pomegranate reduction.

CAESAR SALAD BITE

Romaine tossed with caesar dressing in a parmesan cup. **VEG/GF**

Boards, Platters & Salads

Boards & Platters

ROASTED TURKEY PLATTER

Herb rubbed turkey breast, sliced and served with dijon mustard sauce, caramelized onions, and fresh slider rolls. **DF**

CLASSIC SHRIMP COCKTAIL

Poached and chilled shrimp, house cocktail sauce, and fresh lemon. **GF/DF**

ARTISAN CHEESE BOARD

Trio of local domestic and imported artisan cheeses, marinated olives, dried and fresh berries, and flatbread crackers. **VEG**

CHARCUTERIE BOARD

Trio of domestic and imported meats, garnished with pickled vegetables, and flatbread crackers. **DF**

Seasonal Platter

HOLIDAY BRUSCHETTA PLATTER

Includes fresh baguette, focaccia, tomato bruschetta, whipped feta & cranberry spread, ginger-beet insalata, herbed mozzarella pearls, balsamic olive oil. Serves 25. **VEG**



New for Holiday '24

SEASONAL ROASTED VEGGIE BOARD

Seasonal roasted veggies served with a garlic herb sauce. **V+/VEG/GF/DF**

SMOKED SALMON CHARCUTERIE BOARD

Smoked and roasted salmon; capers, pickled red onions, chopped eggs, sliced cucumbers, diced tomatoes. Served with everything seasoning cream cheese spread, dill-mustard sauce, everything seasoning crackers, and bagel chips.

Seasonal Soups & Salads

CREAMY PUMPKIN SOUP

Sweet and savory pumpkin soup topped with toasted pepitas and a sweet heavy cream drizzle. **VEG/GF**

SMOKED TOMATO BISQUE

Rich & smoky tomato bisque finished with cream and topped with gouda croutons. **VEG**

CREAMY FIVE ONION SOUP

Velvety aromatic cream soup of sweet onions, leeks, scallions, shallots, and garlic. **VEG**

RED CAESAR SALAD

Chopped radicchio and romaine lettuce, shaved parmesan, grape tomatoes, topped with roasted garlic caesar dressing, and a parmesan tuile garnish. **VEG/GF**

New for Holiday '24

WINTER CELEBRATION SALAD

Mixed greens with fresh apple slices, pickled red onion, dried cranberry, toasted pecans, crumbled goat cheese & cranberry vinaigrette. **VEG/GF/contains nuts**

Entrees

Beef

BEEF WELLINGTON - CARVING STATION

Whole tenderloin wrapped in mushroom duxelle, dijon mustard and herbs, bundled in a flaky puff pastry & horseradish cream sauce.

FLAT IRON STEAK WITH CHIMICHURRI SAUCE

Grilled flat iron steaks topped with a garlic herb chimichurri sauce. **GF/DF**

Pork

BACON AND APPLE PORK ROULADE

Herb crusted pork loin, roasted apple & bacon stuffing, pork jus.

Chicken

HASHBROWN CRUSTED CHICKEN

Tender chicken breast topped with a crispy and cheesy hash brown crust & mac and cheese sauce. **GF**

ASIAGO CHICKEN

Baked asiago & bread crumb coated chicken, house made asiago cream sauce.

Seafood

CLASSIC CRAB CAKES

Two, 2 ounce jumbo lump crab cakes, pan seared and served with lemon-caper aioli.



Vegan & Vegetarian

VEGAN BOLOGNESE CAVATAPPI PASTA

Hearty cavatappi pasta with plant-based bolognese; fried oyster mushroom topping and micro basil garnish. **V+/VEG/DF**

MUSHROOM "WELLINGTON"

Mushroom blend including oyster and shiitake; roasted peppers, steamed spinach and fresh herbs served on top of a flaky puff pastry pillow with pomegranate demi. **V+/VEG/DF**

ROASTED RATATOUILLE STACK

Layers of portobello mushroom caps, spinach, zucchini, yellow squash, roasted red and yellow peppers, nestled atop house made marinara. **V+/VEG/GF/DF**

BUCKWHEAT SOBA "PAD THAI" WITH GRILLED TOFU

Pad Thai made with soba noodles, served with savory grilled tofu, shredded carrot, red cabbage, peppers, and cilantro. **V+/VEG/DF**

A la Carte Entrees

Beef

SPLIT STRIP STEAK

SLICED TENDERLOIN

SHORT RIB

FILET MIGNON

Pork

CARAMELIZED PORK LOIN

Fish

SALMON

SEA BASS

Chicken

CHICKEN BREAST

AIRLINE BREAST

CHICKEN LEG QUARTER

Available Sauces

RED WINE DEMI

Best served with beef and pork. **GF/DF**

DIJON GLAZE

Best served with pork, chicken, and fish. **V+/VEG/GF/DF**

Seasonal Sauces

GINGER CRANBERRY RELISH

Best served with pork, chicken, and fish. **V+/VEG/GF/DF**

LEMON CAPER AIOLI

Best served with beef and fish. **VEG/GF**

SUNDRIED TOMATO PESTO

Best served with chicken and fish. **VEG/GF**

Sides

CREAMY MACARONI & CHEESE

The ultimate comfort food featuring a velvety, creamy sauce crafted from a secret blend of cheeses. **VEG**

MAPLE BROWN BUTTER BRUSSELS SPROUTS

Brussels sprouts roasted in sweet browned butter. **VEG/GF**

OLIVE OIL POACHED GREEN BEANS WITH SWEET PEPPERS

Vibrant green beans, delicately poached, with sweet peppers.

V+/VEG/GF/DF

REDSKIN MASHED POTATOES

Made from tender redskins, mashed for a creamy texture with delicate seasonings. **VEG/GF**

ROASTED HEIRLOOM CARROTS

Colorful, naturally sweet heirloom carrots, roasted and seasoned to perfection. **V+/VEG/GF/DF**

ROASTED ROSEMARY FINGERLING POTATOES

Petite potatoes seasoned with fresh rosemary and a touch of salt, then roasted to a golden-brown perfection. **V+/VEG/GF/DF**

Seasonal Sides

CLASSIC HOLIDAY GREEN BEAN CASSEROLE

Steamed green beans with mushroom cream sauce and crispy golden fried onions. **VEG**

HASSLEBACK BUTTERNUT SQUASH

Thinly sliced roasted butternut squash with olive oil and maple syrup, topped with goat cheese and candied pecans. **VEG/GF/contains nuts**

STIR-FRIED WILD RICE

Wild rice blend with peas, cauliflower, onions, and carrots. **VEG/GF/DF**



New for Holiday '24

MASHED SWEET POTATOES

Creamy mashed sweet potatoes seasoned to a "sweet and savory" perfection. **VEG/GF**

CAULIFLOWER & GRUYERE GRATIN

Satisfying creamy cauliflower bake with gruyere and a crispy cheese topping. **VEG**

SWEET POTATO DAUPHINOISE

Thinly sliced sweet potato layered with cheese, herbs, and savory custard with marshmallow cream. **VEG/GF**

GRANDMA BONNIE'S BEST CORN PUDDING

Taste the heartwarming comfort of our family recipe corn pudding, a cherished favorite that's been passed down through generations. Featuring a rich, creamy texture with a delicate balance of sweet corn and a hint of buttery goodness. **VEG**

Holiday Desserts

Unless otherwise noted, our desserts are sized for guests to sample and enjoy more than one!

Mini Mousse Cups

Minimum order: 12 per variety

BUCKEYE MOUSSE

Chocolate peanut butter mousse.

V+/VEG/GF/DF/contains nuts

SPICED APPLE MOUSSE

With housemade caramel and roasted winter apple topping. VEG

Bar Cookies

Minimum order: 12 per variety

TREE-SHAPED CLASSIC BROWNIES

A classic chocolate brownie, tree shape and frosted. VEG

HOLIDAY BLONDIES

Dense and rich vanilla blondie. VEG/contains nuts

CHERRY PIE BARS

Sweet cherry pie filling on pie crust layer, topped with a buttery crumble. VEG

LEMON BARS

Tart lemon squares garnished with powdered sugar. VEG

Tartlets

Minimum order: 24 per variety

PECAN TARTLETS

A one bite mini pecan pie. VEG/contains nuts

PUMPKIN TARTLETS

One bite pumpkin pie filled with whipped topping. VEG

Cookies

Minimum order: 12 per variety

WHITE CHOCOLATE DIPPED GINGER COOKIES

Ginger cookies dipped in white chocolate. VEG

CHOCOLATE CRINKLES

Rich chocolate with a crackled powdered sugar top. VEG

MINT CHOCOLATE CHUNK COOKIES

Your favorite chocolate chip cookie with a minty holiday twist. VEG

OATMEAL CRANBERRY CHIP COOKIES

Delicious home style oatmeal cookies with tart cranberry chips. V+/VEG/GF/DF

BUTTERCREAM FROSTED CLASSIC CUTOUTS

Holiday shapes variety. VEG

MINI RED VELVET WHOOPIE PIES

Soft red velvet cookies with cream cheese buttercream filling. VEG

Sweet Snacks

Minimum order: 1/2 lb per variety

WHITE CHOCOLATE PEPPERMINT BARK - VEG

CHOCOLATE TOFFEE BRITTLE

VEG/contains nuts

Full Size Desserts

Perfect for a buffet or a plated meal

CHOCOLATE BREAD PUDDING

Traditional bread pudding made with warm chocolate custard and caramel rum sauce. VEG

SPICED CRANBERRY APPLE CRISP

Classic Holiday apple crisp with cranberry and crispy crumble topping. VEG

WARM FIRESIDE CHOCOLATE BROWNIE, PLATED ONLY

"Hot Chocolate" Brownie, topped with marshmallow ice cream. VEG

Small Bites

Minimum order: 12 per variety

HOLIDAY BUCKEYES

Classic peanut butter and chocolate buckeyes. VEG/contains nuts

CARROT CAKE POPS

Dense, rich carrot cake pops. VEG

COCONUT MACAROONS

Chewy and rich on the inside, crisp and golden on the outside. VEG

HOLIDAY TWIST PRETZEL RODS

Salty pretzel rods with chocolate. VEG



Holiday Dessert Platters

Let our team take the guesswork out of holiday party food planning. We can recommend the perfect size dessert spread for your party based on your event size and guest preferences.

Seasonal Sweet Bites

Small serves ~25 guests
Large serves ~50 guests

PECAN TARTLETS
VEG/contains nuts

PUMPKIN TARTLET - VEG

CARROT CAKE POPS - VEG

COCONUT MACAROONS - VEG

MINI RED VELVET WHOOPIE PIES
VEG

HOLIDAY BUCKEYES
VEG/contains nuts

CHOCOLATE BARK ASSORTMENT
see bark descriptions for dietary notes

Holiday Bliss Bar Assortment

Small serves ~25 guests
Large serves ~50 guests

TREE-SHAPED CLASSIC BROWNIES - VEG

HOLIDAY BLONDIES
VEG/contains nuts

CHERRY PIE BARS - VEG

HOLIDAY TWIST PRETZEL RODS
VEG



Merry Morsels Treat Box

Boxed & ready for take-aways & host gifts.
Serves ~2-3 guests

WHITE CHOCOLATE PEPPERMINT BARK- VEG

MINI RED VELVET WHOOPIE PIES
VEG

BUTTERCREAM FROSTED CLASSIC CUTOUTS ASSORTMENT
VEG

COCONUT MACAROONS- VEG

HOLIDAY BUCKEYES
VEG/contains nuts

Celebration Cookie Sampler

Small serves ~25 guests
Large serves ~50 guests

WHITE CHOCOLATE DIPPED GINGER COOKIES - VEG

CHOCOLATE CRINKLES - VEG

MINT CHOCOLATE CHUNK COOKIES - VEG

OATMEAL CRANBERRY CHIP COOKIES - V+/VEG/GF/DF
Individually wrapped upon request

BUTTERCREAM FROSTED CLASSIC CUTOUTS ASSORTMENT - VEG



Minimum Orders A la Carte

MINI MOUSSE CUPS 12 per variety minimum

COOKIES & BAR COOKIES 12 per variety minimum

TARTLETS 24 per variety minimum

SMALL BITES 12 per variety minimum

BARKS & BRITTLES 1/2 lb per variety minimum