

**Winter Hors
D'Oeuvres**

Cranberry Mint Brie Phyllo Cup

Cranberry ginger chutney, double cream brie, sugared cranberry, and mint garnish



Allergen Information:

Vegetarian

Kit/Garnish Directions:

1. May be sent baked and just needs to be garnished with mint and cranberry on site.
2. If sent unbaked. Place in oven pre-heated to 375°F for 5-8 minutes. Careful, they burn quickly.
3. Allow to cool before garnishing or the garnishes will melt.
4. Service: Placed or passed to guests at ambient temperature

Mushroom & Goat Cheese Arancini

Fried rice fritter with wild mushroom and goat cheese and a pesto aioli dipping sauce



Allergen Information:

contains mushrooms

Vegetarian

Kit/Garnish Directions:

1. May be sent hot. Keep in hot box uncovered so it does not get soggy
2. If sent cold. Place in an oven pre-heated to 375°F for 10-12 minutes. Place in correct serving vessel or in hot box uncovered so they do not get soggy. Do not overfill the pan or these will smash
3. Service: Place in a chaffer hot with aioli on the side OR passed Warm with a small dollop of aioli under or on top of the arancini.
4. With gloved hands, fill appropriate vessel, garnish correctly with the aioli then something fresh like micro greens or chopped herbs
5. Always serve hot and refill often

Apple Sage Ginger Snap- Kit

Crisp ginger snap topped with apple onion jam, goat cheese crema, and fried sage



Allergen 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

Potato Croquette

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



Allergen Information:

Vegetarian

Kit/Garnish Directions:

1. May be sent hot. Keep in hot box uncovered so it does not get soggy
6. If sent cold. Place in an oven pre-heated to 375°F for 10-12 minutes. Place in correct serving vessel or in hot box uncovered so they do not get soggy. Do not overfill the pan or these will smash
2. Service: Place in a chaffer hot with dill cream sauce on the side OR passed Warm with a small dollop of dill cream sauce under or on top of the croquette.
3. With gloved hands, fill appropriate vessel, garnish correctly with the aioli then something fresh like micro greens or chopped herbs
4. Always serve hot and refill often

Duck Fat Potato Silo – Kit

Seared potato silo, simmered in duck fat, topped with warm pulled chicken, and drizzled with a POM reduction



Allergen 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

Spinach Turkey Phyllo Cup – Kit

Flaky phyllo cup filled with a creamy spinach and turkey filling



Allergen Information:

Kit/Garnish Directions:

1. Filling may be sent hot, if sent unbaked. Place in oven pre-heated to 350°F for 20-30 minutes until hot throughout (like spinach dip). Place phyllo cups on a tray and fill each cup with 1 silver or pink scoop of the spinach-turkey filling. Garnish with fresh herbs, scallions, or diced peppers
2. Service: If placed on a display, refill often to keep from getting too cold or soggy. OR passe to guests while the filling is still warm

Curry Stuffed Dates

Dates filled with curried chicken sausage (medium heat)



Allergen Information:

Kit/Garnish Directions:

1. With gloved place the chicken filled dates on a platter.
2. These can sit an ambient temperature, or placed in a warmer, covered, if the event is in a cold space
3. Service: can be placed on a garnished platter or passed to order
4. With gloved hands, fill the designated vessel and garnish with greens or herbs.

Bloody Mary Shrimp Shooter – Kit

Lemon poached shrimp diced with onion, celery, herbs, and bloody Mary mix, garnished with celery and bacon sticks



Allergen Information:

Gluten Free

Dairy Free

Kit/Garnish Directions:

1. With gloved hands, add 1 oz of shrimp filling into the 2 oz dish (if using a larger dish, please only fill with 1-2 oz or you will have a lower yield of servings). Pour approximately 1 oz of bloody Mary mix over the shrimp, just until barely covered
2. Garnish with 1 celery and 1 bacon sticks before serving slightly chilled
3. These can be built up to 1 hour ahead of service and garnished to order
4. This is placed or passed

Beef Rilette – Kit

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



Allergen Information:

Kit/Garnish Directions:

1. Lay out each toast point and smear with approximately 1 Tablespoon 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.

Petite Beef Wellington

Beef and mushroom filled puff pastry served with a Worcestershire aioli



Allergen Information:

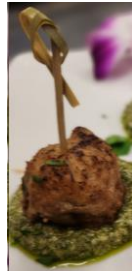
Contains mushrooms

Kit/Garnish Directions:

1. May be sent hot. Keep in hot box uncovered so it does not get soggy
2. If sent cold. Place in an oven pre-heated to 375°F for approximately 15 minutes. Place in correct serving vessel or in hot box uncovered
3. Service: Place in a chaffer hot with Worcestershire aioli on the side OR passed warm with a small dollop of aioli under or on top of the puff pastry.
4. Always serve hot and refill often
5. Service: Placed or passed to guests at warm temperature

Lamb Meatball

Lamb meatball, feta pesto



Allergen Information:

Kit/Garnish Directions:

1. Meatballs may be sent hot, keep covered in a hot box until time to serve.
2. If sent cold, heat in preheated 350°F oven for approximately 20 minutes covered, then 10 minutes uncovered. Make sure they are hot throughout.
3. Service: can be placed in a chaffer with the feta pesto served on the side or passed to guests with a small dollop of pesto under a skewered meatball. If displayed on a platter, you must refill often to guarantee best flavor, texture, and temperature.
4. With gloved hands, fill the designated vessel and garnish with chopped herbs.

Winter Displays & Platters

Seasonal Flatbread

Prosciutto, feta, apple onion jam

Allergen Information:



Kit/Garnish Directions:

1. Item should be sent fully assembled and cut. If it is whole, cut into 6
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 or a drizzle of balsamic glaze

Mediterranean Fruit Board

Spiced poached pears, medjool dates, cinnamon raisin marinated apricots, Bing cherry compote, roasted marcona almonds, curried cashews, almond biscotti



Allergen Information:

Vegetarian

Vegan (not biscotti)

Gluten Free (not biscotti)

Dairy Free (not biscotti)

Contains Nuts

Kit/Garnish Directions:

1. Item should be sent fully assembled.
2. Garnish with orange or lime slices if it needs anything
3. Serve at ambient temperature

Winter Entrées

Fish: Sea Bass seasoned and seared

Allergens:

***Dairy Free**

***Gluten Free**

***Dependent upon the sauce served with it**



Directions:

1. **Service:** with gloved hand, use a fish spatula to plate with presentation side up
2. **Garnished** with chosen sauce and garnish

Vegetarian: Almond Kohlrabi Stack

Layers of seared kohlrabi, sliced butternut squash, gluten free soy & almond butter-tahini, topped with crushed toasted almond

Allergen Information:

Vegetarian

Vegan

Gluten Free

Dairy Free

***Contains Nuts**



Directions:

1. **Sent warm,** keep covered in the hotbox until served
2. **Service:** with gloved hand, use a spatula to place Almond Kohlrabi Stack on top of braised greens or chosen side dish. You may keep the skewer in for easy plating but remove the skewer before serving.
3. **If served in a buffet,** use a spatula or larger serving spoon for self-service
4. **Garnished** with toasted almond gremolata and fresh herbs

Specialty Sauces

Ginger Cranberry Relish:

Available on any entrée, best served with pork, chicken, and fish
VEG/V+/GF/DF



Lemon Caper Aioli:

Available on any entrée, best served with beef and fish
VEG/GF



Sundried Tomato Pesto:

Available on any entrée, best served with chicken and fish
VEG/GF



Winter Sides

Hasselback Sweet Potatoes
Hasselback sweet potato topped with meringue and candied walnut gremolata



Allergen Information:
Vegetarian
Gluten Free
Dairy Free
Contains Nuts

Directions:

1. Can be served on a buffet or on plated meal.
2. Service: serve warm
3. With gloved hands garnish platter if needed with toasted walnuts

Cauliflower & Gruyere Gratin
Creamy bake of cauliflower and gruyere with a crispy cheese topping

Allergen Information:
Vegetarian

Directions:

1. Can be served on a buffet. Not ideal for plate up
2. Service: serve hot and garnish with asiago-herbs or just herbs
3. Use a spoon for self-serve buffet

Maple Brown Butter Brussels Sprouts
Brussels sprouts roasted in a sweet brown butter

Allergen Information:
Vegetarian
Gluten Free

Directions:

1. Can be served on a buffet or on plated meal.
2. Service: serve hot in a chaffer and garnish on a buffet
3. Use a spoon for self-serve buffet

Winter Salad

Beet Stack Salad - Kit

Beets, butternut squash, and herb goat cheese, atop a bed of arugula with a sweet red wine reduction and candied walnuts



Allergen Information:

Vegetarian

Gluten Free

Contains Nuts

Kit Directions: Kits should be refrigerated until you begin to build

1. Each stack will be sent to the event already built with a skewer placed through them for safe transport. Before serving, place a small handful, $\frac{1}{2}$ -1 cup mixed greens onto the plate. Sprinkle with goat cheese if sent separately, place 1 beet stack onto the center of the plate. You may use the skewer to help plate, but you should remove the skewer before serving.
2. Drizzle with sweet red wine reduction and candied walnuts just before serving
3. Plated or buffet. For buffet cut each stack in half if not already sent a mini version, keep the skewer on the stack for service. Follow same plate up process.