12 Baskets CATERING



HOLIDAY MENU

AVAILABLE NOV - DEC 2026

Classic Package at $25PP

SALAD

Harvest Salad | veg, gf, sf
roasted spiced butternut squash, fresh apples, dried cherries, toasted pepitas, crumbled goat cheese, spring mix, cinnamon, turmeric, garlic, paprika, chipotle, thyme, olive oil, honey-chipotle vinaigrette

ENTREE
(CHOOSE ONE)

Whole Roasted Citrus-Herb Turkey | gf, df, sf
lemon, orange, fuji apple, cinnamon, tarragon, rosemary, thyme, bay, onion, garlic, cranberry

Grilled King Salmon with Cranberry Mostarda +5 | gf, df, sf
tarragon, brown mustard, apple cider vinegar, honey, garlic, mustard seeds, cinnamon, parsley, chives

Apricot-Ginger Glazed Ham with Tarragon-Apricot Aioli | gf, df, sf
ginger, dried apricots, cinnamon, clove, tarragon, mustard, peach preserves

SIDES

Pear & Herb Sweet Potato Gratin| veg, sf
garnet potatoes, yukon gold potatoes, bartlett pears, heavy cream, rosemary, black pepper, parmesan

Cranberry-Apple & Sausage Stuffing | sf
tarragon, sage, onion, celery, garlic, butter, granny smith apple, sausage, cranberry, roasted turkey stock

Golden Mashed Potatoes with Roasted Turkey Gravy | veg, gf, sf
yukon gold potatoes, heavy cream, butter, salt, pepper

Green Bean Casserole with Fried Onions & Crisp Pancetta
fresh green beans, onion, worcesterchire, garlic, mushroom cream, soy sauce, milk, crispy onions, pancetta

DESSERT
(CHOOSE ONE)

Cranberry Gingerbread Cake | veg, sf
molasses-gingerbread cake, cranberry coulis, brown-butter mascarpone buttercream, gingerbread crunch

Apple Crisp with Vanilla Bean Whipped Cream | veg, gf, sf
fire-roasted granny smith apples, brown sugar, cinnamon, nutmeg, brown butter, oats, vanilla bean, heavy cream

Black Forest Cake | v, sf
dark cocoa, cherries, kirsch, mascarpone, confectioners sugar, almond, butter, cream, vanilla bean, shaved chocolate

V = VEGAN || VEG = VEGETARIAN || GF = GLUTEN FREE || DF = DAIRY FREE || SF = SOY FREE
E = CONTAINS EGGS || N = CONTAINS TREE NUTS



GRILLED
KING SALMON



GREEN BEAN
CASSEROLE



HARVEST SALAD



APRICOT-GINGER
GLAZED HAM



GOLDEN MASHED
POTATOES



ROASTED CITRUS-HERB
TURKEY

Elegant Package at $29PP

SALAD

Pomegranate Kale Salad | veg, sf
granny smith apples, pomegranate, bleu cheese crumbles, crispy onions, roasted shallot vinaigrette

ENTREE
(CHOOSE ONE)

Herb-Crusted Prime Rib with Rosemary Au Jus +5 | gf, df, sf
rosemary, thyme, garlic, roasted beef broth, bay, peppercorn, parsley

Cranberry-Apple Stuffed Pork Loin with Herbed Velouté | sf
tarragon, sage, onion, celery, garlic, butter, granny smith apple, sausage, cranberry, roasted turkey stock

Apricot-Ginger Glazed Ham with Tarragon-Apricot Aioli | gf, df, sf
ginger, dried apricots, cinnamon, clove, tarragon, mustard, peach preserves

SIDES

Roasted Brussels Sprouts | gf, df, sf
brussel sprout, olive oil, balsamic, cranberry, lardons, salt, black pepper

Baked 5-Cheese Mac n Cheese with Toasted Breadcrumbs | veg, sf
cavatappi, fontina, white cheddar, parmesan, mozzarella, smoked gouda, panko, butter, parsley

Garlic Herb Sweet Potato Soufflé | veg, sf
garnet potatoes, thyme, rosemary, garlic, eggs, parmesan, paprika, butter, cracker crumbs

Honey-Harissa Glazed Carrots & Squash | v, gf, df, sf
baby carrots, butternut squash, harissa, olive oil, salt, pepper, honey, chives

House-Made Focaccia with Butter Board Trio | veg, sf
balsamic black garlic, caramelized onion, cranberry, orange, wheat flour, yeast, white wine, thyme, rosemary, salt, olive oil

DESSERT
(CHOOSE ONE)

Cranberry Gingerbread Cake | veg, sf
molasses-gingerbread cake, cranberry coulis, brown-butter mascarpone buttercream, gingerbread crunch

Apple Crisp with Vanilla Bean Whipped Cream | veg, gf, sf
fire-roasted granny smith apples, brown sugar, cinnamon, nutmeg, brown butter, oats, vanilla bean, heavy cream

Black Forest Cake | v, sf
dark cocoa, cherries, kirsch, mascarpone, confectioners sugar, almond, butter, cream, vanilla bean, shaved chocolate

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HERB CRUSTED
PRIME RIB



HOUSE-MADE FOCACCIA &
BUTTER BOARD



ROASTED
BRUSSELS SPROUTS



HONEY-HARISSA GLAZED
CARROTS & SQUASH



POMEGRANATE
KALE SALAD



CRANBERRY-APPLE
STUFFED PORK LOIN