



Holiday Catering 2024

Please place orders by noon, Friday 12/20 for pickup no later than 4pm Monday, 12/23, we are closed Christmas Eve and Christmas Day

We apply a standard 12% service charge on all catering and special orders. Depending on the complexity of your order, early morning pickup, equipment requirements, etc., additional charges may apply.

Breakfast/Brunch

- Piper's Buttermilk Pancake Batter** \$9 per quart
add ½ pint of our homemade caramel butter, \$9
- Continental Breakfast Basics** - Freshly baked muffins, scones, croissants, danish & tea breads; Small \$32 serves up to 10; Large \$54 serves up to 20
- Smoked Salmon Platter** - Samaki smoked salmon with pickled shallots, chopped egg, herbed cream cheese, capers, baguette, approximately 3 pounds; \$120
- GF Frittata** - Oven-baked omelet made with GF ingredients; choice of **Mediterranean** (vegetarian) or **Ham/Cheddar/Leek**; cooked & picked up cold, ready to be reheated, \$40, feeds up to 15
- Quiche Lorraine** - Bacon, leeks, Gruyere cheese & eggs, pastry shell \$25 Feeds up to 8
- Cheesy Grits** Coarse stone-ground white grits, parmesan & cheddar cheeses \$18 per quart
Add sautéed mushrooms +\$6
- Bircher Muesli** Raw oats soaked in milk and cider, with yogurt, shredded apples, walnuts, dried fruit \$18 per quart

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
- 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; cooked, ready to reheat; \$70/30
- Deviled Eggs** - Made with Colman's English Mustard \$34/40 pc
- Vegetarian Chopped Liver** – lentils, onions, walnuts, egg, rough puree, nice option for vegetarians on crudites or charcuterie boards; 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
- Buttermilk Fried Chicken Strips** - Made with GF rice flour. Buttermilk-brined boneless/skinless chicken & homemade ranch dressing; \$40/tray

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
- Scalloped Potatoes:** sliced russet potatoes cooked in a cream and cheddar cheese sauce - \$18 per quart
- Cranberry Sauce** - 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
- Roasted Root Veg:** sweet potatoes, russets, carrots, parsnips, seasoned and roasted; \$18/quart
- Creamed Spinach:** w/cream, parmesan cheese, spices - \$18 per quart; vegetarian, contains nutmeg

Sandwich Platters

- Mini Croissant Tray** - 24 mini croissant sandwiches: 8 tuna salad, 8 chicken salad, and 8 herbed egg salad, fresh leaf lettuce - \$75/tray
- Tea Sandwiches** - 24 tea sandwiches made on our homemade bread – Tomato, Basil & Mozzarella on Sourdough Country White, Ham & Swiss on Rye with mustard, Chicken Salad on Granary with vinaigrette, dressed with fresh greens - \$58
- Hoagie Box** - Turkey Club, Italian Market, Yinzer Hoagies - cut into quarters, side of homemade pickles; 32 pieces \$120
- Vegetarian Tartine Platter** - Triangles of seasoned ricotta with apricot & mint, egg salad with capers & hummus with pickled veg, 32 pieces \$69

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

Available cold for reheating as well –
please let us know your preference

Feast of the Seven Fishes Pie – cod, scallops, shrimp, clams, pulpo, calamari, mussels in a flavorful cream broth with potatoes, leeks, shallots, carrots & celery; this is a 10" pie, double-crust; \$40

Korean Shrimp Stack - fried shrimp, on seasoned farro, sesame seeds, cilantro, pickles, hoisin, sesame seeds, scallions; \$88 per pan

Chicken & Biscuits - Creamy stew of chunky chicken, shallots, leeks, sherry-wine sauce, herbs & spices, with our cheddar biscuits; \$62 per pan

Vegan Black Bean Veggie Bowl - Vegan blend of farro, spinach, scallions, carrot, shredded Brussels, black beans, salsa verde ; \$62 per pan

Vegan Happy Seth Bowl (GF)- vegan, crispy tofu, rice, quinoa, zhug hot sauce, veg, sesame, cilantro, peanut sauce; \$72, vegan

Shrimp & Chorizo (GF) Sautéed shrimp, spicy chorizo, scallions, spicy compound butter on seasoned red quinoa; \$95 per pan

Mains Ready-to Cook

Italian Roast Pork Raw boneless pork roast rubbed with roasted garlic, housemade rub & rosemary, tied, ready to cook ½ loin (approx. 4lb raw weight) \$54 Full (approx. 8lb raw weight) \$100

Duxelles Stuffed Roast Beef Mushroom & shallot puree with breadcrumbs and seasonings, with homemade gravy; choice round, ready to cook \$120 (5-6lb 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; \$120

Your Name:

Phone number:

Pickup Date:

Pickup Time:

Today's Date:

Homemade Desserts

Ginger Cake Swiss Roll
cream cheese, candied cranberries \$32

Walnut Sour Cream Coffee Cake \$32

GF Chocolate Layer Cake \$39

Peppermint Bundt Cake \$32

NY Cheesecake \$52

Dutch Crumb Apple Pie \$23

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

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

Tea Breads \$21
Cranberry Orange or Lemon Poppy