The Specialty menu you have been waiting for has finally arrived.

## CONTINENTAL CATERING <br> 

It's about to get delicious

minimum order 10 people \$38.00 per person

Eggs, choice of one:
breakfast casserole / sausage bacon, potatoes, eggs, fontina, green onion goat cheese frittata / leek, baby spinach, mushrooms
vegetable quiche / french pastry crust, gruyere, seasonal vegetable, peppers, kale Meat, choice of two:
sage breakfast link sausage crisp applewood smoked bacon
brown sugar candied bacon
maple dijon glazed ham steak
grilled chicken apple sausage
beyond sausage patty
Savory Starches, choice of one:
breakfast potatoes o'brien / yukon gold, sauteed onions and peppers, house hot sauce cheesy potatoes dauphinoise / thin sliced potato layers, parmesan cheese, fresh thyme soyrizo hash / shredded potatoes, spinach, onions, peppers, mexican spices
Platters, choice of two:
pumpkin spice overnight oats
breakfast fruit salad / melon, pineapple, grapes, berries
bagel platter / salmon lox, cucumber, tomato, lemon, red onion, capers,
chive schmear, everything spice
deviled eggs / brown sugar candied bacon
Sweets, choice of one:
eggnog french toast bake / spiced eggnog batter, candied pecans, cinnamon butter classic french toast / thick brioche, cinnamon batter, sweet butter, maple syrup chocolate croissant bread pudding / cinnamon, raisins, bourbon vanilla cinnamon roll bake / baked cinnamon sugar rolls, maple glaze puff pastry tarts / cranberry orange and apple pie

## APPETIZER PLATTERS



## serves 10 people

gourmet deviled eggs / assortment of smoked salmon, candied jalapeno, crunchy bacon \$28.00
artisan cheeses / chefs selection of artisan cheeses, fig chutney, roasted nuts, fresh and dried fruits, baguette, flatbreads, lavosh \$90.00 california charcuterie / dried salami, prosciutto, capicola, seasonal sausage, tapenade, cherry bourbon chutney, assorted mustards, baguette, flatbreads, lavosh \$105.00
chilled camembert / maple onion and spiced pecans $\mathbf{\$ 4 5 . 0 0}$ baked brie en croute / french brie wheel in flaky pastry, brown sugar cranberry and apple compote $\mathbf{\$ 2 . 0 0}$
smoked salmon platter / lemon, onion, capers, hard-boiled egg, fresh dill $\mathbf{\$ 9 0 . 0 0}$
mezze platter / traditional hummus, roasted red pepper hummus, marinated feta, olives, dried dates, pita chips, lavosh \$85.00 crudite / roasted beet hummus, fresh garden vegetables $\mathbf{\$ 6 5 . 0 0}$ fresh fruit / berries, pineapple, melon, honey yogurt dip \$65.00 herbed cheese ball / basil, chive, thyme, pine nut crust, crisp crackers $\$ 45.00$
cold crab dip display / crisp crackers, crudites $\mathbf{\$ 1 0 5 . 0 0}$
ham biscuit sandwiches / cranberry apricot mustard, aged cheddar

## \$78.00

turkey biscuit sandwiches / havarti, cranberry aioli \$88.00 roasted lemon spinach artichoke dip / pine nuts, fried garlic, crostini $\$ 40.00$
rosemary studded goat cheese / black pepper, seasonal jams, mostarda, crostini, crisp crackers $\mathbf{\$ 4 8 . 0 0}$
bacon wrapped shrimp / butter fried, spiced orange glaze $\mathbf{\$ 9 0 . 0 0}$ shrimp cocktail / chipotle cranberry aioli \$70.00 maryland style crab cakes / blue crab, old bay seasoning, sriracha remoulade $\mathbf{\$ 1 1 0 . 0 0}$ pomegranate guacamole / fresh fried corn chips \$45.00

# SALADS 

minimum order 10 people \$6.00 each
$\$ 50.00$ per bowl, serves 10
/ young greens, green apple, baby spinach, purple kale, dried fig, toasted walnuts, shaved fennel, goat cheese, roasted shallot vinaigrette
/ succulant grapefruit, arugula, asparagus, pomegranate, shaved parmesan, toasted almond, lemon vinaigrette / blistered cherry tomatoes, black pepper parmesan frico, classic caesar dressing
/ young greens, romaine, roasted pears, candied pecans, gorgonzola cheese, balsamic vinaigrette
/ sweet potato, kale, dried cranberry, pistachio, honey oregano vinaigrette

# SLAW <br> SALADS 

minimum order 10 people $\$ 4.00$ each
$\$ 30.00$ per bowl, serves 10
/ sweet lemon
aioli, pineapple
/ creamy cider
dressing, poppy, maple syrup / tart fresh
cranberry, crisp green apple, pecan, orange

# ENTREES 

## minimum order 10 people, priced per person

## Beef:

smoked beef tri-tip / stout demi, chimichurri, house steak sauce \$13.95
black pepper crusted prime rib / roasted garlic jus, horseradish cream \$17.95
gochujang prime rib / black garlic jus, wasabi crema \$17.95
short rib / fig balsamic demi \$14.95

## Poultry:

whole roasted turkey / citrus and herb brine, slow roasted to perfection, served with pomegranate demi \$110.00 (serves 10-15 people)

## Pork:

roasted pork loin / apple butter bacon jam \$14.95
citrus glazed ham / roasted pineapple \$12.95

## Vegetarian:

charred eggplant / cannellini beans, lentils, sweet pepper-roasted tomato ragout, tuscan kale, crispy spiced chickpeas \$8.00
roasted cauliflower steak / brown butter sage, pine nut, currant freekeh \$9.00
butternut squash lasagna / \$9.00

## Side Dishes:

mashed sweet potatoes / spicy chipotle \$4.50
roasted sweet potatoes / five-spice $\mathbf{\$ 4 . 5 0}$
herb + cheese dauphinoise $\mathbf{\$ 5 . 0 0}$
rosemary roasted fingerling potatoes $\mathbf{\$ 4 . 5 0}$
garlic mashed potatoes $\mathbf{\$ 4 . 5 0}$
penne pasta / garlic, basil, pine nuts, sun-dried tomatoes, pesto $\mathbf{\$ 4 . 5 0}$ roasted brussels sprouts / bacon maple dressing \$4.50
balsamic grilled vegetables / eggplant, zucchini, squash, red onion, red bell pepper \$4.00 roasted root vegetable / red and gold beets, parsnips, carrots \$4.50 charred broccolini / pesto, sun dried tomatoes, parmesan cheese $\mathbf{\$ 4 . 5 0}$ roasted za'atar baby carrots / feta, pepitas $\mathbf{\$ 4 . 5 0}$ green beans provencal / fresh haricot verts, garlic, tomato, olive oil \$4.50

## From the Smoker:

half chicken / bourbon and herb braise, applewood smoked \$10.95
texas style brisket / salt \& pepper rub, 18-hour cook, cider sweet bbq sauce $\mathbf{\$ 1 2 . 9 5}$ santa maria rubbed tri-tip / oakwood smoke, light tangy bbq sauce $\mathbf{\$ 1 3 . 9 5}$ sticky pork belly / brown sugar cure, fruitwood smoke, hoisin glaze $\mathbf{\$ 1 0 . 5 0}$

Serves 10 people 32oz \$48.00, $80 z$ \$13.00

pumpkin pie dip / cinnamon, ginger snap cookies cannoli dip / sweet ricotta mascarpone, lemon zest, chocolate chips, cannoli crackers caramel apple cheesecake dip / candied pecans, bourbon caramel, granny smith apples eggnog cheesecake dip / ginger snap cookies

## SWEETS

## by the dozen

cranberry white chocolate cookies $\mathbf{\$ 2 4 . 0 0}$
pecan pie bar $\$ \mathbf{3 2 . 0 0}$
apple crumble bar $\mathbf{\$ 3 2 . 0 0}$

pumpkin spice cookie $\mathbf{\$ 2 4 . 0 0}$
eggnog snickerdoodle $\$ \mathbf{2 2 . 0 0}$
peppermint triple chocolate chip cookie $\mathbf{\$ 2 4 . 0 0}$



## \$49.50 PER PERSON

## Salads, choice of two:

hearty greens / young greens, green apple, baby spinach, purple kale, dried fig, toasted walnuts, shaved fennel, goat cheese, roasted shallot vinaigrette
winter citrus / succulent grapefruit, arugula, asparagus, pomegranate, shaved parmesan, toasted almond, lemon vinaigrette
roasted pear / young greens, romaine, roasted pears, candied pecans, gorgonzola cheese,
balsamic vinaigrette
holiday farro salad / sweet potato, kale, dried cranberry, pistachio, honey oregano vinaigrette fresh fruit / melon, pineapple, grapes, berries
granny's cranberry slaw / tart fresh cranberry, crisp green apple, pecan orange
shaved brussel sprout slaw / creamy cider dressing, poppy, maple syrup

## Entrees, choice of two:

oven roasted turkey breast / herbs roasted, bourbon gravy
santa maria rubbed tri-tip / oakwood smoke, house tangy barbeque sauce
citrus glazed ham / roasted pineapple
cornish hen / cider brined, sage brown butter
roasted pork loin / herb crusted, cranberry citrus sauce
baked ziti / pumpkin cream
butternut squash lasagna
short rib / fig balsamic demi
Sides, choice of two:
traditional savory stuffing
cranberry cornbread stuffing
mashed sweet potatoes / spicy chipotle
roasted sweet potatoes / five-spice
garlic mashed potatoes
brussel sprouts / bacon maple dressing
roasted root vegetables / eggplant, zucchini, squash, red onion, red bell pepper charred broccolini / pesto, sun-dried tomatoes, parmesan cheese roasted za'atar baby carrots / feta, pepitas

## Includes:

cranberry orange relish
seasonal rolls and butter


