
Celebrate
WITH
relish
Catering & Events
Holiday Menu

HORS D'OEUVRES

BEEF/PORK

Beef Tenderloin Crostini
grilled asparagus, horseradish crème, thyme poached potato

Bistro Steak Skewer
winter chimichurri

Classic Swedish Meatballs
dijon-dill mushroom sauce

Braised Asian Short Rib Wonton
carrot-radish slaw

Bacon Wrapped Date
gorgonzola or marcona almond stuffed

Crispy Prosciutto Crostini
camembert, fig jam, micro greens

Chipotle Carnitas Tostada
fresh pineapple salsa

Pork Tenderloin Crostini
goat cheese, apple chutney

POULTRY

Pecan Crusted Chicken Bite
maple-soy dipping sauce

Duck Confit Tartlet
roasted pear, gorgonzola

Achiote Chicken Flauta
chipotle crème fraîche, micro cilantro

Chicken Saltimboca Bite
sage-lemon mornay sauce

SEAFOOD

Mini Lobster Roll
micro celery

NY Style Salmon Crostini
caper cream cheese, red onion, everything bagel seasoning

Crispy Coconut Shrimp
pinapple-ginger chutney

Maryland Blue Crab Cake
spicy remoulade

Prosciutto Wrapped Shrimp
jalapeño balsamic drizzle

Caviar Potato Chip
crème fraîche, fresh chive

VEGETARIAN/VEGAN

Deviled Eggs
classic or truffle, pickled red onion

Spinach & Artichoke Stuffed Mushroom
panko bread crumbs

Gorgonzola Potato Croquette
arrabbiata sauce

Fontina & Cannellini Bean Crostini
sauteed spinach and shallot

Butternut Squash Soup Sip (VG)
cinnamon apple chip

French Onion Tartlet
caramelized onion, gruyere, crispy shallot

Yucca Frite (VG)
cranberry-chipotle vegan aioli

Crispy Falafel Ball (VG)
roasted red pepper hummus

DISPLAYS

SEAFOOD DISPLAY

Fresh Shucked Oysters
Juniper Poached Shrimp
Snow Crab Legs

Bloody Mary Cocktail Sauce
Lemon Aioli & Fresh Lemon Slices
Mignonette

SLICED BEEF TENDERLOIN DISPLAY

Herb Roasted & Sliced Beef Tenderloin
Sliced Petite Rolls
Crispy Onions

Horseradish Crème
Winter Chimichurri
Cranberry-Orange Relish

DIP DISPLAY

CHOOSE THREE

Beet & Goat Cheese Spread
Southern Pimento Cheese
Warm Spinach & Artichoke Dip
Caramelized Onion & Roasted Garlic Dip
Southern Old Bay Crab Dip
Buffalo Chicken Dip
Cranberry Jalapeno Dip

Sea Salted Crostini
Pita Crisps
Assorted Crackers
Seasonal Crudité

CURED SALMON DISPLAY

House-Cured Salmon
Dill Crème Fraîche
Caperberries
Pickled Red Onions
Hard Boiled Eggs

Fresh Dill
Lemon Slices
Toasted Rye Points
Sea Salted Crostini
Lavash Crackers





STATIONED COCKTAIL SANDWICH DISPLAY

Bistro Steak & Horseradish
crispy onion & arugula

Turkey & Brie
cranberry relish & caramelized onion

Maple Bourbon Ham
whole grain mustard aioli & cheddar

Vegetarian Muffuletta
provolone, mozzarella, olive salad, roasted peppers on focaccia



CHEESE & CHARCUTERIE

WINTER GATHERING DISPLAY

Tillamook Cheddar
Cinnamon & Cranberry Goat Cheese
Point Reyes Blue Cheese
Dill Havarti
Genoa Salami
Shaved Prosciutto

Spiced Pecans
Marcona Almonds
Fresh & Dried Fruits
Huckleberry Jam
Marinated Olives
Crackers & Crostini

WINTER RESERVE DISPLAY

Tillamook Cheddar
Cinnamon & Cranberry Goat Cheese
Point Reyes Blue Cheese
Dill Havarti
Brie
Manchego
Coppa
Calabrese
Genoa Salami
Shaved Prosciutto

Spiced Pecans
Marcona Almonds
Candied Walnuts
Fresh & Dried Fruits
Huckleberry Jam
Sweet Drop Peppers
Cornichons
Marinated Olives
Crackers & Crostini
Lavosh Crisps

STATIONS

CARVING STATION

CHOOSE ONE

Garlic & Herb Roasted Beef Tenderloin
Herb Crusted Prime Rib
Rosemary Crusted Leg of Lamb

CHOOSE ONE

Hot Honey Glazed Ham
Spiced Apple Cider Brined Turkey Breast
Maple-Dijon Glazed Pork Loin

*Served with Potato Leek Puree & Country Rolls
Minimum 40 people & Onsite Chef Required

CHOOSE THREE

Horseradish Crème | Wild Mushroom Demi-Glace|
Classic Brown Gravy | Orange & Cranberry Chutney|
Mint Pesto | Apple Mostarda

SEASONAL SLIDER STATION

CHOOSE THREE

Italian Braised Brisket
truffle fondue & crispy onions

Crispy Lion's Mane Mushroom
gruyere & dijon aioli

Bourbon Pork Tenderloin
tarragon aioli

*Served With Housemade Kettle Chips

All American Cheeseburger
cheddar, ketchup, mustard & pickle

Maryland Blue Crab Cake
cajun remoulade

Caprese
tomato, mozzarella & basil pesto

ITALIAN PASTA STATION

CHOOSE TWO

Campanelle Genovese
roasted mushrooms, fresh herbs
& white wine basil pesto sauce

Penne Pasta Bolognese
caramelized onion, Italian beef, shaved grana cheese
& calabrese arrabbiata sauce

*Served with Classic Caesar Salad & Garlic Bread Sticks

Buccatini Carbonara
house cured pancetta, peas, mushrooms,
pecorino & white wine cream sauce

Fettuccini Alfredo
garlic grilled chicken, baby broccoli, fresh
parmesan & parmesan cream sauce

STATIONS

SAVORY HAND PIE STATION

CHOOSE THREE

Chicken, Brie & Cranberry
Braised Beef, Wild Mushroom & Caramelized Onion
Herb Pork Sausage, Apple & Aged Cheddar
Butternut Squash, Goat Cheese & Sage
Spinach, Artichoke & Mushroom
Crab Newburg

*Served with Apple Fennel Slaw

CHOOSE TWO

Herbed Crème Fraîche | Roasted Garlic Aioli | Whole Grain Mustard Cream | Maple-Sage Dijon | Caramelized Shallot Aioli | Cranberry-Dijon Mostarda |

FRENCH BISTRO SMALL PLATE STATION

Red Wine Braised Short Rib Bourguignon
pearl onions, wild mushrooms & carrots

Chicken Provençal
tomato, Nicoise olives, white wine sauce

*Served with Sliced Baguette & Sea Salt Whipped Butter

CHOOSE TWO

Roasted Garlic Mashed Potatoes
Crispy Polenta Cakes
Olive Oil & Herb Tossed Egg Noodles
Herb Roasted Fingerling Potatoes

Don't See The Station You Want? Let us Customize It For You!

CUSTOM CURATED DINNER

SALADS

Caesar Salad
chopped romaine, shaved parmesan, garlic croutons & Caesar dressing

Winter Harvest Salad
mixed greens, dried cranberries, feta, candied pecans & balsamic vinaigrette

Beet & Goat Cheese Salad
arugula, roasted beets, pistachios, local goat cheese & blood-orange vinaigrette

Pear & Gorgonzola Salad
mixed greens, red wine poached pears, gorgonzola, candied walnuts & poached pear vinaigrette

BEEF

Red Wine Braised Short Rib
brandy mushroom cream sauce

Balsamic Marinated & Grilled Bistro Steak
winter chimichurri

Herb Roasted Beef Tenderloin
dried cherry demi-glace

Slow Braised Beef Brisket
green peppercorn demi-glace

POULTRY

Prosciutto & Sage Wrapped Chicken Breast
lemon pancetta reduction

Garlic & Herb Grilled Chicken Breast
spinach & artichoke cream sauce

Oven Roasted Turkey Breast
fried sage gravy

SEAFOOD

Seared North Atlantic Salmon
blood orange beurre blanc

Sautéed Shrimp Scampi
garlic, white wine, butter, herbs & fresh pasta

Seared Black Cod
maple-miso glaze

PORK

Fennel Crusted Pork Tenderloin
creamed leeks

Maple Bourbon Glazed Ham
whole grain mustard sauce

VEGETARIAN

Gorgonzola Potato Croquette
creamed fennel & arrabbiata

Vegetable Ratatouille Lattice
roasted red pepper romesco sauce

VEGETABLES

Cauliflower & Dill Havarti Gratin
Roasted Broccolini & Piquillo Peppers
Honey & Thyme Roasted French Baby Carrots
Balsamic Roasted Brussel Sprouts
Brown Butter French Green Beans & Toasted Pine Nuts
Garlic Sautéed Mushrooms & Pearl Onions

STARCHES

Garlic Infused Mashed Potatoes
Carrot Whipped Potatoes
Cranberry & Almond Rice Pilaf
Roasted Fingerling Potatoes
Butternut Squash, Leek, & Crushed Hazelnut Hash
Truffled Au Gratin Potatoes

BREAD

Assorted Artisan Breads
Rosemary Focaccia
Warm Dinner Rolls
Jalapeño Cornbread
*Served with Choice of Sea Salt Whipped Butter or Cinnamon Butter

DESSERT BITES

Choose Three to Five of Your Favorites

BARS

Gooey Caramel Bars
Lemon Bars
Bourbon Chocolate Pecan Pie Bars
Spiced Carrot Cheesecake Bars
Cinnamon Apple Pie Bars

SHOOTERS

White Chocolate Cherry Mousse
Dark Chocolate Peppermint Mousse
Berries & Chantilly Cream
Eggnog Tres Leches
Classic Tiramisu

COOKIES

Frosted Holiday Sugar Cookies
Ginger Molasses Cookies
French Macarons
Mexican Wedding Cookies
Raspberry Almond Linzer Cookies

TARTS

Salted Caramel & Sea Salt
Chocolate Hazelnut
Key Lime
Fresh Fruit & Lemon Curd
Pumpkin Pie

OTHER SWEET TREATS

Classic Fudge
Chocolate Covered Pretzels
White Chocolate Peppermint Bark
Peanut Brittle
English Toffee
Italian Canollis

WINTER BEVERAGES

HOT CHOCOLATE

whipped cream, marshmallows, cinnamon & nutmeg shakers & crushed candy canes

SPICED CIDER

apple, cranberry & pear cider | cinnamon sticks

SPARKLING CRANBERRY-ORANGE GINGER PUNCH

CHERRY SPRITZER

club soda, lime, grenadine & cherries

HOUSEMADE EGGNOG

fresh nutmeg

POMEGRANATE ITALIAN SODA

THE SEASON IS

Sweeter

WHEN WE

Celebrate

TOGETHER.

relish

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