Holiday Catering 2022

Please place orders by noon, Monday 12/20 for pickup
no later than 4pm Saturday, 12/24.
Quarts feed 3-4; trays are 10" x 12" and feed 8 -10
Please call 845.915.3088 to pre-order. Orders must be prepaid.

Homemade Starters

Cocktail Meatballs – *beef & pork, homemade Concord grape glaze; ready to reheat; $45/30*

Korean Fried Chicken Wings – *ginger, garlic, soy, sesame, gochujang pepper paste; $50/40*

Turkey & Cranberry Mini Quiche – *house-roasted turkey, homemade stuffing & cranberry chutney; ready to reheat; $60/24*

Chicken Liver Pate – *French-style pate, shallots, capers, garlic, brandy, butter & cream; $14/12oz jar*

Mini Crab Cakes - *Our crab cakes made into cocktail party size – trayed and ready to cook. Served with malt vinegar aioli; $70/24*

Salmon & Shrimp Balls – *fresh salmon, shrimp, scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg, ready to reheat; $70/30*

Deviled Eggs - *Made with Colman's English Mustard $34/40 pc*

Vegetarian Chopped Liver – *lentils, onions, walnuts, rough puree; gf ingredients, $12/pint*

Asian Chicken Meatballs – *ground chicken, ginger, garlic, soy, sesame, onion, bit of bread crumb; honey/soy glaze; $45/30*

Christmas Hummus Duo – *avocado hummus paired with beetroot hummus & fresh seasonal veg; $42 per 18" platter; vegan & GF*

Caprese Christmas Wreath – *grape tomatoes, fresh mozzarella bocconcini, basil chiffonade, herbs & olive oil; balsamic vinegar glaze; $65/ 18" platter*

Baked Ricotta Dip – *with sundried tomatoes, spinach, romano cheese, fresh diced roma tomatoes, lemon, olive oil & herbs, with baguette; serve cold or reheat; $16/quart*

Smoked Fish Platter – *Samaki double-smoked salmon, our whitefish salad; smoked wild-caught kippers - capers, chopped egg, dill; $89 (18" platter)*

Buttermilk Fried Chicken Strips - *Made with GF rice flour. Buttermilk-brined boneless/skinless chicken & homemade ranch dressing***;** *$40/tray*

Homemade Soup & Stews *Quarts, $14.95, Vegan Soup of the Day, GF Beef & Bean Chili*

Homemade Sides

Molded Cranberry Salad: *with diced apples, oranges, pineapple, celery, walnuts, whole-berry cranberry sauce; $32/64oz*

Potato & Cheese Pierogies: *(about 40), with sautéed onions, butter & seasonings - $52 per tray; vegetarian*

Garlic Mashed Potatoes: *russets, roasted garlic, cream, butter, spices - $11 per quart; vegetarian*

Roasted Cider-Glazed Carrots: *apple cider reduction, herbs, spices $32 per tray; vegan, g/f*

Cranberry Chutney - *made with whole cranberries, brown sugar, spices - $10 per pint; vegan, g/f*

Beef Gravy: *pan-drippings, nip of bourbon & house stock - $9 per quart*

5-Cheese Mac & Cheese: *Homemade bechamel cheese sauce (contains nutmeg), gemelli pasta - $40 per tray - add bacon +$10, add mushrooms +$4, add chicken & spicy pimiento cheese +$14*

Whipped Sweet Potatoes: *maple butter, toasted coconut & pecans $45 per tray; vegetarian, g/f*

Creamed Spinach: *w/cream, parmesan cheese, spices - $17 per quart; vegetarian, contains nutmeg*

Sandwich Platters

Mini Croissant Tray: 24 mini croissant sandwiches: 8 tuna salad, 8 curried chicken salad, and 8 herbed egg salad, dressed with fresh leaf lettuce - $75 per tray

Tea Sandwiches: 40 tea sandwiches made on our homemade bread – Tomato/Basil/Mozzarella on Sourdough Country White, Ham & Swiss on Rye with mustard, Tarragon Chicken Salad on Granary with vinaigrette, dressed with fresh leafy greens - $115

Cold Mains

Carved Turkey Breast Platter

Hand-carved slices of tender, oven-roasted turkey with homemade gravy. Fully cooked, served at room temperature or reheated
Serves 12-14, $145

Grilled Lemon-Garlic Chicken Breasts

House-brined boneless, skinless breasts of ABF chicken, grilled and ready to reheat.
Serves 10-12, $85

Hot Mains

Black Bean Veggie Bowl - *Vegan blend of farro, spinach, scallions, carrot, shredded Brussels, black beans, salsa verde ;* $62 per pan
Shrimp Scampi - *Shrimp sauteed with tomatoes, arugula and gemelli pasta in garlicky breadcrumbs; topped with feta and arugula*; $92 per pan
Happy Seth Bowl (GF)- *vegan*, *crispy tofu, rice, quinoa, zhug hot sauce, veg, sesame, cilantro, peanut sauce; $72, vegan*
Korean Shrimp Stack - *fried shrimp, on seasoned farro, sesame seeds, cilantro, pickles, hoisin, sesame seeds, scallions;* $88 per pan
Shrimp & Chorizo (GF) *Sauteed shrimp, spicy chorizo, scallions, spicy compound butter on seasoned red quinoa***;** $95 per pan

Mains Ready-to Cook

Cranberry-Apple Stuffed Pork Loin - *With almonds, panko bread crumbs, veg, herbs & spices; tied, seasoned, ready to cook*; $65 (5 to 6 pounds precooked weight)

Duxelles Stuffed Roast Beef *Mushroom & shallot puree with breadcrumbs and seasonings, with homemade gravy; choice round, ready to cook* $100 *(5-6 pounds, precooked weight)*

Tenderloin of Beef *Whole choice tenderloin, cleaned, trimmed, tied, seasoned; MP - bacon wrapped, +$15*

Norwegian Salmon Fillet *Whole side of fresh premium Norwegian salmon, skinned & trimmed; comes with seasoning packet and dill sauce; $98*

Homemade Desserts

Ginger Cake Swiss Roll – *cream cheese filling, candied cranberries $32*

Pecan Sour Cream Coffee Cake $32

GF Chocolate Layer Cake $39 *(made with quinoa)*

Peppermint Bundt Cake $32

NY Cheesecake $52

Dutch Apple Crumb Pie $23

Bakewell Tart Pastry shell, cranberry mincemeat, frangipane & almonds **$30**

Buche de Noel (limited availability) traditional rolled vanilla cake filled with chocolate mousse, buttercream icing, nicely decorated **$48**

Sticky Toffee Pudding $35 *Moist sponge bundt, toffee sauce on the side*

Belgian Chocolate Mousse Pie $45

Bakery Big Cookie Box
$30/dozen, $58/2 dozen, $85/3 dozen

Gingerbread People $4.50 per

Brownies, Blondies & Berries $58
Homemade Belgian chocolate brownies, walnut blondies and beautiful berries to share

Tea Breads $21
Cranberry Orange or Lemon Poppy

Your Name:

Phone number:

Pickup Date:

Pickup Time:

Today's Date: