

Holiday Delivery Menu

Buffet Includes a Choice of 1 Entrée | \$29.95 per person | 25 Person Minimum
Available For Delivery Monday-Friday until 5pm

SELECT ONE ENTRÉE:

Classic Beef Bourguignon

Slow Braised with Red Wine, Carrots, Pearl Onions, Mushrooms and Herb | **gf**

Honey Baked Ham

Sliced and Served with Whole Grain Honey Mustard Glaze & Cranberry - Orange Aioli | **gf**

Chilled Maple-Rosemary Salmon

Oven-Roasted and Chilled, Maple Syrup & Dijon, Mustard Glaze, Fresh Lemon & Rosemary | **gf**

Housemade Gnocchi "Au Gratin"

Bechamel, Parmesan Panna, Peas, Mushrooms, Toasted Bread Crumb Topping | **veg**

Add an additional protein for \$9.95 pp

SELECT ONE OF THE FOLLOWING SIDES:

Truffle Scented Mashed Potatoes

Yukon Gold Mashed Potatoes, Chives, Parmigiano Reggiano | **gf | veg**

Toasted Farro

Fall Root Vegetables, Pomegranate Jewels, Caramelized Onions, Pistachios, Banyul's Shallot Vinaigrette | **v**

ALSO INCLUDES:

Roasted Tri-Color Cauliflower

Garlic Confit, Cranberries, Sea Salt, Sliced Toasted Almonds | **gf | veg**

Chopped Seasonal Salad

Wild Arugula & Romaine Hearts, Feta, Butternut Squash, Celery, Avocado, Spiced Pepitas, Red Wine Vinaigrette | **gf | veg**

Freshly Baked Corn Bread

With Whipped Honey-Sage Butter

ALA CARTE MINI DESSERTS

\$4.95 Each / Minimum of 24 Per Variety

Gingerbread Petite Cakes

Orange Infused Cream Cheese Frosting, Crystalized Ginger

Petite Chocolate Pecan Pie

Whipped Cream, Chocolate Shavings

Seasonal Fruit Cobbler

Streusel Topping/ Mini Jar

Chocolate Dipped Coconut Macaroons | **gf**

Berries & Cream Tartlet

Pastry Cream, Seasonal Berries, Mint & Citrus Zest

Caramel Apple Tartlet

Caramel Apple Filling, Crumble

veg = Vegetarian | v=Vegan | gf = Gluten-Free