

# CATERING BY DESIGN



*Holiday*  
MENU



# Holiday

## HORS D'OEUVRES

### **ADOBO SHORT RIB**

sweet tomatillo relish, corn tortilla crisp / gf, df

### **REUBEN EGG ROLL**

corned beef, swiss, saurkraut, wonton wrapper, thousand island

### **BEEF TENDERLOIN CROSTINI**

medium rare sliced tenderloin, horseradish cream, fried capers

### **DIJON ENCRUSTED LAMB CHOP**

new zealand lamb, panko bread crumb, mint aioli / gf, df

### **LAMB & WAFFLE**

braised lamb, green harissa, couscous waffle, sweet pickled onion

### **BACON WRAPPED BACON**

pork belly, applewood smoked bacon, fig orange marmalade / gf, df

### **HONEY CURED BACON WRAPPED DATE**

stilton blue, smoked almond, local honey / gf, nuts

### **BACON TOMATO JAM TOAST POINT**

triple cream brie, cinnamon raisin toast, thyme

### **CHIPOTLE CREAM MEATBALL** available in petite and regular size

chipotle cream sauce

### **PIG ON A BLANKET**

smoked buffalo sausage, cream cheese, pickled mustard seed, puff pastry

### **CHICKEN POT PIE**

chicken, diced carrot, celery, onion, herb gravy, savory tartlet

### **CHICKEN ALMOND BASTILLA**

phyllo, cumin cilantro crema / nuts

### **TURKEY MEATBALL** available in petite and regular size

bourbon sage gravy, cranberry chutney / gf, df

### **CHICKEN WAFFLE**

orange syrup glazed fried chicken, mini waffle, rosemary cream cheese

### **SMOKED DUCK CROSTINI**

fig orange marmalade, thyme / df



# Holiday

## HORS D'OEUVRES

SEAFOOD, VEGETARIAN + VEGAN

### AHI POKE WONTON

sushi grade ahi, soy, sesame oil, scallion, sesame seeds / df

### HONEY SMOKED SALMON ON RYE

pumpnickel rye toast, tarragon mustard, fennel frond / gf, df

### PETITE SMOKED TROUT CAKE

green onion, caper, tarragon, lemon herb remoulade

### MINI JUMBO LUMP CRAB CAKE

meyer lemon aioli / gf, df, shell

### SALMON NACHO

wonton crisp, smoked salmon, ginger creme fraiche, wasabi caviar, chive

### LEMON POACHED SHRIMP

sweet potato chip, micro green / gf, df

### PROSCIUTTO WRAPPED SCALLOP

citrus relish / gf

### SAVORY BEET MACARON

goat cheese / gf, v, nuts

### BAKED BRIE + CHERRY PASTRY CUP

candied pecan, chive / v, nuts

### SPINACH ARTICHOKE TARTLET

cashew cream cheese, phyllo cup / df, v, vegan, nuts

### ROASTED BUTTERNUT SQUASH

cranberry braised mustard seed / gf, df, v, vegan

### BEET CURED DEVILED EGG

crystallized fennel, micro green / gf

### PETITE CHILE RELLANO

monterey jack, green chiles, wonton purse, creamy salsa / v

### RED PEPPER FALAFEL

parsley walnut pesto yogurt / v, nuts

### PEAR TARTLET

phyllo, spiced pear compote, cambozola, spiced pecan / v, nuts

### ARTICHOKE STUFFED PEPPADEW

cashew, goat cheese, micro / gf, v, nuts

### CARAMELIZED ONION & GOUDA CROSTINI

bourbon jam, rye toast / v

### CREAMY CHESTNUT SOUP SHOT

chive oil / gf, v

### FOREST MUSHROOM TARTLET

shallot & blue cheese fondue, apple cider gastrique, micro green  
apple salad / v







# Holiday STATIONS

## HOLIDAY CLAY POTS

### TRADITIONAL DUCK AND SAUSAGE CASSOULET

duck confit, andouille sausage, bacon, cannolini beans, tomato / gf, df

### WINTER VEGETABLE CASSOULET

sweet potato, butternut squash, black beans, mushrooms / gf, df, v, vegan

### MOROCCAN SHRIMP TAGINE

tomato, chickpea, saffron, sweet pepper / gf, df, shell

### CHICORY SALAD

radicchio, frisee, endive, red wine vinaigrette / gf, df, v, vegan

### RUSTIC FRENCH BREAD / v

## STUFFED PASTA STATION chef attended

choice of 2 ravioli

4 cheese ravioli + roasted tomato sugo / v

butternut squash + balsamic sage brown butter / v

mushroom ravioli + gorgonzola cream / v

lobster ravioli + saffron tomato cream / v, shell

pea ricotta + meyer lemon cream / v

toppings: pesto, parmesan, toasted herb bread crumbs, olive oil

## HOLIDAY CHEESE & CHARCUTERIE

prosciutto san danielle, truffle salami, country style pork

terrine, duck pate / gf, df

haystack mountain camembert, aged gouda, seawatch cheddar / gf, v

dried fruit, pickled cauliflower, crostini, pita crisp, spelt crackers,

whole grain mustard / gfo, df, v

## RACLETTE chef attended

soft, gooey raclette cheese scraped onto a bed of oven roasted vegetables and finished with a variety of delicious toppings

marble fingerling potato, crispy pork belly, shaved roasted brussel sprout, roasted tomato, fried caper, caramelized onion, grilled bruschetta

## HOLIDAY SEAFOOD DISPLAY

cocktail shrimp, marinated cracked crab claw, curried green lip mussel, oyster on the half shell

red cocktail sauce, green cocktail sauce, champagne mignonette, tabasco hot sauce, charred lemon





# Holiday

## STATIONS

SMALL PLATES

### **BURRATA**

roasted winter squash, pomegranate/ gf, v

### **STUFFED DELICATA SQUASH**

quinoa pilaf, piquillo pepper coulis / gf, df, v, vegan

### **PECAN SMOKED SALMON**

forest mushroom cream, fennel red potato, asparagus / gf, nuts

### **BLACKBERRY HABANERO JAM + GOAT CHEESE GRATIN**

grilled bruschetta / v

### **BRAISED BEEF SHORT RIB**

creamed spinach, chive potato pancake, lemon gremolata

### **CRISPY EGGPLANT**

spiced & seared eggplant, red pepper coulis, vegan ricotta, turmeric couscous / df, v, vegan, nuts

### **HATCH GREEN CHILE BRAISED SHORT RIB**

grilled red onion, roasted cauliflower mash, cilantro greens / gf

### **LOBSTER GNOCCHI**

cauliflower puree, butter poached lobster, curry roasted carrot / shell

### **SOY GINGER GLAZED CHICKEN TENDERLOIN**

soy sriracha, fried shishito, brussels sprout

### **PARMESAN CRUSTED ZUCCHINI CAKE**

brown butter cauliflower puree, lemon basil creme fraiche, oven roasted tomato / v

### **MAPLE LEAF DUCK BREAST**

celeriac puree, roasted baby carrots, pomegranate demi

### **PEPPERCORN RUBBED BEEF TENDERLOIN**

smashed fingerling potatoes, g&g roasted green bean, green peppercorn steak sauce, micro salad / gf

### **SEARED CRAB CAKE**

citrus jalapeno power slaw, preserved lemon aioli / gf, shell

### **STEAK DIANE**

bistro steak, brandy shallot herb butter, baby red potato, crispy sage / gf

### **BLACK COD + CARROTS**

carrot puree, vanilla roasted baby carrot, carrot crumb, chive oil / gf



# *Holiday*

## SEATED + PLATED DINNERS

### *first course*

#### **BUTTERNUT SQUASH BISQUE**

sage crème fraîche, chive / gf, v

OR

#### **DRIED CRANBERRY & MIXED GREEN SALAD**

arugula, crushed pistachio, goat cheese, pomegranate vinaigrette / gf, v, nuts

### *main course*

#### **COLORADO BRAISED SHORT RIB**

celeriac potato mash, grilled broccolini, natural jus / gf

OR

#### **PECAN SMOKED SALMON**

roasted garlic mashed potato, asparagus, forest mushroom cream, potato crisps, micro greens / gf

#### **VEGETARIAN OPTION: CRISPY EGGPLANT**

spiced & seared eggplant, red pepper coulis, vegan ricotta, turmeric couscous / df, v, vegan

### *dessert course*

#### **FLOURLESS CHOCOLATE CAKE**

decadent chocolate cake, fresh seasonal berries, raspberry coulis / gf, v





# Holiday

## BUILD YOUR OWN HOLIDAY BUFFET

### *salad*

we recommend one or two salads

#### **APPLETINI SALAD**

granny smith apple, baby spinach, sugared walnut, red onion, balsamic vinaigrette / gf, df, v, nuts

#### **ARUGULA PEAR SALAD**

shaved fennel, bleu cheese crumble, dried cranberry, candied pecan, creamy miso vinaigrette / gf, v, nuts

#### **BEET CUBE SALAD**

diced roasted red beet, roasted golden beet crisp, goat cheese crumble, field greens, champagne vinaigrette / gf, v

#### **ROASTED ROOT VEGETABLE CHOP**

butternut squash, brussels sprouts, sweet potato, parsnip, chard, cranberry vinaigrette / gf, df, v, vegan

#### **NUTCRACKER SALAD**

baby arugula, pistachio, pomegranate seed, toasted pepita cracker, poached pear, maple herb dressing / df, v, vegan, nuts

#### **ROASTED BUTTERNUT SQUASH & DRIED CRANBERRY SALAD**

baby spinach, arugula, goat cheese, pine nut, cider mustard dressing / gf, v, nuts

#### **WINTER MOJITO SALAD**

winter greens, dark rum drunken cherry, feta, jalapeno crouton, muddled mint dressing / v

### *vegetables + sides*

we recommend two or three sides

#### **ROASTED GARLIC MASHED POTATOES**

herb sweet butter / gf, v

#### **YUKON GOLD & SWEET POTATO GRATIN**

shallot, fontina cheese / gf, v

#### **WHITE TRUFFLE & PARMESAN FINGERLING POTATOES**

sea salt, cracked black pepper / gf, v

#### **WINTER RISOTTO**

butternut squash, leek, mushroom, parmesan / gf, v

#### **PROVENCAL POTATOES**

roasted fingerling, sea salt, cracked black pepper, herbs de provence / gf, df, v, vegan

#### **GOLDEN CAULIFLOWER POTATO MASH**

vegetable stock, turmeric, cream / gf, v

#### **ROASTED BRUSSELS SPROUT & CAULIFLOWER**

olive oil, fresh herb / gf, df, v, vegan

#### **GREEN BEAN + ROASTED WILD MUSHROOM**

cipollini onion, garlic, olive oil, cracked pepper / gf, df, v, vegan

#### **ROASTED ROOT VEGETABLES**

heirloom carrot, parsnip, purple potato, shallot, golden beet, thyme vinaigrette / gf, df, v, vegan

#### **SAUTEED HARICOT VERTS**

shallot, butter, lemon, red wine vinegar / gf, v

#### **TUSCAN ASPARAGUS**

roasted tomato, pine nut, lemon zest, olive oil, shaved parmesan / gf, v, nuts



# Holiday

## BUILD YOUR OWN HOLIDAY BUFFET

### *entree*

we recommend two entrees

#### **SPINACH, BACON & FONTINA STUFFED CHICKEN BREAST**

tomato basil cream sauce / gf

#### **GRILLED BEEF SHOULDER TENDERLOIN**

brandy peppercorn sauce / gf

#### **STUFFED PORTOBELLO MUSHROOM**

tomato, sauteed spinach, fired roasted pepper, roasted garlic, parmesan / gf, v

#### **PECAN SMOKED SALMON**

forest mushroom cream, potato crisp / gf

#### **APPLE & FONTINA STUFFED CHICKEN BREAST**

caramelized apple, dried cherry, fontina cheese, brandy cream sauce / gf

#### **ARTICHOKE & SPINACH STUFFED CHICKEN**

goat cheese, parmesan panko, lemon beurre blanc / gf

#### **CRANBERRY & ORANGE CHUTNEY STUFFED CHICKEN BREAST**

caramelized fennel, cumin organic chicken jus / gf, df

#### **ROSEMARY SHERRY GRILLED FLANK STEAK**

olive oil, chestnut & mushroom gravy

#### **SALT ROASTED PORK LOIN**

roasted grape, sage demi

#### **PAN SARED PACIFIC COD**

sweet jalapeno corn, tomato concasse, mozzarella corn sauce, potato crisp / gf

#### **LEMON THYME & GARLIC ROAST CHICKEN**

airline chicken, lemon natural jus / gf, df

#### **BURGUNDY BRAISED SHORT RIB**

mushroom, cipollini onion, burgundy wine, beef pan jus / gf, df

#### **SWEET ONION BALSAMIC BRAISED BEEF SHORT RIB**

tomato pan jus / gf, df

#### **HERBED PEPPERCORN RUBBED BEEF TENDERLOIN**

brandy cream sauce / gf





# Holiday

## BUILD YOUR OWN HOLIDAY MENU

*composed entree*

perfect for a seated dinner event!

### **BEEF TOURNEOS**

grilled shoulder tenderloin, winter risotto, demi au poivre, micro basil / gf

### **CHICKEN ROULADE**

corn, spinach & fontina stuffed chicken breast, roasted carrot puree, grilled asparagus, sweet jalapeno corn sauce / gf

### **GRILLED SALMON**

hazelnut romesco, roasted wild mushroom, zucchini potato cake, pea tendrils / nuts

### **COLORADO BRAISED SHORT RIB**

celeriac potato mash, grilled broccolini, natural jus / gf

### **ROAST VEGETABLE GRATIN**

yukon potato, carrot, yellow beet, butternut squash, turnip, coconut milk gratin, roasted cauliflower & brussels sprout, hazelnut romesco, micro arugula / g, v, nuts

### **PARMESAN CRUSTED ZUCCHINI CAKE**

lemon basil creme fraiche, oven roasted tomato / v

### **LEMON & GARLIC ROAST FRENCH CHICKEN**

airline chicken breast, vegetable ragout, chive whipped potato, roasted tomato, lemon natural jus / gf

### **PAN ROASTED PESTO HALIBUT**

kale pesto, braised gigante bean, meyer lemon & mustard cream, pickled red onion, micro arugula / gf



# Holiday

## DESSERT BITES

### **CHEERIO RICE KRISPIE ON A STICK**

chocolate ganache, peanut butter / gf, v, nuts

### **CRAN DESSERT BAR**

shortcake crumb, oats / v, vegan option

### **HOLIDAY MACARONS**

peppermint, pomegranate, mocha, hazelnut / gf, v, nuts

### **GINGERSNAP SANDWICH**

lemon cream / v

### **CARAMEL APPLE CRISP TARTLET**

oat crumble / v

### **WHITE CHOCOLATE PEPPERMINT BARK**

chopped peppermint candy / gf, v

### **PISTACHIO BROWN BUTTER FINANCIER**

almond flour, crushed pistachio, pomegranate coulis / gf, v, nuts

### **PUMPKIN CANNOLI**

pumpkin filling, chocolate drizzle / v

### **SPECULOOS SNICKERDOODLE SANDWICH**

cookie butter cream / v

### **CHOCOLATE GANACHE SQUARE**

peanut butter mousse, chocolate cake, raspberry coulis / v, nuts

### **PUMPKIN CHEESECAKE SQUARE**

gingersnap crust / v

### **GINGERBREAD CAKE POP**

cream cheese frosting, white chocolate ganache / v

### **PECAN TART**

spiced whipped cream / v, nuts

### **PEPPERMINT MOUSSE BROWNIE**

chocolate peppermint mousse, white chocolate ganache, peppermint candy / v

### **ASSORTED MINI CUPCAKES**

gingerbread, eggnog, apple, pumpkin / v

### **CHAMPAGNE TRUFFLE**

white chocolate ganache / v

### **STICKY TOFFEE PUDDING**

toffee sauce, mascarpone whip / v, nuts





# Holiday

## DESSERT JARS, STATIONS + PLATED DESSERTS

### DESSERT JARS

#### CHOCOLATE CUP

orange mousse, candied cranberry / gf, v, vegan option

#### SWEET CREAM

sweet cream custard, apple compote / gf, v

#### CARAMEL CHOCOLATE PUDDING CAKE

chocolate cake, spiced caramel sauce, chocolate whipped cream / v

#### MEXICAN HOT CHOCOLATE POT DE CRÈME

smooth chocolate cream, chocolate whipped cream / gf, v, nuts

#### SUGARED APPLE SHORTCAKE

apple compote, cinnamon shortcake, cream cheese mousse, nutmeg / v

#### PUMPKIN SPICED LATTE TRIFLE

pumpkin cake, espresso mousse, biscotti cookie crumb / v

#### EGGNOG POT DE CRÈME

cranberry rosemary compote / gf, v

### DESSERT STATION

#### SAUTEED BANANA FOSTER DONUT

glazed donut, dark rum, butter, banana, brown sugar / v

#### PIZZELLE STATION

vanilla, chocolate, red velvet, powdered sugar / v

#### CAKE CONE

buttercream, assorted toppings / v

#### CANNOLI BAR

ricotta, vanilla, chocolate, pumpkin, pistachio, chocolate chip, chopped candy, coconut / v, nuts

#### COOKIE DOUGH BAR

cookie dough, chocolate chips, butterscotch chips, sprinkles, coconut, marshmallow / v, nuts

### PLATED DESSERT

#### ESPRESSO FINANCIER

almond cake, amaretto anglaise / gf, v, nuts

#### FLOURLESS CHOCOLATE CAKE

decadent chocolate cake, anglaise, cherry compote / gf, v

#### GINGERBREAD CAKE

biscotti cream cheese frosting, candied cranberry / v

#### BANANA BREAD PUDDING

peanut butter glaze, chopped peanuts / v, nuts



# *Holiday Decor*

## **SETTING THE SCENE**

Find the perfect decorations for any and all holiday celebrations. We have festive decor you'll love that fits perfectly into your home or venue. We will bring your vision to life by incorporating stylish elements, colors, and textures to create just the right atmosphere.

We can design your tabletop or displays which can enhance your food offerings or stand alone as a centerpiece. Deck out your fireplace, bar or cocktail tables. We'll even create custom pieces like tap walls for a memorable experience.

Everything from furniture to linen or lighting. Our team of experienced creative designers, master carpenter, in-house florist team and graphic designer, can create unique accents and crafted furnishings for you.





# *Holiday Decor*

## **CENTERPIECES + GRAPHICS**

Make your holiday celebration all the more cheerful when you decorate using holiday floral arrangements or centerpieces. Our in-house floral team has you covered with holiday flowers for every occasion and each moment in between!

Add vibrant arrangements to your event using our holiday bouquets to spread festive cheer all year long.

Finally, we are all about the details! We can create custom signs, bar signage and menus. Each and every graphic element is designed with your vision in mind.

