



2018 Holiday Catering Menu

For parties Nov. 15, 2018 to Feb. 15, 2019
updated October 25, 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.

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 offer fully licensed and insured bar service. Please ask us for more information or visit our website.

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, small plate stations and custom menus. 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

Please see our Fall/Winter Dropoff Menu for more options

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 and shellfish, caper berries, housemade pickled vegetables and crackers \$125 Medium; \$249 Large

Holiday Cold Cut Platter

Roast beef, roast turkey, horseradish aioli, mustards, brioche buns.
\$99 Medium; \$198 Large

Smorgasbord Platter

Nordic inspired spread with white wine poached salmon, dill creme fraiche, grilled lemons, Castleton rye crackers and an assortment of fresh & pickled vegetable \$125 Medium; \$249 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
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
Parmesan Risotto cakes with buttercup Sauce

Fall quinoa cakes with Sage Brown Butter
 Winter squash stuffed with cranberry & rice with buttercup sauce (v,df)
 Seared cauliflower steak with mushroom gravy (v,df,gf)

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
 Kale chiffonade, romaine, apple sticks, pickled veg, lemon herb vinaigrette

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
 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
 Garlic braised kale and roasted carrots

----- Other -----

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

----- Sweet Treats -----

Please see our Fall/Winter Dropoff Menu for mor options

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 Crumb \$18 per 9 inch

Pumpkin pie with Maple whipped cream \$18 per 9 inch

Holiday Cookie and bar Platter

traditional mix of Sugarsnap favorites and holiday classics medium \$55, large \$110

Holiday Mini Cupcake Platter

Chocolate cupcake with vanilla chocolate swirl buttercream frosting and marshmallows; apple cider cupcake with cinnamon buttercream frosting and housemade apple chip; vanilla cupcake with eggnog rum pastry cream filling and nutmeg buttercream frosting
\$54.99 Medium (20 pieces) \$104.99 Large (40 pieces)

Holiday Petit Four Platter

Triple Chocolate Cheesecake, Pumpkin Cream Puff, Cranberry Blackcurrant Tart, \$89 Medium (25 pieces) \$178 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