

Holiday Menu 2025

Hors D'Oeuvres

SPICED APPLE & BLUE CHEESE CUP

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

ONE-BITE TURKEY DINNER

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

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.

APPLE & SAGE GINGERSNAP

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

CRANBERRY MINT BRIE PHYLLO CUP

Cranberry-ginger chutney, double cream brie, sugared cranberry and mint garnish. **VEG**

POTATO CROQUETTE

Deep fried potato croquette, loaded with cheddar and chives, served with dill cream dipping sauce. **VEG**

DUCK FAT POTATO SILO

Crispy potato silo, simmered in duck fat, topped with crispy pulled chicken and drizzled with a POM reduction. **GF / DF**

SPINACH & TURKEY PHYLLO CUP

Flaky phyllo cup filled with a creamy spinach and turkey filling.

CURRY STUFFED DATES

Dates filled with curried chicken sausage (medium heat). **DF**

BLOODY MARY SHRIMP SHOOTER

Lemon poached shrimp diced with celery, dill, and bloody mary mix, garnished with celery and bacon sticks. **GF / DF**

BEEF RILLETTE

Slow cooked in salt and preserved in fat to produce a tender, silky smear of beef over a dark rye toast point. **DF**

LAMB MEATBALL

Lamb meatball served with feta pesto.



Boards & Platters

SEASONAL FLATBREAD

Prosciutto, feta, apple & onion chutney. Served ambient. 6-8 slices per flatbread.

COCONUT LENTIL CHAAT SLICE

Lentils & eggplant stewed with coconut milk & fresh herbs then baked into a quiche pan. Served sliced with a vegan yogurt sauce. **V+ / VEG / GF / DF**

MEDITERRANEAN FRUIT BOARD

Spiced poached pears, medjool dates, cinnamon raisin marinated apricots, bing cherry compote, roasted marcona almonds, curried cashews & almond biscotti. **VEG (CONTAINS NUTS)**

New for Holiday '25

SWEET CARROT CARROT & TOMATO SOUP SHOOTER

Carrot & tomato soup topped with a parmesan pinwheel. **VEG**

ZESTY FRIED OLIVES

Green olive stuffed with a candied lemon rind, breaded, and fried. **VEG**

MINI LOBSTER CORNDOG

Butter-poached lobster deep fried in Sweet Carrot Corn Cake batter, served with a lemon and herb aioli.

MAC 'N' CHEESE WAFFLE

Sweet Carrot Mac 'N' Cheese, pressed crispy in a waffle iron, cut in quarters, served with a cheesy dipping sauce. **VEG**

STEAK TARTAR DEVILED EGGS

Hard-boiled egg filled with steak tartar topped with a horseradish yolk filling, fried capers, and demi glace garnish. **GF / DF**

ASPARAGUS PUFF PASTRY

Grilled asparagus and gruyere cheese wrapped in golden puff pastry. **VEG**

SMOKED SALMON DEVILED EGGS

Hard-boiled egg filled with salmon tartar topped with a lemon caper yolk filling, house-smoked salmon, and dill garnish. **GF / DF**

New for Holiday '25

HOLIDAY BRUSCHETTA PLATTER

Includes toasted crostini and pita chips, served with tomato bruschetta (**V+ / VEG / GF / DF**), whipped feta & cranberry spread (**VEG / GF**), ginger-beet insalata (**V+ / VEG / GF / DF**), nduja spicy salami spread (**GF / DF**), with balsamic glaze.

DIPS BOARD

Assortment of mushroom hummus (**V+ / VEG / GF / DF**) garnished with herb oil, white bean anchovy dip (**GF / DF**), and beet hummus (**V+ / VEG / GF / DF**). Served with house made pita & potato chips and crudité.

Soups & Salads

CREAMY FIVE ONION SOUP

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

BEET STACK

Beets, butternut squash, and herb goat cheese, atop a bed of arugula with a sweet red wine reduction and candied walnuts. VEG/GF (CONTAINS NUTS)

New for Holiday '25

GRILLED CAESAR SALAD

Gem romaine grilled with lemon and capers topped with bacon, aged parmesan cheese, house made Caesar dressing, and croutons.

GREEN BEAN BUTTERNUT SQUASH SALAD

Green beans & roasted butternut squash tossed with rich herb vinaigrette, toasted pine nuts and raisins.

V+/VEG/GF/DF (CONTAINS NUTS)

ZUCCHINI CARROT SPIRAL SALAD

Fresh seasonal zucchini and carrot spirals, topped with Marcona almonds, tossed in a herb lemonette dressing.

V+/VEG/GF/DF (CONTAINS NUTS)

Sides

CLASSIC HOLIDAY GREEN BEAN CASSEROLE

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

MASHED SWEET POTATOES

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

GRANDMA BONNIE'S CORN PUDDING

Our family recipe corn pudding, with a delicate balance of sweet corn and savory butter. VEG

CAULIFLOWER & GRUYERE GRATIN

Creamy cauliflower bake with gruyere and a crispy cheese topping. VEG/GF

HASSLEBACK SWEET POTATOES

Hasselback sweet potato topped with meringue and candied walnut gremolata. VEG/GF/GF (CONTAINS NUTS)

MAPLE BROWN BUTTER BRUSSELS SPROUTS

Brussels sprouts roasted in sweet browned butter. VEG/GF

New for Holiday '25

CREAM CORN & LEEKS

Grilled Ohio corn with creamy leeks mixed with brisket burnt ends and red chiles. GF

BACON WRAPPED GREEN BEANS

Haricot verts wrapped with smoked bacon. GF/DF

ROASTED TRI-COLOR CARROTS

Herb-roasted heirloom baby carrots topped with toasted almonds and drizzled with honey.

VEG/GF/DF (CONTAINS NUTS)

Entrées

Beef

SMOKED CHORIZO BACON WRAPPED MEATLOAF

Mix of chorizo and ground beef wrapped in thick cut smoked bacon, topped with an apple brandy glaze. Candied jalepeno relish served on the side. **DF**

Pork

BACON & APPLE PORK ROULADE

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

Lamb

LAMB CARVING STATION

Herb rubbed slow-roasted leg of lamb, hand carved, with assortment of sauces (demi glace, herb tzatziki, fresh horseradish). **GF**

Poultry

CORNISH HENS WITH SORGHUM RED WINE SAUCE

Marinated herb grilled game hen topped with a bold sorghum red wine sauce and charred poached grapes. **DF**

DUCK CONFIT WITH CHERRY CABERNET WINE SAUCE

Crispy confit house-cured duck leg with a smoked cherry cabernet sauce. **GF/DF**

COQ AU VIN BRAISED CHICKEN THIGH

Slow braised bone-in chicken thigh in a mirepoix tomato wine sauce. **GF**

Seafood

SEA BASS

6 oz, seared

Vegan & Vegetarian

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**

ALMOND KOHLRABI STACK

Layers of seared kohlrabi and sliced butternut squash pressed with smoked soy & almond butter sauce, and topped with a toasted almond gremolata. **V+/VEG/GF/DF (CONTAINS NUTS)**

VEGAN STUFFED ZUCCHINI BOATS*

Roasted stuffed zucchini with a plant based chicken, topped with breadcrumbs, herbs and lemon. **V+/VEG/DF**

VEGAN SHEPHERDS PIE*

Layers of plant based shredded beef, acorn squash, corn, & pea filling topped with a sweet potato puree baked golden brown. **V+/VEG/GF/DF**

*Can be made non-vegan with regular shredded beef

A la Carte Entrées

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**

Holiday Desserts

Seasonal Sweet Bites

Small serves ~25 guests
Large serves ~50 guests

PECAN TARTLETS

A one bite mini pecan pie.
VEG (CONTAIN NUTS)

PUMPKIN TARTLETS

One bite pumpkin pie filled with whipped topping. VEG

CARROT CAKE POPS

Dense, rich carrot cake pops. VEG

COCONUT MACAROONS

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

NEW SEASONAL WAFFLE WOOPIE PIES

Baker's choice seasonal flavors of cream filling sandwiched between mini soft waffle-pressed whoopie cookies. VEG

HOLIDAY BUCKEYES

Classic peanut butter and chocolate buckeyes. VEG/GF (CONTAINS NUTS)

NEW MARBLED HOLIDAY BARK

A marbled blend of dark, milk, and white chocolate, topped with crushed candy cane peppermint. VEG/GF

HOLIDAY BAKER'S CHOICE

A seasonal flavor surprise from our Bakery. VEG

Holiday Bliss Bar Assortment

Small serves ~25 guests
Large serves ~50 guests

TREE-SHAPED CLASSIC BROWNIES

A classic chocolate brownie, tree shape and frosted. VEG

NEW MAPLE BOURBON BLONDIES

A maple bourbon twist on a classic blondie, topped with a festive holiday garnish. VEG

RASPBERRY ALMOND CRUNCH BARS

Layers of tart raspberry jam & crunchy almond topping. VEG (CONTAINS NUTS)

HOLIDAY TWIST PRETZEL RODS

Salty pretzel rods with chocolate. VEG

HOLIDAY BAKER'S CHOICE

A seasonal flavor surprise from our Bakery. VEG

Celebration Cookie Sampler

Small serves ~25 guests
Large serves ~50 guests

NEW OLD FASHIONED MOLASSES COOKIES

A rich molasses cookie with a white chocolate drizzle. VEG

CHOCOLATE CRINKLES

Rich chocolate with a crackled powdered sugar top. VEG

OATMEAL CRANBERRY CHIP COOKIES

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

NEW DOUBLE CHOCOLATE ANDES MINT COOKIES

Rich double chocolate chip cookies topped with a whole Andes mint. VEG

BUTTERCREAM FROSTED CLASSIC CUTOUTS

Holiday shapes variety. VEG



Seasonal Special Dessert

NEW EGGNOG TIRAMISU

Spiked eggnog cream with an espresso-dipped ladyfinger base, dusted with cocoa powder. VEG

Desserts à la carte can be ordered at a 24 each minimum

Contact our Sales Team to learn more about à la carte options