

# Season's Eatings Holiday Menu

A Bite of  
Heaven  
catering

\$28.25 per guest

## APPETIZERS - choose one

- Prosciutto di Parma Wrapped Honeydew Melon
- Pulled Pork BBQ on Petit Honey Jalapeño Corn Bread
- Thai Coconut Crusted Chicken with Sweet Chili Sauce
- International Cheeses with Assorted Gourmet Crackers
- Chicken Yakitori Sate with Soy Sesame Glaze
- Individual Layer Dips with Organic Blue Tortilla Chips (*Guacamole, Sour Cream, Pico de Gallo, Beans, Cheddar Cheese*)

## SALADS - choose one

- **Tricolor Salad** - *Mesclun Greens Mix, Sundried Tomato, Shaved Parmigiano Reggiano, Honey Balsamic Vinaigrette*
- **Strawberry Spinach** - *Organic Baby Spinach, Fresh Strawberry, Honey Almonds, Poppy Seed Dressing*
- **Winter Medley Salad** - *Sweet Gem, Tango and Oak Artisan Lettuces, Garden Carrot, Radish, Heirloom Tomato, Buttermilk Chive Dressing*
- **Roasted Pepper Caesar** - *Romaine, Grape Tomato, Roasted Red Pepper, Garlic Crouton, Parmesan, Caesar Dressing*

## ENTREES - choose one

- Penne Ala house - made Vodka Cream Sauce (*San Marzano Tomatoes, Vodka*)
- Butternut Squash Ravioli with Sage Brown Butter
- Eggplant Rollatini
- Roasted Turkey Breast with Rosemary Pomegranate Gravy
- Salmon Filet with Basil Butter
- Herb Crusted Filet Mignon *Add 3.50 per guest*
- Pork Tenderloin with house - made Apple Butter
- Grilled Chicken Paillard with Balsamic Glaze, Red and Yellow Heirloom Tomato, Sweet Maui Onion

## SIDES - choose two

- Herb Roasted Baby Potatoes
- Holiday Orzo *Black Olives, Red Onion, Tomato, Cucumber*
- Green Beans *Roasted Garlic, Himalayan Sea Salt*
- Roasted Winter Vegetables

## DESSERTS - choose one

- Sweet Potato Pie
- Apple Pie
- Gingerbread Cake with Cream Cheese Frosting, Sparkling Cranberries
- Chocolate Cake with Swiss Meringue Frosting
- Apple Cardamom Cupcakes with Apple Cider Icing

