

Winter Holiday

Breakfast

Prestige Breakfast Platter (V)

\$70

Featuring Le Petit Four Bakery, Needham MA -
mini croissant, mini pains au chocolat, mini almond
croissant, mini seasonal danish, mini pains au raisin,
mini cinnamon roll *48 hour notice required

Prestige Savory Platter

\$70

Featuring Le Petit Four Bakery, Needham MA -
croissant, ham and cheese croissant, roasted tomato
and pistou tart, spinach and feta danish *48 hour
notice required

Cider Donuts (V)

\$24 / dozen

apple cider cake donut, cinnamon sugar

Pumpkin Teacake

\$9 small | \$25 large

Gluten Free Cider Donut (GF)

\$3.35 / ea

Individually wrapped. Made with: apple cider, rice
flour, and tapioca (contains eggs)

88 Acres Granola Bars (GF, VGN)

\$2.25 / ea

apple ginger , chocolate sea salt , triple berry

Breakfast Beast Sandwich (GFNA)

\$11 ea

toasted challah, sausage, bacon, scrambled egg,
double cheese, maple hot sauce mayo

Pesto Mozzarella Breakfast Sandwich (GFA)

\$7 / \$8 (GF)

Scrambled egg whites, roasted peppers, fresh
mozzarella, pesto, whole wheat english muffin

Appetizers

Asian Crudites (GF, VGN)

\$85 small (serves 15-20) | \$120 medium (serves
24-28) | \$150 large (serves 30-35)

shiitake mushrooms, baby corn, snow peas, jicama,
bell peppers, edamame hummus, carrot ginger sauce

Mini Chipotle Crab Cakes

\$52 / dozen

with remoulade sauce

Nashville Cauliflower Bites (GF, V)

\$19.65/dozen

marinated cauliflower, crispy fried, nashville seasoned

Pimento Cheese (V)

\$37 full portion

cheddar cheese dip, roasted red pimento peppers,
sesame crostini

Pork Shank Wings

\$55 / dozen

hoisin bbq, pickled cucumbers

Sesame Seared Tuna Bites (GF)

\$44 / dozen

sesame seared tuna, cucumber, pickled ginger, green
onion, with ponzu sauce and wasabi cream

Soba Noodle Sweet Potato Spring Roll (VGN)

\$6.45 package

roasted sweet potato, soda noodles, radicchio,
cilantro, fred sauce

Whipped Feta with Cranberry Compote Dip (V)

\$35 full portion | \$18 half portion

herb whipped feta, cranberry compote, sesame
crostini

Wild Mushroom Quesadillas (V)

\$22 / dozen

portobello, caramelized onion, swiss, goat cheese,
salsa

Soups & Salads

Butternut Squash Bisque (GF, VGN)

\$59.25 gallon | \$15.95 quart

chopped apples, cinnamon

Pasta Fagioli (V)

\$59.25 gallon | \$15.95 quart

Classic Beef Stew

\$79.60 gallon | \$19.90 quart

French Onion Soup (V)

\$59.25 gallon | \$15.95 quart

Winter Panzanella Salad (VGN)

\$4.25 pp

Roasted squash, roasted cauliflower, red chilies, toasted baguette, roasted tomato vinaigrette

Roasted Butternut Squash and Kale Salad (GF, VGN)

\$5.20 pp

seasoned chickpeas, cranberries, sunflower seeds, tahini

Wheat Berry Wild Rice Salad (VGN)

\$4.75 pp

balsamic roasted squash, shaved brussel sprouts, apricots

Harvest Quinoa (GF, V)

\$4.00 pp

leeks, wild mushrooms, parmesan, herbs

Spicy Nashville Salad Topper

\$135 small (serves 8-10) | \$199 med (serves 12-15) | \$260

large (serves 16-20)

Nashville crispy chicken, bbq crispy chicken, tomato, gouda, house spicy peppers, crispy onion, spicy quick pickled cucumbers, romaine, ranch

Asian Salad Topper

\$140 small (serves 8-10) | \$208 med (serves 12-15) | \$275

large (serves 16-20)

Teriyaki chicken, teriyaki shrimp, bean sprouts, edamame, baby corn, snow pea, mandarin oranges, daikon radish, romaine, carrot ginger dressings

Soups & Salads continued

Winter Mesclun Salad (GF, V)

\$50 small (serves 8-10) | \$75 medium (serves 12-15) | \$95

large (serves 16-20)

arugula, shaved fennel, oranges, honey-lemon vinaigrette

Specialty Sandwiches

The Winner (GFNA)

\$12.95 / ea

Roasted chicken breast, green goddess dressing, shredded lettuce, tomato, bacon, french baguette

Never Gonna Give You Up (GFNA)

\$12.95 / ea

Turkey breast, spicy mayo, pepper jack cheese, dill pickles, arugula, french baguette

Sides

Truffled Parmesan Mashed Potatoes (GF)

\$4.95 pp

parmesan cheese, white truffle oil

Roasted Cauliflower and Carrots (GF, VGN)

\$4 pp

Grilled Broccolini (GF, VGN)

\$5.25 pp

Roasted Garlic, Lemon

Roasted Brussel Sprouts, Butternut Squash And

Dried Cranberries (GF, VGN)

\$5.30 pp

Wild Rice Pilaf With Dried Fruit (GF, VGN)

\$4.50 pp

apricots, raisins, golden raisins

Entrees

Swordfish Deconstructed Kebabs (GF)

\$18 pp

with grilled vegetables, capers

Spiral Ham Platter

\$158 (serves 12-15)

honey mustard, dijon, herb mayo, cranberries in wine, tea rolls *48 hour notice required

Traditional Turkey Dinner

\$28.55 pp

sliced turkey, mashed potatoes, stuffing, green beans with herb butter, gravy, cranberries in wine

Gluten Free Turkey Dinner (GF)

\$28.55 pp

sliced turkey, mashed potatoes, butternut squash, green beans with herb butter, gravy, cranberries in wine

Harvest Ravioli (V)

\$14.05 pp

sweet potato filling, cider reduction, sauteed kale, butternut squash, sauteed mushrooms

Chicken Pot Pie

\$77 half pan (serves 10-12) | \$148 full pan (serves 20-24)

with puff pastry, potatoes, carrots, celery, peas, pearl onion

Shrimp and Chorizo Paella (GF)

\$100 half pan (serves 10-12) | \$190 full pan (serves 20-24)

Pan Seared Chicken

\$14.45 pp

Pommery mustard sauce

Vegetable Paella (GF, VGN)

\$65 half pan (serves 10-12) | \$125 full pan (serves 20-24)

artichokes and mushrooms

Chicken Saltimbocca

\$14.45 pp

prosciutto, provolone, marsala lemon butter sauce

Short Rib Ravioli

\$16.50 pp

wild mushrooms, creamed leeks, roasted potatoes, red wine reduction

Porcini Rubbed Beef Tenderloin Platter (GF)

\$205 small (serves 8-10) | \$310.50 medium (serves 12-15) | \$414 large (serves 16-20)

served sliced and plattered with green peppercorn aioli



Desserts

Apple Cranberry Crisp (V)

\$34.00 small (serves 6-8) | \$65.00 large (serves 12-16)

Cannoli Dip And Chips Platter (V)

\$49 (serves 10-12)

orange chocolate chip cannoli cream, cannoli crisps,
vanilla wafers, strawberries

Eggnog Cupcakes (V)

\$13.45 full size 4 pack | \$13.95 mini dozen

butter rum frosting

Gingerbread Whoopie Pie (V)

\$21 full size half dozen | \$21 mini dozen

Gluten Free Vegan Brownie (GF, VGN)

\$3.35 / ea

Individually wrapped featuring D's Bakeshop, Boston MA

Gluten Free Vegan Chocolate Chip Cookie (GF, VGN)

\$2.45 / ea

Individually wrapped featuring D's Bakeshop, Boston MA

Holiday Seasonal Dessert Box (V)

\$25 serves 4-6

includes sugar dusted snowflake cookies, reindeer
cookies, flourless chocolate bites, mini red velvet and
chocolate whoopie pies (10 pieces total)

Mini Pear And Salted Caramel Mousse Tarts (V)

\$25 half dozen

caramelized pears, salted caramel mousse

Mini Pumpkin Mousse Tarts (GF, VGN)

\$25 half dozen

Peppermint Red Velvet Whoopie Pie (V)

\$21 full size half dozen | \$21 mini dozen

Desserts continued

Pies (V)

\$32.90 (serves 8-10)

apple, blueberry, pumpkin, pecan

Red & Green Sugar Cookies (V)

\$11.95 half dozen

Reindeer Sugar Cookies (V)

\$11.95 half dozen

White Sugar Dusted Snowflake Cookies (V)

\$11.95 half dozen

Beverages & Mixers

Apple Cinnamon Infused Water (GF, VGN)

\$18.50 gallon

Apple Cider (GF, VGN)

\$16 gallon

Hot Cider (GF, VGN)

\$19 small (serves 8-10) | \$30 medium (serves 13-16)

Hot Chocolate (GF, V)

\$24.75 small (serves 8-10) | \$39.75 medium (serves 13-16)
scratch made, splash of vanilla and cinnamon

Southern Charmer (VGN)

\$18

apple cider, cinnamon syrup, orange bitters, lemon juice,
suggested mixer with bourbon

Pomegranate Brown Sugar Mojito (VGN)

\$18

fresh lime juice, mint brown sugar simple syrup, pomegranate
juice, suggested mix with rum

Cranberry Acai Sangria Mix (VGN)

\$18

acai puree, cranberry juice, citrus juices, fresh strawberry