



## HOLIDAY CATERING MENU

# The Holiday Table

**FROM CORPORATE AND PRIVATE HOLIDAY PARTIES TO FAMILY GATHERINGS, BUILD YOUR CELEBRATION À LA CARTE FROM THE COLLECTION WITHIN, OR ASK ABOUT OUR CURATED HOLIDAY PACKAGES.**

RECEPTIONS - HOLIDAY MEALS - SWEETS - BEVERAGES



## PLANNING YOUR CELEBRATION

# HOW TO BUILD YOUR MENU

### ***HOLIDAY RECEPTION***

- Cocktail Hour Before Dinner:  
4–5 Passed Bites & 1 Display
- Heavy Hors d'Oeuvres  
Reception: 6–8 Passed Bites, 2  
Dips or Displays, 2 Small  
Plates & 1 Carving Station
- Plan 4–6 Pieces Per Guest  
Before Dinner, 10–12 Pieces  
Per Guest without Dinner

### ***HOLIDAY MEAL, BUFFET STYLE***

- 1–2 Salads, 1 Soup, 3–4 Sides,  
2–3 Proteins & 1 Bread Basket

### ***HOLIDAY MEAL, FORMALLY PLATED***

- 1 Salad or Soup, 1–2 Entrées, 2  
Sides & 1 Bread Basket
- Guest entrée counts are due  
with final headcount

### ***GOOD TO KNOW***

- Mix & Match Across Every Section
- Minimum Guest Count: 75 (Holiday Family Feast: 50)
- Final selections & headcount are due two weeks before the event.
- All Menu Items are sold as is. Customization may incur additional fees
- Holiday Dates Book Quick - Reserve Early!

### ***Dietary Guide***

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**V+ - Vegan**

**V - Vegetarian**

**GF - Gluten Free**

**DF - Dairy Free**

**N - Contains Nuts**

**SF - Contains Shellfish**

**\* Available on request | V+ items are also Dairy Free**  
**Please share all allergies when ordering**



## BUILD YOUR HOLIDAY RECEPTION

# PASSED HOLIDAY BITES

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### CHILLED & ROOM TEMPERATURE

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#### **ROASTED BEET & BLOOD ORANGE TARTARE**

Endive Spear, Pistachio Dust & Micro Herbs  
(V+ · GF · N)

#### **BLOODY MARY SHRIMP COCKTAIL SHOOTER**

Chilled Poached Shrimp, Spiced Bloody  
Mary Cocktail Sauce, Shaved Celery &  
Lemon (GF · DF · SF)

#### **DUCK CONFIT CROSTINI**

Braised Leeks & Apricot Port Chutney (DF)

#### **PETITE COUNTRY HAM BISCUITS**

Red Pepper Jelly & Whole Grain Dijon (DF\*)

#### **SOUTHERN DEVEILED EGGS**

Candied Bacon, Smoked Paprika & Fresh  
Chive (GF · DF)

#### **SOUTHERN TOMATO PIE CHOUX**

House-Made Tomato & Chive Savory Choux,  
Whipped Sharp White Cheddar, Summer  
Tomato Preserves & Chive Baton (V)

#### **SAGE ROASTED ACORN SQUASH TARTLET**

Whipped Chèvre & Tart Cherry Compote (V)

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### WARM

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#### **BACON-WRAPPED DAY BOAT SCALLOPS**

White Truffle Aioli & Chive (GF · DF · SF)

#### **GRILLED LAMB LOLLIPOPS**

Mint Chimichurri & Flaky Sea Salt (GF · DF)

#### **BUTTERNUT SQUASH ARANCINI**

Cranberry Aioli & Crispy Sage (V)

#### **PETITE LUMP CRAB CAKES**

Old Bay Remoulade & Charred Lemon (SF)

#### **CIDER GLAZED PORK BELLY BITES**

Apple Butter & Pickled Mustard Seed (GF ·  
DF)

#### **THREE CHEESE TORTELLINI SPOON**

Sweet Basil Pesto & Crispy Parmesan Crust  
(V)

#### **CRISPY HANUKKAH POTATO LATKE**

Crème Fraîche, American Caviar & Fresh  
Chive (GF\*)

#### **BLACK-EYED PEA FRITTERS**

Chow Chow Relish & Hot Pepper Vinegar  
(V+)

#### **COCONUT LEMONGRASS CHICKEN SATAY**

Spicy Peanut Sauce & Thai Basil (GF · DF ·  
N)

#### **WILD MUSHROOM DUXELLES VOL-AU- VENT**

Truffle Mascarpone & Fresh Thyme (V)

#### **CACIO E PEPE ARANCINI**

Smoked Tomato Romesco (V · N)

The Holiday Table – Fall & Winter Catering





## BUILD YOUR HOLIDAY RECEPTION

# GRAND DISPLAYS

PRICED PER GUEST, BASED ON 6 OUNCES  
PER PERSON UNLESS OTHERWISE NOTED

### **BAKED BRIE EN CROÛTE**

Double Cream Brie Wheel Wrapped in Puff Pastry, Raspberry Preserves & Local Rosemary Honey

Crusty Baguettes & Assorted Crackers (V)

### **WINTER HARVEST VEGETABLE CRUDITÉ**

Chef's Selection of Seasonally Sourced Produce, Displayed Farmers Market Style Featuring Heirloom Winter Root Vegetables Roasted Beet & Horseradish Hummus, Winter Herb Green Goddess

Accented with Romanesco Trees, Rainbow Carrots & Fresh Herb Garland (V • GF)

### **FESTIVE FRUIT & BERRY**

Fresh Seasonal Fruit, Melons, Berries & Tropical Delights

Garnished with Fresh Mint & Rosemary Sprigs Served with Eggnog Spiced Vanilla Bean Yogurt (V • GF)

### **IMPORTED & DOMESTIC CHEESE**

Chef's Curated Classic, Local & Artisanal Cheeses

Featuring Limited Release Seasonal Cheeses Specialty Flavored Crackers & Flatbreads, Whole Grain Mustard, Cranberry & Fig Jams, Whole Honeycomb, Fresh & Dried Fruits, Berries & Spiced Holiday Nuts

Garnished with Sugared Cranberries & Fresh Rosemary Sprigs (V • N • GF\*)

### **SOLSTICE CHARCUTERIE BOARD**

Chef's Selection of Cured European Meats & Select Premium Cheeses

Featuring Solstice-Inspired Seasonal Butcher Cuts, Cornichons, Pickled Vegetables, Sweet & Smoky Mustard, Cranberry Apple Chutney Rosemary Crostini & Crackers

Styled with Salami Rosettes, Rosemary Sprigs & Pomegranate Jewels

### **HOLIDAY GRAND DISPLAY**

A Combination of our Best-Selling Displays, To Include our Imported & Domestic Cheese, Solstice Charcuterie, Winter Harvest Crudité & Festive Fruit Displays (N)

### **HOLLY JOLLY COCKTAIL SHRIMP**

Old Bay Poached Carolina Shrimp Over Crushed Ice

House Horseradish Cocktail Sauce, Fresh Citrus & Holly Berry Adornments

Priced Per Dozen • 8 Dozen Minimum  
(GF • DF • SF)

### **MERRY MIGNONETTE RAW BAR**

One Dozen Oysters on the Half Shell, Cocktail Crab Claws, Marinated Green-Lipped Mussels & Chilled Cocktail Shrimp Over Crushed Ice Champagne Cranberry Mignonette, Cocktail Sauce, Hot Sauce & Fresh Citrus

Priced Per Dozen Set • 8 Dozen Set Minimum  
Styled with Evergreen Boughs & Frosted Winter Accents (GF • DF • SF)

The Holiday Table – Fall & Winter Catering





## BUILD YOUR HOLIDAY RECEPTION

# SMALL PLATES

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PRICED PER PLATE

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### **SHRIMP & LOBSTER RAVIOLI**

*Aged Sherry Cream, Braised Fennel & Chive Oil*

*Toasted Lemon Herb Breadcrumb (SF)*

### **PAN SEARED GROUPE**

*Warm Mediterranean Wheat Berry Salad,  
Roasted Delicata Squash & Charred Lemon  
Brown Butter Sage Emulsion, Pomegranate  
Arils*

### **BOURSIN STUFFED SC QUAIL LOLLIPOPS**

*Stone Ground Cheddar Grits, Braised  
Rainbow Chard & Lingonberry Gastrique  
Toasted Pecan Crumble (GF · N)*

### **LOWCOUNTRY SHRIMP & GRITS**

*Adluh Mills Stone Ground White Cheddar  
Grits, Tasso Gravy & Gullah Succotash (SF ·  
GF\*)*

### **PORCINI CRUSTED PORK CHEEKS**

*Jupiter Purple Rice & Roasted Heirloom  
Carrots  
Hunter's Sauce, Cider Apple Mostarda &  
Microgreens*

### **SPINACH & ROASTED GARLIC TORTELLINI**

*Braised Lamb Ragout & Roasted Garlic,  
Wilted Spinach, Herbed Goat Cheese  
Crumble & Fresh Mint Gremolata*

### **CRISPY FRIED SHRIMP**

*Sweet Potato Hash, Winter Peach Gastrique  
Green Onion Emulsion & Benne Seed (DF · SF)*

### **CHAMPAGNE POACHED PEAR CHICKEN**

*Ancient Grains, Kale & Toasted Pine Nuts  
Champagne Pear Glace & Accents (DF · N)*

### **SMOKY "CHORIZO" CASSOULET**

*Creamy Cannellini Beans, Tender Root  
Vegetables & Charred Zucchini  
Toasted Herb Crumble Crust & finished with  
Asparagus (V+ · GF\*)*

### **SUN-DRIED TOMATO & GOAT CHEESE RAVIOLI**

*Tomato Vodka Sauce, Warm Roasted  
Artichoke & Baby Arugula Salad  
Sweet Basil Pesto Drizzle & Toasted Pine Nuts  
(V · N)*

### **ARTISAN FOCACCIA STATION V\***

#### **Choose Two or Three**

*Black Mission Fig, Prosciutto & Whipped  
Ricotta · Roasted Winter Peach, Brie & Hot  
Honey · Caramelized Onion, Gruyère & Fresh  
Thyme*

The Holiday Table – Fall & Winter Catering





# **BUILD YOUR HOLIDAY RECEPTION**

## **FROM THE CARVING BOARD**

**CHEF ATTENDED & CARVED GUEST FACING • PRICED  
PER GUEST, BASED ON 5 OUNCES PER PERSON**

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### **SLOW ROASTED AMISH TURKEY BREAST**

*Traditional Cranberry Sauce & Giblet Pan Gravy (DF • GF\*)*

### **APPLEWOOD BACON WRAPPED PORK LOIN**

*Apple Ginger Chutney & Tarragon Glace (GF • DF)*

### **PORCINI CRUSTED CENTER CUT BEEF TENDERLOIN**

*Sweet & Smoky Dijon, Bourbon Shallot Demi-Glace (GF • DF)*

### **CEDAR PLANK ROASTED SALMON**

*Brown Sugar & Pink Peppercorn Finish, Creamy Cucumber Dill Relish (GF)*

### **ROSEMARY & GARLIC CRUSTED PRIME RIB**

*Horseradish Mousse & Natural Au Jus (GF)*

### **DIJON & HERB CRUSTED FRENCHED RACK OF LAMB**

*Mint & Pistachio Pesto, Pomegranate Molasses (N • GF\*)*

### **CIDER BRINED RACK OF PORK**

*Bone-In Center Cut, Herb Roasted Apple Compote & Hard Cider Glace de Veau (GF • DF)*

### **PEPPERCORN SEARED AHI TUNA LOIN**

*Sliced Guest Facing, Citrus Ponzu, Wasabi Crème & Pickled Ginger (GF\*)*

### **CAROLINA COUNTRY CURED HAM**

*Smoked Cherry Compote & Brandy Pear Jus (GF • DF)*

## **FIRESIDE DIPS \_\_\_\_\_ PRICED PER GUEST**

### **SOUTHERN CREAM CHEESE DIP**

*Red & Green Pepper Jelly, House-Seasoned soda crackers with comeback seasoning (V)*

### **WHIPPED RICOTTA**

*Maple Pomegranate & Walnut Finish, Toasted Spiced Naan Bites (V • N)*

### **SMOKED CAROLINA TROUT DIP**

*Lemon Crème Fraîche, Capers, Shallot & Fresh Dill, Everything Spiced Flatbreads (GF\*)*

### **WARM SHRIMP & LUMP CRAB DIP**

*Gruyère, Old Bay Butter Crumb & Green Onion, Herb Crostini (SF)*

### **ROASTED BUTTERNUT SQUASH HUMMUS**

*Pomegranate Arils, Za'atar Pepitas & Chili Oil, Warm Pita (V+ • GF\*)*

The Holiday Table – Fall & Winter Catering





## BUILD YOUR HOLIDAY RECEPTION

# INTERACTIVE STATIONS

CHEF OR SERVER ATTENDED • PRICED PER GUEST

### **MERRY MASH "MARTINI" BAR**

*Martini Glass Service*

*Whipped Yukon Gold & Maple Sweet Potato Mash, Sharp Cheddar, Applewood Bacon, Sour Cream, Chive & Crispy Tobacco Onions*

*Candied Pecans, Mini Marshmallows, Brown Sugar & Butter (V\* • N • GF\*)*

### **EVERGREEN SALAD STATION**

*Arcadian Greens, Baby Spinach, Kale & Brussels, Power Greens, Heirloom Grape Tomatoes, English Cucumber, Bermuda Onions, Black Olives, Garbanzo Beans, Shredded Carrots, Banana Peppers, Praline Pecans, Toasted Almonds, Cheddar Cheese, Shaved Parmesan, Garlic Ciabatta Croutons, Buttermilk Ranch, Honey Dijon, Raspberry & Balsamic Vinaigrettes (V • N • GF\*)*

### **MILLIONAIRE'S MAC & CHEESE BAR**

*Server Attended, Impressively Presented In A Large Bubbling Cauldron, Scooped & Topped To Order with Fontina White Sauce Mac, Butter Poached Lobster, Dry Rubbed Brisket, Grilled Chicken, Wild Mushrooms, Green Onions, Crispy Pancetta Bits & Toasted Truffled Panko (SF)*

### **HOLIDAY HEARTH BISCUIT & WAFFLE BAR**

*Buttermilk Biscuits & Belgian Waffles*

*Buttermilk Fried Chicken, Country Ham, Hot Honey, Warm Maple Syrup & Sorghum Butter Pimento Cheese, Spiced Pear Ginger Jam & Bread & Butter Pickles*

*Gingerbread Spice Dust & Toasted Pecan Praline Crumble (N)*

## THE PREMIUM EXPERIENCE

### **BLACK TIE CAVIAR STATION**

*Premium Chef-Attended Service & Mother-of-Pearl Spoons*

*Royal Osetra, White Sturgeon & Kaluga Hybrid Caviars with Buckwheat Blini, Kettle Chips, Crème Fraîche, Chopped Egg, Shallot, Chive & Lemon*

*Based on 1.5 ounces per person • Chilled Champagne Pairing Available (GF\*)*

The Holiday Table – Fall & Winter Catering





## BUILD YOUR HOLIDAY MEAL FROM THE GARDEN

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PRICED PER GUEST

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### **ARCADIAN SALAD**

*Fresh Pears, Red Onion, Praline Pecans, Crumbled Feta, Savory Pork Cracklings & Dried Cranberries*

*Apple Cider Vinaigrette (GF · N)*

### **SOLSTICE CAESAR SALAD**

*House Focaccia Croutons, Shaved Parmesan, English Cucumber, Heirloom Tomatoes & Freshly Cracked Black Pepper*

*Creamy Peppercorn Caesar Dressing (GF\*)*

### **MISTLETOE SALAD**

*Red & Green Cabbages, Baby Arugula, Roasted Apples, Pomegranate Arils & Praline Pecans*  
*Sweet Basil Champagne Vinaigrette (V · GF · N · V+\*)*

### **EVERGREEN BERRY SALAD**

*Strawberries, Blueberries, Carrots, Red Cabbage, Spiced Almonds, Shaved Parmesan, Baby Spinach & Iceberg*

*Sweet Georgia Onion Vinaigrette (V · GF · N)*

### **MEDITERRANEAN HARVEST GRAIN SALAD**

*Chilled Wheat Berry, Couscous & Seasonal Roasted Vegetables*  
*Lemon Parsley Vinaigrette (V+)*

## HOLIDAY SOUP — PRICED PER GUEST

### **BUTTERNUT SQUASH BISQUE**

*Extra Virgin Olive Oil & Toasted Pepitas (V · GF · V+\*)*

### **CREAMY WHITE BEAN SOUP**

*Smoked Fennel Sausage & Kale (GF)*

### **LOWCOUNTRY SHE-CRAB SOUP**

*Dry Sherry, Lump Crab & Chive Oil (SF · GF\*)*

The Holiday Table – Fall & Winter Catering





## BUILD YOUR HOLIDAY MEAL

# GATHERING OF SIDES

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PRICED PER GUEST

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### **FRENCH GREEN BEANS**

*Caramelized Shallots, Roasted Red Peppers & Toasted Garlic Oil (V+ · GF)*

### **CHARRED BROCCOLINI**

*Lemon, Garlic & Calabrian Chili (V+ · GF)*

### **ROASTED GARDEN PARSNIPS & CARROTS**

*Smoked Dandelion Tea Honey & Fresh Thyme (V · GF · DF)*

### **WHISKEY GLAZED CAROLINA CARROTS**

*Brown Sugar Butter, Toasted Pecan & Flaky Sea Salt (V · GF · N)*

### **SAFFRON BUTTER CAULIFLOWER RICE**

*Golden Raisins, Toasted Almonds & Fresh Herbs (V · GF · N)*

### **ROASTED ACORN SQUASH**

*Brown Butter, Sage & House Honey Granola Crunch (V · N)*

### **CRISPY BRUSSELS SPROUTS**

*Pork Belly, Truffle Honey & Aged Parmesan (GF)*

## SOUTHERN CLASSICS

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PRICED PER GUEST

### **8-HOUR BRISKET BRAISED COLLARD GREENS**

*Sweet Onion, Apple Cider Vinegar & Pot Liquor (GF · DF)*

### **DUCK FAT BRAISED BLACK-EYED PEAS**

*Smoked Ham Hock, Holy Trinity & Fresh Thyme (GF · DF)*

### **BACON & SHERRY CREAMED SWEET CORN**

*Applewood Bacon, Dry Sherry & Fresh Chive (GF)*

### **CLASSIC GREEN BEAN CASSEROLE**

*Wild Mushroom Cream & Crispy Fried Onions (V)*

### **CROOKNECK SQUASH CASSEROLE**

*Sweet Onion, Sharp Cheddar & Savory Streusel Topping (V)*

### **Grandma's Five Cheese Baked Mac & Cheese**

*Sharp Cheddar, Gruyère, Fontina, Smoked Gouda & Parmesan*

*Toasted Herb Cracker Crust (V)*

The Holiday Table – Fall & Winter Catering





**BUILD YOUR HOLIDAY MEAL**

# GATHERING OF SIDES CONTINUED

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**PRICED PER GUEST**

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**HERB ROASTED FINGERLING POTATOES**

*Rosemary, Thyme & Flaky Sea Salt (V+ · GF)*

**WHIPPED YUKON GOLD POTATOES**

*Cultured Butter, Sweet Cream & Fresh Parsley (V · GF)*

**WHITE CHEDDAR & HERB POMME PURÉE**

*Aged White Cheddar, Roasted Garlic & Fine Herbs (V · GF)*

**MAPLE ROASTED SWEET POTATOES**

*Vermont Maple, Fresh Rosemary & Toasted Pepitas (V+ · GF)*

**SWEET POTATO GRATIN**

*Brown Sugar, Warm Holiday Spices & Candied Pecans (V · GF · N)*

**GRUYÈRE POTATO GRATIN**

*Roasted Garlic Cream & Fresh Thyme (V · GF)*

**LOADED TWICE BAKED POTATO CASSEROLE**

*Sharp Cheddar, Applewood Bacon, Sour Cream & Chive (GF)*

**CHEESY CELEBRATION POTATO CASSEROLE**

*Sharp Cheddar, Sour Cream & Crispy Cornflake Crust (V)*

**WILD RICE PILAF**

*Dried Cranberries, Toasted Pecans & Fresh Herbs (V+ · GF · N)*

**ANCIENT GRAIN PILAF**

*Farro, Quinoa & Red Rice, Braised Confetti Vegetables (V+)*

**SPINACH ARTICHOKE RISOTTO**

*Parmigiano Reggiano, Lemon Zest & Fresh Basil (V · GF)*

## STUFFINGS & DRESSINGS

**PRICED PER GUEST**

**CLASSIC CORNBREAD STUFFING**

*Sage Sausage, Celery, Sweet Onion & Fresh Herbs*

**SOUTHERN-STYLE AUTUMN DRESSING**

*Toasted Sourdough, Roasted Apple, Celery & Fresh Thyme (V)*

**BRIOCHE OYSTER & SAGE BREAD PUDDING**

*Gulf Oysters, Leeks & Brown Butter (SF)*

The Holiday Table – Fall & Winter Catering





## BUILD YOUR HOLIDAY MEAL

# THE FEAST

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PRICED PER GUEST

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**BROWN SUGAR & HERB GLAZED SPIRAL HAM**

*Hot Honey Peach Finish (GF • DF)*

**SLOW SMOKED HICKORY TURKEY**

*Citrus Spiked Whole Cranberry Relish & Giblet Gravy (DF • GF\*)*

**CRAB STUFFED CAROLINA FLOUNDER**

*Lemon Beurre Blanc & Charred Lemon (SF)*

**12 HOUR BRAISED BEEF BRISKET**

*Smoked Tallow & Bourbon Glace (GF • DF)*

**Red Wine Braised Lentil Ragout**

*Rosemary Sofrito Mixed Lentils & Chianti Tomato Reduction*

*Extra Creamy Truffled Polenta & Dressed Petite Greens (V+ • GF)*

**SLOW BRAISED LAMB SHOULDER**

*Harissa & Preserved Lemon, Charred Cipollini Onions (GF • DF)*

**HERB ROASTED AIRLINE CHICKEN BREAST**

*Cranberry Orange Glaze & Rosemary Pan Jus (GF • DF)*

**CAST IRON SEARED KING TRUMPET "SCALLOPS"**

*Shaved Garlic & Thyme Vegan Brown Butter*

*Roasted Parsnip Purée, Speckled Butter Bean Succotash & Pickled Shallots (V+ • GF)*

**ROASTED BEEF PROVENÇAL**

*Sauce Bordelaise & Meyer Lemon Gremolata (GF)*

**PAN ROASTED LINE CAUGHT GROUPER**

*Citrus Fennel Salsa Verde & Blistered Tomatoes (GF • DF)*

The Holiday Table – Fall & Winter Catering





**BUILD YOUR HOLIDAY MEAL**

# THE BREAD BASKET

PRICED PER GUEST

## **THE CLASSIC BASKET**

*Soft NC Potato Rolls &  
Southern Buttermilk  
Biscuits  
Whipped Honey Butter  
(V)*

## **THE HARVEST BASKET**

*Soft NC Potato Rolls,  
Southern Buttermilk  
Biscuits, Sea Salt &  
Rosemary Focaccia &  
Cast Iron Skillet  
Cornbread  
Whipped Honey Butter &  
Sorghum Butter  
(V)*

## **THE BAKER'S TABLE**

*Soft NC Potato Rolls,  
Buttermilk Biscuits,  
Rosemary Focaccia,  
Skillet Cornbread, Black  
Olive Ficelle, Roasted  
Beet & Wild  
Oat Loaf & Brown Butter  
Molasses Bread  
Whipped Honey Butter,  
Sorghum Butter & Herb  
Infused Olive Oil  
(V)*

*Gluten Free Rolls Available Upon Request*

The Holiday Table - Fall & Winter Catering





**BUILD YOUR HOLIDAY MEAL**

# MINI SEASONAL SWEETS

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PRICED PER PIECE

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**CHAI CHEESECAKE TART**

*Chai Spiced Cheesecake, Buttery Shortbread Shell & Cinnamon Whipped Cream (V)*

**EGGNOG PANNA COTTA**

*Silky Nutmeg Infused Cream (GF)*

**GINGER MOLASSES COOKIES**

*Chewy Spiced Molasses Cookie, Turbinado Sugar (V)*

**PUMPKIN CHEESECAKE MOUSSE SHOOTER**

*Whipped Pumpkin Cheesecake Mousse, Cinnamon Cream & Candied Pepitas (V • GF)*

**PEPPERMINT BARK SHOOTER**

*Chocolate Cake, Peppermint Bark & Chocolate Mousse (V)*

**SPICE CAKE MINI CUPCAKE**

*Caramel Drizzle & Cream Cheese Buttercream (V)*

**PUMPKIN CHEESECAKE SQUARES**

*Graham Cracker Crust, Spiced Pumpkin Cheesecake & Whipped Cream (V)*

**MINI PECAN TART**

*Buttery Shortbread Shell & Brown Sugar Pecan Filling (V • N)*

**MINI APPLE TARTS**

*Cinnamon Spiced Apples, Streusel Topping (V)*

**PUMPKIN CRUNCH TORTE**

*Spiced Pumpkin Cake, Toasted Walnut and Vanilla Wafer Crust & Whipped Cream (V • N)*

**PUMPKIN BLONDIE**

*Brown Sugar Pumpkin Spice Blondie with Almonds (V+ • GF • N)*

**PEPPERMINT CHEESECAKE**

*Chocolate Cookie Crust, Peppermint Cheesecake & Crushed Candy Cane (V)*

PLEASE NOTE: ROCKY TOP CATERING IS NOT A NUT FREE FACILITY.

The Holiday Table – Fall & Winter Catering





**BUILD YOUR HOLIDAY MEAL**

# SIGNATURE CAKES & CLASSICS

PRICED PER CAKE/PAN

**PECAN PRALINE TOPPED CHEESECAKE**

*New York Style Cheesecake, Caramel Pecan Topping & Graham Crust (V • N)*

**CINNAMON SWIRL CHEESECAKE**

*Toffee Sauce & Candied Pecans, Available Plated (V • N)*

**CRANBERRY WHITE CHOCOLATE CARDAMOM BREAD PUDDING**

*Grand Marnier Crème Anglaise*

*Priced Per Pan • Serves 20-24, Served Warm From Chafing Dishes (V)*

**CINNAMON ROLL BREAD PUDDING**

*Made with Cinnamon Rolls, Finished with Cinnamon Roll Glaze*

*Priced Per Pan • Serves 20-24, Served Warm From Chafing Dishes (V)*

**HOLIDAY 9" CAKE**

*Vanilla, Chocolate or Red Velvet (V)*

*Priced Per Cake • Serves 12-14*

The Holiday Table – Fall & Winter Catering





**BUILD YOUR HOLIDAY MEAL**

# HOLIDAY BEVERAGES

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**PRICED PER PERSON**

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**HOT COCOA BAR**

*Rich Dark Chocolate Cocoa*

*Toasted Marshmallows, Whipped Cream, Crushed Peppermint & Chocolate Shavings (V · GF\*)*

*Spiked Upgrade: Peppermint Schnapps, Irish Cream & Bourbon*

**MULLED CIDER STATION**

*Hot Spiced Apple Cider, Cinnamon, Clove & Orange Peel (V+ · GF)*

*Spiked Upgrade: Spiced Rum & Bourbon*

**HOLIDAY EGGNOG STATION**

*House Made Eggnog, Fresh Grated Nutmeg & Cinnamon (V · GF)*

*Spiked Upgrade: Bourbon, Dark Rum & Brandy*

**HOLIDAY COFFEE BAR**

*Fresh Brewed Coffee & Decaf*

*Gingerbread, Peppermint Mocha & Pumpkin Spice Syrups, Whipped Cream (V · GF)*

*Spiked Upgrade: Irish Whiskey & Coffee Liqueur*

**CHAMPAGNE TOAST STATION**

*Chilled Sparkling Wine, Sugared Cranberries & Rosemary Sprigs*

*Pomegranate, Blood Orange & Elderflower Mixers*

*Non-Alcoholic Sparkling Available (V+ · GF)*

**SIGNATURE HOLIDAY COCKTAIL**

*Cranberry Bourbon Smash, Rosemary Simple Syrup & Orange Twist*

*Custom Cocktails Available Upon Request (V+ · GF)*

**ZERO PROOF HOLIDAY SPRITZ**

*Sparkling Cranberry, Fresh Rosemary & Lime (V+ · GF)*

*All Spiked Upgrades Include Licensed Bartender Service*

The Holiday Table – Fall & Winter Catering





**BUILD YOUR HOLIDAY MEAL**

# HOLIDAY FAMILY FEAST

SEVEN COURSES, SERVED PLATED OR FAMILY STYLE

50 Guest Minimum • Vegetarian Courses Available Upon Request

**THE CRUDO**

*Citrus Cured Red Snapper Crudo*

*(GF • DF)*

*Blood Orange, Shaved Fennel,  
Calabrian Chili & Extra Virgin Olive  
Oil*

**THE SOUP**

*Cioppino Shooter (SF)*

*San Marzano Seafood Broth, Garlic  
Butter*

*Prawn & Grilled Crostini*

**THE STEAMED CLASSIC**

*Prince Edward Island Mussels (DF •  
SF • GF\*)*

*Saffron Tomato Broth, White Wine,  
Garlic & Grilled Bread*

**THE WARM APPETIZER**

*Stuffed Calamari (DF • N • SF)*

*Herbed Breadcrumb Stuffing, Spicy  
Arrabbiata  
& Pine Nut Gremolata*

**THE PASTA**

*Squid Ink Linguine (DF • SF)*

*Littleneck Clams, White Wine, Garlic,  
Chili Flake & Toasted Breadcrumb*

**THE FRY**

*Crispy Fritto Misto (DF • SF)*

*Rock Shrimp, Smelts, Lemon Wheels,  
Meyer Lemon Aioli & Fried Herbs*

**The Main**

*Pan Seared Black Cod (GF)*

*Creamy Mascarpone Polenta, Roasted Cherry Tomatoes & Salsa Verde*

## OPTIONAL: THE SWEET FINISH

**ITALIAN CHRISTMAS COOKIE PLATE & STRUFFOLI**

*Pizzelle, Rainbow Cookies, Pignoli & Honey Glazed Struffoli (V • N)*

The Holiday Table – Fall & Winter Catering

