

Holiday 2026

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**

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**

ASPARAGUS PUFF PASTRY

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

SWEET CARROT

CARROT & TOMATO SOUP SHOOTER

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

SMOKED SALMON DEVILED EGGS

Classic deviled egg with lemon caper yolk filling, topped with house smoked salmon and dill garnish. **GF / DF**

LAMB MEATBALL

Lamb meatball served with feta pesto.

New for Holiday '26

BLACK CHERRY & PERSIMMON CROSTINI

Black cherries and seasonal persimmon chutney layered over whipped ricotta on crisp crostini with a port wine drizzle. **VEG**

SHORT RIB MUSUBI BITE

Crispy petite rice cake topped with tender short rib and nori ribbons. **GF**

STUFFED MUSHROOM CASINO

Roasted mushroom filled with sun-dried tomato and Parmesan-panko crust. (Can be made vegan upon request) **VEG**

CITRUS CEVICHE ENDIVE CUP

Citrus-marinated hearts of palm, peppers and cilantro served in a crisp endive cup. **V+ / GF / DF**

HORSE RADISH BEEF TENDERLOIN DEVILED EGGS

Classic deviled egg with horseradish, topped with a delicate slice of beef tenderloin. **GF / DF**

BURNT ENDS & PERSIMMON SKEWER

Tender brisket burnt ends paired with sweet persimmon and finished with hot honey. **GF / DF**

SAVORY FIG & CARAMELIZED ONION PUFF

Flaky, puff pastry square topped with a delicious fig jam, savory caramelized onion, creamy goat cheese crumbles and fresh thyme. **VEG**

SOUPS & SALADS

CREAMY FIVE ONION SOUP

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

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)

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)

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)



New for Holiday '26

WINTER GREENS & PERSIMMON SALAD

Purple kale and arugula with pickled persimmons, sliced red onion and cumin-spiced almonds tossed in a bright tarragon-lemon vinaigrette

V+ / GF (CONTAINS NUTS)

CRANBERRY CHOPPED SALAD

Green and red cabbage tossed with kale, sliced Brussels sprouts, dried cranberries, halved red grapes, shredded carrot, brined onion, crumbled feta and optional toasted pecans, served with an orange maple Dijon vinaigrette.

VEG / GF

SIDES

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 / DF (CONTAINS NUTS)

MAPLE BROWN BUTTER BRUSSELS SPROUTS

Brussels sprouts roasted in sweet browned butter. VEG / GF

CREAM CORN & LEEKS

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

ROASTED TRI-COLOR CARROTS

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

VEG / GF / DF (CONTAINS NUTS)

New for Holiday '26

FRENCH GREEN BEAN ALMONDINE

Tender French green beans tossed with toasted almonds.

V+ / GF (CONTAINS NUTS)

CIDER-ROASTED BRUSSEL SPROUTS & BUTTERNUT SQUASH

Roasted Brussels sprouts and butternut squash finished with apple cider reduction and fresh pomegranate arils.

V+ / GF

BOARDS & PLATTERS

SEASONAL FLATBREAD

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

ARTISAN MEAT & CHEESE BOARD

Chef's selection of three imported cheeses and three charcuterie meats paired with dried fruit, grapes, candied nuts, sliced artisan breads and crackers.

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)

ITALIAN BRUSCHETTA BOARD

Tomato bruschetta (**V+ / VEG / GF / DF**), olive tapenade (**V+ / VEG / GF / DF**), Italian whipped feta (**VEG / GF**) and marinated mozzarella. Garnished with pickled onions, balsamic reduction, marinated portobello mushrooms and asparagus, and Parmesan straws (**VEG**). Served with crostini and sourdough flatbread crackers.

New for Holiday '26

CLASSIC MEAT & CHEESE BOARD

Salami, capicola and prosciutto paired with cheddar, Swiss and pepper jack cheeses. Accompanied with dried fruit, candied nuts and flatbread crackers.

GREEK SEVEN LAYER BOARD

Garlic hummus (**V+ / VEG / GF / DF**), tabbouleh (**V+ / VEG / GF / DF**), olive tapenade (**V+ / VEG / GF / DF**) marinated roasted tomatoes, tzatziki (**VEG / GF**) and red pepper hummus (**V+ / VEG / GF / DF**) finished with balsamic reduction. Served with house-made crostini and vegetables.

HOLIDAY BUTCHER BOARD

Chipotle-chimichurri marinated petit tender paired with cilantro-pecan pesto (**VEG / GF**) cranberry-horseradish crema (**VEG / GF**) and herbed goat cheese log (**VEG / GF**). Finished with blistered baby peppers and a holiday green bean salad (**V+ / VEG / GF / DF**). Served with artisan bread.



ENTRÉES

Beef

SPLIT STRIP STEAK - 6 oz

SLICED TENDERLOIN - 6 oz

SHORT RIB - 6 oz

FILET MIGNON - 6 oz

SMOKED CHORIZO BACON WRAPPED MEATLOAF

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

NEW BEEF BRACIOLE

Slow-braised beef roulade with mild Italian sausage, served with a rich San Marzano tomato sauce. **GF**

NEW BACON WRAPPED BOURSIN STUFFED FILET

Beef filet filled with creamy Boursin cheese, wrapped in bacon and finished with red wine demi-glaze. **GF**

Lamb

LAMB CARVING STATION

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

NEW MINT MARINATED LAMB LOIN

Tender lamb loin marinated with fresh mint and paired with savory hunter sauce. **DF / GF**

Seafood

NEW PISTACHIO CRUSTED SALMON

Roasted salmon with a crisp pistachio crust finished with sage mostarda. **DF / GF**

SEA BASS - 6 oz, seared

SALMON - 5 oz, seared

Poultry

CHICKEN BREAST - 5 oz

AIRLINE BREAST

CHICKEN LEG QUARTER

CORNISH HENS WITH SORGHUM RED WINE SAUCE

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

NEW APPLE BRINED CHICKEN

Apple-brined chicken filled with Boursin cheese and finished with a rich morel mushroom cream sauce. **GF**

Pork

CARAMELIZED PORK LOIN - 5 oz

BACON & APPLE PORK ROULADE

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

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**

NEW MUSHROOM & TOFU PASTA

Red lentil penne in a rich and creamy chickpea purée with mushroom duxelles, blistered grape tomatoes and spinach. Topped with crumbled seared tofu. **VEG / DF**

Classic 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**

HERB COMPOUND BUTTER

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

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**

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

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)

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

Celebration Cookie Sampler

Small serves ~25 guests
Large serves ~50 guests

OLD FASHIONED MOLASSES COOKIES

A rich molasses cookie with a white chocolate drizzle. VEG

CHOCOLATE CRINKLES

Rich chocolate with a crackled powered sugar top. VEG

OATMEAL CRANBERRY CHIP COOKIES

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

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

NEW GLAZED GINGERBREAD MEN

Classic holiday gingerbread cookies finished with a festive white chocolate glaze. VEG

Holiday Bliss Bar Assortment

Small serves ~25 guests
Large serves ~50 guests

TREE-SHAPED CLASSIC BROWNIES

A classic chocolate brownie, tree-shaped and frosted. VEG

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 BAKER'S CHOICE

A seasonal flavor surprise from our bakery. VEG



SEASONAL SPECIAL DESSERTS

TIRAMISU

Layers of espresso-soaked cake and mascarpone cream finished with cocoa.
Presented as handheld or plated. 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