

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

HORSERADISH 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. **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**

614.882.7323
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DIETARY NOTES
V+ *vegan* **VEG** *vegetarian** **GF** *gluten-free* **DF** *dairy-free*
**can contain eggs*

TOGETHER & COMPANY
CATERING & EVENTS

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 craisins.
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
Hassleback sweet potato topped with spiced marshmallow cream and candied walnut gremoloata. **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)

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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

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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.*

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TOGETHER & COMPANY
CATERING & EVENTS

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 jalepeno 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-glace. GF

Lamb

LAMB CARVING STATION
Herb rubbed slow-roasted leg of lamb, hand carved, with assortment of sauces (demi glace, 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

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DESSERTS

TOGETHER & COMPANY
CATERING & EVENTS

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

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