

Holiday & Winter Menu Kit Training Packet



New Holiday & Seasonal/Winter Displays & Platters

Holiday Bruschetta Platter – (NEW) Kit

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



Served: Display/Bufferet

Temperature Packed Out & Served: Cold/Ambient

Dietary Information:

Vegetarian

Kit/Garnish Directions:

1. This will come as a kit
2. With gloved hands, put the platter together for the space that is will be located - place on/in proper service vessel for event service
3. Treat this platter when setting up as a “spill and flow” platter

Dips Board (NEW) Kit

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.



Served: Display/Bufferet

Temperature Packed Out & Served: Cold

Dietary Information:

See above in description

Kit/Garnish Directions:

1. This will come as a kit
2. With gloved hands, put the platter together for the space that it will be located - place on/in proper service vessel for event service
3. Treat this platter when setting up as a “spill and flow” platter

Seasonal Flatbread – Kit

Prosciutto, feta, apple onion jam

Allergen Information:



Kit/Garnish Directions:

1. Item should be sent fully assembled and cut 6 to 8 piece triangles onsite
2. Service: platter at ambient temperature, refill often to avoid it drying out
3. With gloved hands, fill designated platter/board and garnish with fresh herbs

New Holiday Hors D'Oeuvres (KITS) Seasonal/Winter (KITS)

Mini Lobster Corndog (NEW) – Kit
Butter-poached lobster deep fried in sweet carrot corn cake batter, served with a lemon and herb aioli



Served: Passed or Display/Bufferet (Heat Lamp)
Temperature Packed Out & Served: Hot
Dietary Information:
N/A

Kit/Garnish Directions: Kits should be kept hot until you begin to build

1. With a gloved hand, take out of vessel and plate up on platter or display/buffet
2. Lemon and herb aioli should be added to each corndog in a zig zag motion
3. Garnish with parsley

Sweet Carrot Carrot & Tomato Soup Shooter (NEW) – Kit
Roasted tomato carrot soup with a parmesan pinwheel



Served: Passed or Display/Bufferet
Temperature Packed Out & Served: Hot
Dietary Information:
Vegetarian

Kit/Garnish Directions: Kits should be kept hot until you begin to build

1. With gloved hands, portion into appropriate serving dish
2. Garnish with parmesan pinwheel

Steak Tartar Deviled Egg (NEW) – Kit
Hard-boiled egg filled with French steak tartar topped with a creamy Dijon horseradish yolk filling, garnish of demi-glace drizzle



Served: Display or Buffet
Temperature Packed Out & Served: Cold
Dietary Information:
Gluten Free
Dairy Free

Kit/Garnish Directions: Kits should be kept cold until you begin to build

1. With gloved hands, #70 silver scoop steak filling into egg white
2. Cut the end of the piping bag off with a knife & pipe creamy Dijon horseradish yolk filling into egg white onto top of steak
3. Garnish with demi-glace

Smoked Salmon Deviled Eggs (NEW) – Kit
Hard-boiled egg filled with house smoked salmon topped with a lemon caper yolk filling, garnish of dill



Served: Passed or Display/Bufferet
Temperature Packed Out & Served: Cold
Dietary Information:
Gluten Free
Dairy Free

Kit/Garnish Directions: Kits should be kept cold until you begin to build

1. With gloved hands, #70 silver scoop smoked salmon into egg white
2. Cut the end of the piping bag off with a knife & pipe lemon caper yolk filling into egg white onto top of the salmon
3. Garnish with smoked salmon and piece of dill

One-Bite Turkey Dinner – Kit
Mini stuffing cup filled with turkey, gravy, and mashed potatoes. Topped with a dried cranberry chutney.



Served: Passed, Display/Bufferet, or Passed
Temperature Packed Out & Served: Hot/Ambient
Dietary Information:
N/A

Kit/Garnish Directions: Kits should be hot until you begin to build

1. With gloved hands, place the stuffing cup on the appropriate serving dish
2. Then top with a spoon full of cranberry chutney
3. Garnish with a piece of scallion

Apple Sage Ginger Snap- Kit
Crisp ginger snap topped with apple onion jam, goat cheese crema, and fried sage



Served: Passed or Display/Bufferet
Temperature Packed Out: Cold
Served: Ambient
Dietary Information:
Vegetarian

Kit/Garnish Directions:

1. With gloved hands, cut the end of the piping bag off with a knife
2. Place a dollop of crema in the middle of the ginger snap
3. Next place a half spoon full of apple onion relish in the center
4. Garnish with a fried sage leaf
5. Service: Placed or passed to guests at ambient temperature
6. If placing, refill often, only prepare about 15-20 minutes ahead of time or they will get soggy a spoon

Duck Fat Potato Silo – Kit
Seared potato silo, simmered in duck fat, topped with warm pulled chicken, and drizzled with a POM reduction

Served: Passed or Display/Bufferet
Temperature Packed Out: Hot
Served: Hot/Ambient
Dietary Information:
Gluten Free
Dairy Free



Kit/Garnish Directions:

1. With gloved hands, place the ambient temperature potato with seared side up. Top with 1 oz pinch of chicken in the center of the potato. Drizzle with POM reduction just before serving.
2. Build ahead and place in a hotbox if it is a cold space, or serve ambient
3. Service: placed or passed to order. Serve ambient temperature
4. With gloved hands, fill designated vessel and garnish with fresh herbs or diced peppers

Beef Rillette – Kit

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



Served: Passed or Display/Buffer

Temperature Packed Out:

Served: Hot/Ambient

Dietary Information:

Dairy Free

Kit/Garnish Directions:

1. Lay out each toast point and smear with approximately 1 Teaspoon of beef rilette (pate). Top with microgreens or chopped peppers or scallions
2. Assemble up to 15 minutes before serving, no earlier or the toast point will get soggy, garnish with micros or herbs just before serving
3. **Service:** Placed or passed to guests at ambient temperature.

Holiday Salad

Grilled Caesar Salad (NEW) – Kit

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



Served: Plated or Display/Buffer

Temperature Packed Out & Served: Cold

Dietary Information:

N/A

Can be gluten free without croutons

Kit/Garnish Directions:

1. With gloved hands, plate grilled Romaine on chilled salad plates
2. Then place bacon, cheese, and croutons on top
3. Prior to service drizzle with Caesar dressing

Holiday Cocktails Training

Cranberry Pomegranate Ginger Punch (NA)

Yield: 1 Gallon

64oz (1 bottle) Bottle of Cranberry Juice

1 Pint Pomegranate Juice

4 Cans Ginger Ale

Cranberries

Directions:

1. Add cranberry and pomegranate juice to the drink dispenser
2. Prior to service add cans of ginger ale
3. Place drink dispenser behind the bar or in pitchers
3. Glassware - refer to BEO for glassware

Cranhatten

1.5 oz. Bourbon

2 oz Cranberry Cinnamon Vanilla Simple Syrup

2 oz Cranberry Juice

2 Bourbon -Soaked Cranberries on skewer

Directions:

1. Served in Rocks Glass, coup glass (at Fives) – refer to BEO for glassware
2. In a cocktail shaker, add ice halfway and add bourbon, cranberry vanilla simple syrup, and cranberry juice
3. Shake vigorously until chilled and strain into appropriate glass
4. Garnish: 2 Bourbon -Soaked Cranberry

NOTE: If simple syrup is sent in bulk, then transferred to squirt bottles

White Cosmo

1.5 oz Vodka

.75oz. White Cranberry Juice

.75 Triple Sec

.5 oz. Lime Juice

Directions

1. Served in Rocks Glass, coup glass (at Fives) – refer to BEO for glassware
2. In a cocktail shaker, add ice halfway and add vodka, white cranberry juice, triple sec, and lime juice
3. Rim half of the glass with sugar
4. Shake vigorously until chilled and strain into appropriate glass

Toast with Jam

1 Tbsp Sugarplum Jam

Cava

Rosemary Sprig

Directions

1. Served in in a Champagne glass or coupe glass (at Fives) - refer to BEO for glassware
2. Add 1 Tbsp. of Sugarplum Jam to glass
3. Stir slightly to break up the jam
4. Top with Cava
5. Garnish with a Rosemary Sprig

NOTE: This drink can be non-alcoholic by replacing the Cava with Zero Proof Sparkling

Holiday Red Sangria Batch Recipe (SOLD IN BATCH ONLY)
3 bottles red wine (Cabernet Sauvignon or Pinot Noir recommended)
*2 pints spiced simple syrup
1 bottle of Pomegranate Juice
1 bottle Cranberry Juice
¼ c lime juice 1 each,
sliced: apple, orange, lemon, lime
Directions
1. Served in Wine Glass, or Plastic Paper Cup – refer to BEO for glassware
2. Add ice to wine glass or similar.
3. Add Sangria and top with club soda
4. Garnish with fresh fruit slice

NOTE: If simple syrup is sent in bulk, then transferred to squirt bottles

Holiday Red Sangria Batch Recipe Non-Alcoholic (SOLD IN BATCH ONLY)
3 bottles zero proof red wine
*2 pints spiced simple syrup
1 bottle of Pomegranate Juice
1 bottle Cranberry Juice
¼ c lime juice 1 each,
sliced: apple, orange, lemon, lime
Directions
1. Served in Rocks Glass, or Plastic Paper Cup – refer to BEO for glassware
2. Add ice to wine glass or similar.
3. Add Sangria and top with club soda
4. Garnish with fresh fruit slice

NOTE: If simple syrup is sent in bulk, then transferred to squirt bottles

Holiday White Sangria (SOLD IN BATCH ONLY)
3 bottles white wine (Riesling or Sauvignon Blanc recommended)
2 pints Orange, Ginger, Clove simple syrup
1 bottle orange juice
1 bottle apple juice
¼ c lemon juice
1 each, sliced: apple, orange, lemon, lime

Directions
1. Served in Wine Glass, or Plastic Paper Cup – refer to BEO for glassware
2. Add ice to wine glass or similar.
3. Add Sangria and top with ginger beer
4. Garnish with fresh fruit slice

NOTE: If simple syrup is sent in bulk, then transferred to squirt bottles

Holiday White Sangria Non-Alcoholic (SOLD IN BATCH ONLY)
3 bottles zero proof white wine
2 pints Orange, Ginger, Clove simple syrup
1 bottle orange juice
1 bottle apple juice
¼ c lemon juice
1 each, sliced: apple, orange, lemon, lime

Directions
1. Served in Wine Glass, or Plastic Paper Cup – refer to BEO for glassware
2. Add ice to wine glass or similar.
3. Add Sangria and top with ginger beer
4. Garnish with fresh fruit slice