

Fall Holiday Menu

Individually Packaged Meals

Each Holiday Meal comes individually packaged with :
Homemade Cranberry Sauce, Fresh Baked Pumpkin Seed Rolls, Holiday Sugar Cookies

Your choice of: 1 Entrée / 1 Salad / 2 Sides
A minimum of 8 of each is required.

Entrees:

Roasted Turkey Breast

Black Pepper-Sage Gravy \$15.95

Apple Cider Smoked Ham (GF)

Dried Cranberries \$15.95

Baked Salmon (GF)

Honey and Whole Grain Mustard Glaze, Butter Sauce \$16.95

Pan Seared Chicken Breast

Fresh Thyme Jus \$15.95

Maple Glazed Pork Loin (GF)

Roasted Apples, Cider Sauce \$16.95

Braised Beef Short Rib (GF)

Rosemary-Red Wine Sauce \$17.95

Roasted Turkey Breast & Apple Cider Smoked Ham Duo \$16.95

Baked Salmon & Pan Seared Chicken Breast Duo \$17.95

Grilled Cauliflower "Steak" (V, GF)

Cranberry-Orange Brown Butter Sauce \$14.95 (minimum not required)

Butternut Squash Risotto Cake (Vegan, GF)

Apple "Butter", Walnuts \$14.95 (minimum not required)

Salads:

Mixed Baby Greens Salad (Vegan, GF)

Bell Peppers, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette

Fresh Spinach Salad (GF)

Cranberries, Feta Cheese, Roasted Corn, Red Onions, Pancetta Dressing

Caesar Salad

Romaine Hearts, Parmesan, Focaccia Crouton

Pear Salad (V, GF)

Romaine, Poached Pear, Walnuts, Blue Cheese, Cranberries, Orange Balsamic

Endive and Frisée Salad (GF)

Pecans, Pomegranate Seeds, Apples, Feta Cheese, Apple Smoked Bacon, Cider Vinaigrette

Sides:

Vanilla Bean Mashed Sweet Potatoes (V,GF)

Sweet Potatoes with Maple Syrup, Brown Sugar and Vanilla Bean

Cranberry-Wild Rice (Vegan, GF)

Sweet Corn, Toasted Pecans and Orange

Fresh Green Beans with Toasted Almonds (V,GF)

Seasoned with Salt, Pepper and Butter

Smashed Potatoes (V, GF)

Caramelized Onions, Butter

Andouille Sausage-Cornbread Stuffing

Honey-Thyme Roasted Fall Vegetables (V, GF)

Winter Vegetables with Orange Zest, Fresh Thyme and Honey

Cauliflower Gratin (V, GF)

Parmesan, Gruyere

Roasted Button Mushrooms (Vegan, GF)

Baby Button Mushrooms with Olive Oil, Fresh Rosemary

Glazed Carrots (V,GF)

Fresh Steamed Carrots, Agave Nectar, Parsley, Butter

5 Cheese Mac and Cheese (V)

Roasted Brussels Sprouts (GF)

Apple Smoked Bacon, Caramelized Onions

Scalloped Potatoes (V, GF)

Parmesan, Gruyere

Beyond the Box
CATERING

Holiday Hot Boxes

FOR EASY ORDERING!

A minimum of 8 of each is required.

Traditional Turkey Box \$15.95

Roasted Turkey Breast

Black Pepper-Sage Gravy

Mixed Baby Greens Salad (Vegan, GF)

Bell Peppers, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette

Andouille Sausage-Cornbread Stuffing

Honey-Thyme Roasted Fall Vegetables (V, GF)

Winter Vegetables with Orange Zest, Fresh Thyme and Honey

Assorted Holiday Cookies

Pumpkin Seed Rolls

Cranberry Sauce

Traditional Ham Box \$15.95

Apple Cider Smoked Ham (GF)

Dried Cranberries

Mixed Baby Greens Salad (Vegan, GF)

Bell Peppers, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette

Andouille Sausage-Cornbread Stuffing

Honey-Thyme Roasted Fall Vegetables (V, GF)

Winter Vegetables with Orange Zest, Fresh Thyme and Honey

Assorted Holiday Cookies

Pumpkin Seed Rolls

Cranberry Sauce

Traditional Combo Box #1 \$16.95

Roasted Turkey Breast

Black Pepper-Sage Gravy

Apple Cider Smoked Ham (GF)

Dried Cranberries

Mixed Baby Greens Salad (Vegan, GF)

Bell Peppers, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette

Andouille Sausage-Cornbread Stuffing

Honey-Thyme Roasted Fall Vegetables (V, GF)

Winter Vegetables with Orange Zest, Fresh Thyme and Honey

Assorted Holiday Cookies

Pumpkin Seed Rolls

Cranberry Sauce

Traditional Combo Box #2 \$17.95

Baked Salmon & Pan Seared Chicken Breast Duo

Mixed Baby Greens Salad (Vegan, GF)

Bell Peppers, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette

Andouille Sausage-Cornbread Stuffing

Honey-Thyme Roasted Fall Vegetables (V, GF)

Winter Vegetables with Orange Zest, Fresh Thyme and Honey

Assorted Holiday Cookies

Pumpkin Seed Rolls

Cranberry Sauce

Vegan – Gluten Free Box \$14.95

Butternut Squash Risotto Cake (Vegan, GF)

Apple "Butter", Walnuts

Mixed Baby Greens Salad (Vegan, GF)

Bell Peppers, Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette

Cranberry-Wild Rice (Vegan, GF)

Sweet Corn, Toasted Pecans and Orange

Roasted Button Mushrooms (Vegan, GF)

Baby Button Mushrooms with Olive Oil, Fresh Rosemary

Fresh Fruit

Cranberry Sauce

Beyond the **Box**
CATERING