



## 2017 Holiday Catering Menu

*For parties Nov. 15, 2017 to Feb. 15, 2018*

### ----- ORDERING & SERVICE INFORMATION -----

#### **Delivery and Service**

You tell us how much service you would like from us and we will build a custom proposal for you. You can have us just deliver the food and set it up (and then leave); you can have us do all of the setup, service and breakdown of your event. We can guide you through the options and create a custom plan for you.

#### **Order by Nov. 24 for peak days in December**

A peak surcharge will apply to some dates when ordered after that date.

#### **Prices are for food only**

We will put together a proposal for you including anything else you may need including: delivery, onsite service, rentals, decor, flowers, etc.

#### **Bar service**

We also have a full bar service. Please ask us for more information

#### **More menus**

Our fall/winter drop off catering menu is also available during the holiday season. We also have more options for full service events including passed appetizers and stations. Please ask for more information.

#### **Severe Allergies**

We cook with a wide variety of products in our commercial kitchen, including nuts, shellfish, and gluten. Please be aware that while we are very mindful of cross-contamination, the same equipment is used with all of our ingredients.

## ----- Appetizer Platters -----

*Medium serves 9-12; large serves 25-35*

### **Baked Local Brie**

served warm with crostinis, puff pastry wedges, local crackers, figs and winter berries, currant cranberry compote, spiced nuts \$80 Medium; \$160 Large

### **Roasted Garlic and Cheese Platter**

blue cheese walnut log, Taylor Farm gouda, goat cheese with herbs, roasted garlic, cranberry compote, grilled breads \$99 Medium; \$198 Large

### **Smoked and Pickled Platter**

smoked trout spread, an assortment of smoked fish, caper berries, housemade pickled vegetables and crackers \$125 Medium; \$249 Large

### **Antipasto Platter**

sliced meats,, farm pickled vegetables, marinated mozzarella, marinated veggies, \$99 Medium ; \$198 Large

### **Vegetarian Antipasto Platter**

Marinated and grilled seasonal vegetables, marinated olives and artichokes, eggplant rollatini, stuffed mini peppers, feta, pita \$80 Medium; \$160 Large

### **Jumbo Cocktail Shrimp & Jonah Crab Claws**

with lemon aioli and cocktail sauce \$149 Medium; \$299 Large

### **Seasonal dip platter.**

Pick one warm dip: butternut-sage-ricotta; goat cheese tomatillo; artichoke & kale; corn & crab with grilled flatbreads, crostini, crackers \$79 medium; \$159 Large

## ----- Create-Your-Own Holiday Meal -----

*Choose from lists below. Minimum 10 per package.*

**Choose 1 entree, 1 salad, 2 side dishes, \$18pp**

**Two entrees, 1 salad, 2 side dishes, \$26pp**

### **Entrees**

Herb Stuffed Turkey Roulade with Sage Gravy & Cranberry Compote  
 Maple Glazed Ham with Maple Bourbon Mustard Sauce  
 Roasted Pork Loin with Citrus Black Currant Demi Glace  
 Braised Beef with Rosemary Au Jus  
 Seared Salmon with Fennel Lemon Buerre Blanc  
 Curried eggplant and tomatoes with white beans  
 Parmesan Risotto cakes with buttercup Sauce  
 Fall quinoa cakes with Sage Brown Butter  
 Stuffed delicata Squash with cranberry & wild rice with Buttercup sauce

### **Salad: Choose 1**

Spinach salad with dried cranberries, shaved red onions, toasted almonds, apples, bacon shallot vinaigrette  
 Arugula Salad with Radicchio, Goat Cheese, Walnuts and Pomegranate Vinaigrette  
 Balsamic roasted beets, orange, chevre salad with frisee, toasted pumpkin seeds, orange vinaigrette  
 Chopped romaine and kale salad with Pomegranate  
 Garden Salad with beets, carrots, cucumbers, maple balsamic

### **Starch & Vegetables: Choose 2**

Roasted Fingerling potatoes with buttered leeks and lemon rosemary salt  
 Creamy cheddar polenta  
 Au gratin potatoes  
 Yukon parsnip mashed potatoes  
 Rice pilaf with lemon and cranberries  
 Whipped buttercup squash  
 Cranberry Sage cornbread Stuffing  
 Apple Sausage Sourdough Stuffing  
 Maple glazed squash  
 Sweet sour braised cabbage  
 Honey roasted baby carrots with rosemary salt  
 Roasted brussel sprouts and parsnips with sage brown butter  
 Green bean casserole with crispy shallots  
 Roasted root vegetables with lemon and herbs  
 Rosemary and balsamic roasted baby beets and carrots  
 Garlic braised kale and roasted carrots  
 Cauliflower Gratin

## ----- Other -----

Cranberry compote, \$3.95 / pint  
 Creamy Butterscup Squash Soup, \$12.95 per quart  
 Turkey Gravy, \$3.95 / pint

## ----- Sweet Treats -----

### **Cinnamon Apple Rolls**

Decadent brioche dough studded with toasted nuts, cinnamon sugar and a spiced buttermilk glaze  
 med (4-6) \$16.95, large (8-12) \$32.95

### **Brioche Rolls**

Classic buttery Rolls. Great addition to any meal! med (9-12) \$13.95, large (18-24) \$25.95

### **Yule Log:**

Chocolate or pumpkin. Festive way to celebrate. Serves 11-15 \$65

### **Seasonal Pie**

Chocolate Bourbon Pecan \$22 per 9 inch  
 Apple galette \$18 per galette  
 Apple Crumb \$18 per 9 inch  
 Pear Cranberry Crumb \$18 per 9 inch  
 Butterscup squash pie with Maple whipped cream \$22 per 9 inch

### **Holiday Cookie and bar Platter**

traditional mix of Sugarsnap favorites (orange chocolate, double cherry almond chocolate, ginger molasses) with hints of holiday classics medium \$55, large \$110

### **Petit Four Platter**

Pumpkin Cheesecake, Lemon Cranberry Tartlet, Chocolate Flourless with Pistachio \$89 Medium (25 pieces) \$78 Large (serves 50 pieces)

### **Confectioner's Platter**

Almond brittle, Cranberry Apricot White Chocolate Bark, Milk Chocolate Peppermint truffle, Marshmallow with Dark Chocolate, French Macaron  
 medium \$110 large \$220