

CATERING HOLIDAY MENU



Main Courses

- Honey Glazed Ham [GF]
- Aromatic Turkey Breast [GF]
- Zaatar & Herbs Chicken Breast [GF]
- Acorn Squash with Chestnut Stuffing [Vegetarian]
*can be made Vegan and GF
- Pumpkin Bake with Swiss Chard [Vegan]

Holiday Side Dishes

- Whipped Yukon Gold Potatoes [Vegetarian, GF]
- Sweet Potato Puree, Fennel, Wild Thyme [Vegetarian, GF]
- Chestnut Sausage Stuffing (can be made vegetarian)
- White Cheddar Mac & Cheese [Vegetarian]
- Roasted Butternut Squash with Pumpkin Seeds [Vegan, GF]
- Spiced and Glazed Rainbow Carrots [Vegan, GF]
- Balsamic Glazed Brussel Sprouts with Shaved Parmesan [Vegetarian, GF]
- Fall Harvest Salad; Mixed Greens, Butternut Squash, Persimmon, Cranberries, Pepitas. Cider Lemon Dressing [Vegan, GF]
- Winter Harvest Salad; Arugula, Crisp Apples, French Feta Cheese, Mushrooms, Walnuts, Beets [Vegetarian, GF]

Choice of Bread

- Stone Oven Rolls
- Cornbread with Garlic Whip

Choice of Sauce

- Orange Cranberry Sauce
- Turkey Gravy

Dessert Selection

- Assorted Pies
- Dark Chocolate Lazy Cake
- Lemon Berry Trifle