

HOLIDAY CATERING

HOLIDAY SOCIAL DROP OFF COCKTAIL PARTY

Ricotta + Cucumber, pistachios, gf + veg

Smoked Salmon + Parmesan Biscuit + Raita, pesc

Miso Cauliflower Sushi, tempura caper, gf + veg

Caviar Tart + Lemon Crema, pesc

Lobster Tart, celery, pesc

Mini Key Lime Pies

COCKTAIL PARTY, DELIVERED
24 PCS OF EACH
6 SUGAR CANE PASSING TRAYS
\$795

A LA CARTE:
\$150 / SINGLE PLATTER OF 24

ALTERNATIVE CHOICES

Spicy Tuna Naruto, cucumber + sesame, gf + p

Prosciutto Biscuit, parmesan mousse

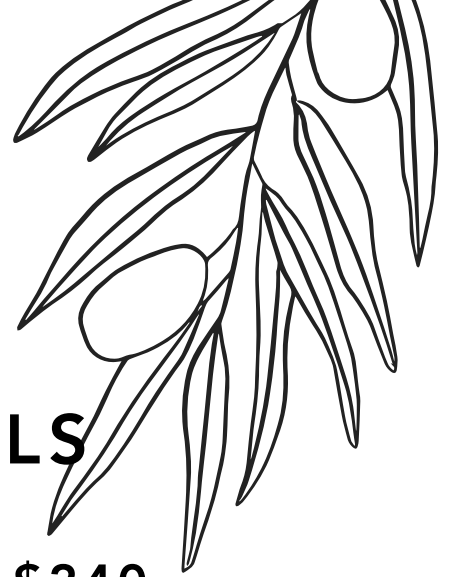
Lobster Croissant, + \$100

Sweet Potatoes Tarts, gf + veg

Goat Cheese + Sweet Pea Tart, veg

Mini Kale + Gruyere Quiche, veg

holiday menus



ENTREE SPECIALS

beef tenderloin roulade, \$240

mushrooms + raclette + spinach, cherry mustard
available df

turkey breast confit, \$125

artichokes and artichoke beurre blanc, gf

crab stuffed **lobster tail**, old bay \$315

anchovy and olive rubbed **rack of lamb, \$250**

beurre blanc and roasted cherry tomatoes, gf

braised short ribs, \$200

juniper butter + chili + pear + pecan, df + gf

TRADITIONAL ENTREES

honey chicken, \$185, df + gf (contains soy)

sliced **pasture raised confit turkey + gravy, gf \$48 / lb**

artichoke + olive chicken thighs, \$150, gf

lemon **salmon + artichoke, 6x 4oz filets, \$175, df + gf**

lobster boil, tails + claws + corn, \$300, tarter + butter

chicken roulade, prosciutto + raclette + potato, \$165

filet of beef tenderloin, whole, horseradish, \$250

OVEN READY SIDES

feeds 6: \$65 / feeds 12: \$125

pomme puree, organic potato + butter + heavy cream, gf
crispy smashed potatoes, buttermilk ranch, gf + veg
sweet potatoes + tahini, gf + vegan
traditional stuffing, mecox sausage + herbs
brussel sprouts + bacon, gf
potato galette + caviar cream, gf + veg
Hasselback sweet potatoes + creme fraiche + buttermilk

SALADS

feeds 6: \$65 / feeds 12: \$115

aristocrat potato salad, tahini vinaigrette, v + gf
orzo salad, olive tapenade + farm vegetable, v + df
local grown lalique + frisee, caesar salad, gf + veg
marinated artichokes + parmesan mousse, gf + veg
goat cheese + fig + fig vinaigrette, gf + veg

VEGETABLES

feeds 6: \$75 / feeds 12: \$125

simple broccolini, garlic oil, gf + vegan, oven ready
miso cauliflower, capers + bread crumbs, vegan, oven ready
corn + tomato salad, pimeto cheese + feta, gf + veg
tomato basil salad + ciligini + proscuitto, gf
brussels sprouts + tahini, gf + vegan, oven ready
haricot verts + Parmesan + crispy shallots, veg
local asparagus + mushroom salad, quinoa + pesto, gf + v