



THE CATERING COMPANY

2024 *Holiday* MENU

We are excited to present our 2024 holiday menu guide, which we have created to make planning your holiday gathering as simple and pleasing as we can!

Please use these menus as a tool but don't limit your imagination - we are happy to accommodate custom requests as well.

We have found that there are two entertaining formats that work best for most of our clients - cocktail receptions and buffet dinners. We have designed this guide keeping that in mind, with the first section dedicated to our delectable small bites and tabled presentations. We encourage you to choose 2-3 passed hors d'oeuvres, and 5-8 tabled hors d'oeuvres, including maybe 1 or 2 beautiful centerpiece presentations.

Buffet dinners are a perfect way to bring together your guests for a warm and festive holiday feast! Choose 1 or 2 main entrees and a selection of our seasonally influenced side dishes, and maybe a salad to round it out!

Don't forget dessert! Our pastry department thrills in celebrating the season with tiny sweets and impressive displays. And if you don't see what you are looking for, just ask!

let us help you *celebrate!*

holiday guide



cocktail receptions

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passed hors d'oeuvres



seafood

Asian Pesto Grilled Shrimp
Serrano Chiles, Garlic, Ginger, Lime Juice, Fish Sauce,
Sesame Oil, Basil, Mint

Asian Style Tuna Tartare in Miso Tuile Cup

Chesapeake Crab Crisps
Lump Crabmeat Salad on Old Bay Potato Chips

Gravlax with Savory Dill Pancakes
Tomato Creme Fraiche

Grilled Tequila Lime Shrimp

Lobster Tater Tots with Red Pepper Relish

Korean Chili Shrimp

Mediterranean Shrimp Crostini

Mini Crab Cakes with Traditional Remoulade Sauce

Mini Lobster BLT

Mini NC Shrimp and Grit Cakes

Mini Panko Crusted Crab Cakes with
Japanese Mustard

New England Lobster Dip & Old Bay Potato Chips

Petite Lobster Rolls with Vanilla Aioli, Micro Greens

Saffron Shrimp Arancini with Sherry Aioli

House-Smoked Salmon Gougere

Togarashi Seared Tuna with Apple Radish Slaw

Wasabi Crusted Tuna with Pomegranate Glaze

chicken & duck

Chicken & Ginger Dumplings

Chicken Saltimbocca Roulade with Fresh Sage, Fontina,
and Prosciutto

Duck Breast, Cranberry Compote & Brie Crostini

Duck Confit Latke with Apple and Pear Butter, Baby
Spinach and Cranberry Gastrique

Grilled Chicken Tartlet with Seared Peppers
& Spicy Mayo

Mini Chicken and Waffle Bite with Habanero-Peach
Syrup

Mini Masa Cakes with Pulled Duck, Mole and Cilantro
Micro Greens

Orange Soy Glazed Duck on Jasmine Rice Cake with
Pickled Ginger

Spanish Chicken Croquetas

passed hors d'oeuvres



beef & lamb

Beef Short Rib Tartelette with Corn Purée, Chive, & Tomato Marmalade

Bacon Wrapped Tenderloin Morsel with Gorgonzola, Aged Balsamic

Baby Rack of Lamb with Mint Pesto

Beef Roulade with Herbed Cheese and Sour Cherry Compote

Bite Size Yorkshire Puddings

Espresso Rubbed Tenderloin Canape

Filet of Beef Crostini with Lemon Cipolline Relish
Grown Up Grilled Cheese with Short Ribs, Caramelized Onions, Horseradish Mayo

Mini Beef Wellingtons

Prime NY Strip Crostini

Short Rib Tostada with Radish, Cilantro, Chipotle Crema & Chili Demi Glaze

Sous Vide Prime New York Strip on Whole Grain Toast

“Steak Frites” Seared Beef, Horseradish & Crispy Potato Gaufrette

pork

Appalachian Eggroll with Pulled Pork, Braised Greens, Pickled Onions & Smoked Jalapeno BBQ

Apple Brandy Pork Belly

Country Ham and Cheddar Gougeres

Croqueta de Jamon with Jalapeno Honey and Crispy Shallots

Gougeres with Manchego, & Prosciutto di Parma Quince Aioli

Pork Tenderloin Angel Biscuits with Green Tomato Butter

Sausage Stuffed Mushrooms

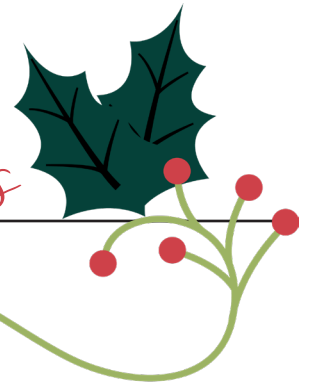
Seared Pork Belly on Risotto Cake

Sous Vide Pork Belly on Risotto Cake with Butternut Squash Puree & Cranberry Relish

Spanish Tortilla Bite with Chorizo & Garlic Aioli

Steamed Pork Dumplings with Soy Dipping Sauce

passed hors d'oeuvres



vegetarian

3 Cheese Arancini with Marinara Sauce

Bourbon Cranberry Compote Pastry Bites

Brie Tartlet with Fig Jam & Thyme

Butternut Arancini with Cranberry Gastrique & Hazelnut Powder

Cacio e Pepe Arancini with Herb Aioli & Calabrian Chili Honey

Caprese Skewer

Caramelized Butternut Squash & Pomegranate Crostini with Whipped Feta & Honey

Cauliflower Parmesan Fritters with Romesco Sauce

Crispy Cheese Beignet with Fresh Italian Basil & Sun-Dried Tomato Sauce

Crispy Blue Corn Chip with Avocado Mash and Coriander Leaves

Crispy Vegetable Spring Rolls

Sauteed Shiitake and Spicy Carrot Slaw & Eel Sauce

Fried Vegan Polenta Cup with Bourbon-Smoked Greens, Smoked Chile & Agave

Ginger Sweet Potato Fritters
Lime-Dill Crema

Herbed Cheese Stuffed Artichoke Bottoms

Korean Tofu with Danny's Cucumber Relish, Ssamjang, & Micro Cilantro

Mini Hearts of Palm Cake

Mini Red Lentil Patties with Raita Sauce

Mini Wild Mushroom Tartlets with Caramelized Onion, Wild Mushrooms & Gruyere

Ottoman Carrot Fritters with Pistachio Pesto

Potato Latkes with Spiced Apple Chutney

Quinoa Cracker with Golden Beets & Lemon-Thyme Chevre Mousse

Raclette & Caramelized Onion Tartlet

Ruby Port Poached Pear & Chevre on Toast Points

Smokey Tomato Chutney on Polenta Cakes

Spinach & Cheese Stuffed Mushrooms

Southwestern Savory Cups; Black Bean, Red Pepper, Avocado & Fresh Cilantro in Crisp Shell

Steamed Vegetable Dumplings with Soy Dipping Sauce

Sweet Potato Mini Hand Pie with Caramelized Onions, Fontina, Crispy Sage

Truffle Gruyere Grilled Cheese with Smoked Tomato Jam

Vegetable Empanadas wit Spicy Tomato Sauce

Wild Mushroom and Blue Cheese Tart

Zucchini Fritters with with Hot Tomato Chutney

tabled hors d'oeuvres



flatbreads

Charcuterie Flatbread with San Marzano Tomatoes, Fresh Mozzarella, Fresh Basil, Pine Nuts and Arugula

BBQ Chicken and Bacon Flatbread with Housemade BBQ and Scallions

Bianco Flatbread with Fresh Mozzarella, Ricotta, Garlic and Basil

Butternut Squash Flatbread Pizza with Diced Butternut squash, Applewood Smoked Bacon, Caramelized Onion, Blue Cheese, Scallions & Fontina

Cauliflower-Sage Flatbread with Raclette & Pine Nuts

Flatbread Pizza with Wild Mushrooms, Fontina and Thyme

Goat Cheese Flatbread with Caramelized Onion, Basil, Mushroom, Balsamic Glaze

Classic Margherita Flatbread Pizza

Roasted Chicken Flatbread with Lemon Peel, Mascarpone, Fontina & Melted Leeks

Sausage Flatbread with Ricotta, Confit Tomatoes & Fresh Basil

dips & such

House Dips: Choose 2 from options below:

Lemon Ricotta & Kale

Goat Cheese & Sundried Tomato

Creamy Beetroot & Horseradish

Roasted Garlic & White Bean with Crostini, Grilled Focaccia & Endive

Hot Artichoke and Spinach Dip with Toasted Pita Triangles

Tuscan White Bean Dip with Long Herb Crostini

Queso Fundido with Tortilla Crisps

[Choose: with or without Chorizo]

Crab & Lobster "Fondue" Dip with Grilled Bread

Creamy Shrimp Scampi Dip with Grilled Bread

Classic Creamy Style Crab Dip

Warm Piquillo and Manchego Crab Dip with Toasted Pita Chips

don't forget the bar snacks!

Union Square Café Bar Nuts

Southern Cheese Straws

Housemade Potato Chips sprinkled with Rosemary Salt

Marinated Olives with Thyme and Orange Peel

Long, Rosemary or Spiced Parmesan Twists

Umami Trail Mix

COCKTAIL *Receptions*

tabled hors d'oeuvres



handhelds

- Albondigas Slider with Tomato-Olive Relish
- American Wagyu Beef Sliders with LTO, Gourmet Ketchup, and Aged Cheddar
- Angus Beef Slider with Caramelized Onions, Brie, Gourmet Ketchup
- Country Ham on Buttered Sweet Potato Biscuits
- Pulled Chicken Slider with Apple Fennel Slaw & Peach BBQ Sauce
- Pork Tenderloin Angel Biscuits with Green Tomato Butter
- Mini Buttermilk Fried Chicken Biscuits with Chile de Arbol & Local Honey
- Beyond Burger Slider with LTO, Gourmet Ketchup, Aged Cheddar
- Caprese Slider with Basil Aioli on Focaccia
- Cheeseburger Slider with LTO, Sharp Cheddar
- Chicken Parmigiano Slider with Mozzarella, Marinara and Fresh Basil
- Crispy Pork Belly Bao Bun Slider with Chopped Vegetables, Chopped Peanuts & Sesame-Ginger Glaze
- Cubano Slider with Garlic-Roasted Pork, Ham, Sliced Pickles, & Dijonnaise on Crusty Bread
- Marinated Portobello Slider with Garlic Aioli, Oven Dried Tomato & Arugula
- Pretzel Roll BLT Slider with Pesto Aioli
- Pulled Pork Slider with Eastern Carolina BBQ Sauce, & Classic Coleslaw

- Short Rib Sliders with Truffle Fondue & Arugula
- Grown Up Grilled Cheese with Braised Short Rib, Caramelized Onions & Horseradish Mayo
- Truffle Gruyere Grilled Cheese with Smoked Tomato Jam
- Yam Biscuits with Smoked Turkey and Chutney Butter

skewers

- Apple Cider Glazed Chicken Skewers with Mustard Dipping Sauce & Pomegranate Seeds
- Asian Pesto Grilled Shrimp
- Caprese Skewer
- Curried Chicken brochettes with Toasted Almonds
- Grilled Tequila Lime Shrimp
- Herb Marinated Chicken Skewers with Tzatziki
- Moroccan Spiced Salmon Skewers
- Spicy Coconut Chicken & Butternut Squash Skewer
- Thai Green Curry Chicken Skewers
- Toasted Coconut Shrimp Skewer with Mango Chutney
- Yakitori Chicken Skewers
- Spiced Beef Skewer with Cherry Tomato, Arugula & Lemon Drizzle
- Tommy Tang Beef Skewers with Sweet Chili Dipping Sauce
- Wood Grilled Lamb & Eggplant Kebabs

tabled hors d'oeuvres



centerpiece presentations

Roasted Turkey with Orange Tarragon Butter

Herb Crusted Pork Tenderloin with
Ginger Fig Compote

Slow Roasted Top Round with Small Yeast Rolls, Dijon,
Mayo, and Creamy Horseradish Sauce

Wood Grilled Red Chile Marinated Flank Steak
with Avocado Salsa and Lime Crema

Whole Roasted Beef Tenderloin with Mayonnaise,
Mustard and Horseradish Cream with Soft Rolls

Spiced Butter & Brown Sugar Glazed Ham with Soft
Rolls

Jumbo Shrimp Cocktail with Bloody Mary Cocktail
Sauce & Lemons

Poached Salmon with Creamy Tarragon Sauce and
Toast Points

Slow Roasted Salmon with Creamy Tarragon Sauce

Traditional Salmon Gravlax with Potato Latkes, Diced
Red Onion, Capers, Lemon Wedges and Mustard-Dill
Sauce

Seared Tuna Presentation with Wakame Salad,
Ginger, Wasabi and Wonton Crisps

grazing table displays

Grilled & Raw Crudite with Choice of Hummus: Classic,
Edamame, Butternut Squash, or Roasted Red Pepper

Antipasto with Marinated Artichoke Hearts, Assorted
Olives, Roasted Red Peppers, Marinated Ciliegine,
Grilled Squash, Zucchini, Onions, Mushrooms

Imported & Domestic Cheese with Seasonal Accoutre-
ments, Baguette and Water Crackers

Southern Antipasto

Pimento Cheese, Shaved Country Ham, Pickled Okra,
Bread & Butter Pickles, Candied Pecans and
Hot Pepper Jelly

Pimento Cheese Display with Pita Chips

Warm Triple Creme Brie with Pine Nuts, Olives,
Golden Raisins, Fresh Baguette and Water Crackers

Brie en Croute with Seasonal Fruit Preserves, Crackers
and Fresh Baguette

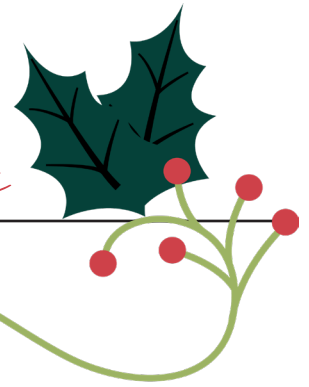
Baked Feta with Olives, Rosemary, Crostini

Imported and Domestic Cheese and Charcuterie
with Seasonal Accoutrements, Fresh Baguette &
Water Crackers

Assorted Charcuterie & Antipasto Presentation

COCKTAIL *Receptions*

main dishes



beef & pork

Slow-Smoked, Dry-Rubbed Beef Brisket

Grilled, Herb Marinated Flank Steak with Salsa Verde

Braised Pork Shoulder with Calvados, Apples & Onions

Beef Bourguignon with Bacon, Onions, Tomatoes and Mushroom in a Red Wine Sauce

Ginger Maple Glazed Boneless Ham

Slow Braised Short Ribs with Mustard Glaze

Roasted Heritage Pork Tenderloin with Pear Chutney

Heritage Farms Pork Tenderloin with Roasted Pearl Onions and Apple Mostarda

Slow Braised Beef Brisket

Grilled Marinated Skirt Steak with Italian Salsa Verde

Angus Beef Skirt Steak Marinated in Fresh Herbs, EVOO, Lemon, Garlic & Finished with Italian Salsa Verde

Ancho Chile Marinated Flank Steak

poultry

Moroccan Chicken Thighs with Apricots and Olives

Mediterranean Chicken with Sundried Tomatoes, Artichoke Hearts, White Wine Sauce, Feta Cheese & Fresh Basil

Roasted Chicken with Clementines, Dijon Mustard, Honey, Pernod & Fennel

Herb Roasted Semi Deboned Turkey with Homemade Gravy

Classic Coq au Vin with Bacon, Cognac, Pearl Onions, Fresh Thyme and Tomatoes

Cast Iron Pan Seared Half Deboned Chicken with Rosemary Jus

Whole Deboned Chicken Galantine with Cornbread Pancetta Stuffing

seafood

Ginger Poached Norwegian Salmon with Chili Ponzu Butter

Grilled Jumbo Shrimp with Lemon, Garlic & Oregano

Seared Corvina with Warm Tomato Fennel Vinaigrette

Butter Poached Halibut with Caramelized Delicata Squash, Sage, Polenta & Buerre Rouge

Misoyaki Salmon with Carrot Puree, Bok Choy, Braised Daikon & Sweet Ginger Wasabi Butter

Lobster Ravioli Alla Vodka Sauce

Shrimp Gambas al Ajillo

Olive Oil Poached Salmon with Orange, Fennel, & Dill

BUFFET *Dinners*

main dishes



vegetarian entrees

Harissa Marinated Cauliflower Steak

Butternut Squash Ravioli with Fresh Butter Sauce with Sage , Grana Padano, Diced Butternut & Toasted Walnuts.

Caramelized Onion “Gnocchi” with Roasted Garden Onions, Cave Aged Comte & Cheese Rind “Bouillon”

Root Vegetable Couscous with Roasted Carrots, Winter Squash and Parsnips, Toasted Almonds, Fresh Mint, Pomegranate Seeds, and Orange-Maple Vinaigrette

Eggplant Rollatini with 3 Cheese Filling, Fresh Basil & Homemade Marinara Sauce

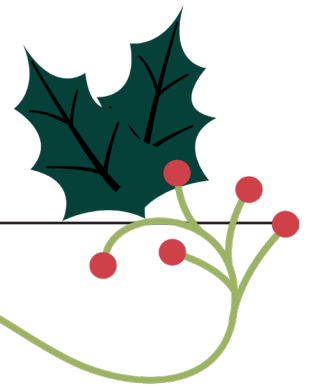
Vegetable Napoleon with Eggplant, Squash, Zucchini, Red Peppers, Fresh Mozzarella, Portobello Mushrooms, Fresh Herbs & Roasted Red Pepper Pesto

Carrot Osso Bucco Braised Carrots with Mushrooms and Pearl Onions in a Rich Porcini and Red Wine Sauce

Heart of Palm Cakes with Red Pepper Pesto

Pasta Norma Salad with Bowtie Pasta, Red Pepper, Yellow Pepper, Eggplant, Fresh Tomatoes, Parmesan, Garlic, Red Onion, Basil, Toasted Pine Nuts, Olive Oil, & Black Olives

BUFFET *Dinners*



vegetables

Sauteed Haricots Verts and Baby Carrots
Lightly Buttered Haricots Verts
Bourbon Braised Winter Greens
Haricots Verts with Herb Butter & Toasted Almonds
Green Beans with Toasted Hazelnuts and Shallots
Roasted Garlic Brussels Sprouts
Parmesan Roasted Cauliflower
Ginger Glazed Carrots with Pearl Onions
Roasted Root Vegetables with
Thyme Marjoram Vinaigrette
Brussels Sprouts Slaw with Mustard Dressing and
Maple Glazed Pecans
Lemon Roasted Green Beans with Marcona Almonds
Broccoli Rabe with Pine Nuts & Golden Raisins
Gochujang And Sesame Roasted Winter Squash
Roasted Winter Squash with Miso Apple Butter & Shiso

starches

Jeweled Couscous with EVOO, Lemon,
Soft-Dried Apricot, Chopped Cucumber, Diced Yellow
Pepper, Sliced Black Olive, Parsley & Cherry Tomatoes
Oven Roasted Potatoes with Extra Virgin Olive Oil,
Fresh Herbs, Sea Salt & Cracked Black Pepper
Buttermilk Chive Yukon Gold Mashed Potatoes
Homemade White Cheddar Macaroni & Cheese
Creamy Potato Gratin
Brioche Stuffing with Wild Mushrooms and Fresh Sage
Potato Puree with Crème Fraiche and Chives
Orzo Pasta with Wild Mushrooms and
Parmesan Reggiano
Parsnip & Yukon Gold Potato Puree
Roasted Cauliflower Gratin with
Vermont Cheddar Cheese
Creamer Potatoes with Butter, Fresh Herbs
& Spring Onions
Sea Salt & Herb Roasted Fingerling Potatoes
Sweet Potatoes with Blue Cheese, Walnuts & Sage
Israeli Couscous with Diced Fresh Vegetables

salads and such



salads

Classic Caesar Salad with Shaved Parmesan & Home-made Croutons

Farmer's Market Garden Salad with Croutons, Balsamic Herb Vinaigrette & Buttermilk Ranch on the side

Butter Bibb Lettuce Salad with Hearts of Palm, Grape Tomatoes, Toasted Pepitas and Citrus Vinaigrette

Bibb Lettuce Salad with Shaved Fennel, Orange Segments, Toasted Pine Nuts and Citrus Vinaigrette

Mixed Greens Salad with Pomegranate Seeds, Roasted Beets, Crumbled Goat Cheese and a Sherry Vinaigrette

Roasted Butternut Squash Salad with Dried Cranberries, Baby Arugula, Broken Parmesan Frico & Apple-Cider Vinaigrette

Salad of Mixed Greens with Fresh Herbs and Shallot Vinaigrette

bread selections

all full buffet meals come with your choice of bread and sweet cream butter

baguette

house-made ciabatta

rustic multigrain bread

soft rolls

ensaimadas

corn bread with honey butter

buttermilk biscuits

BUFFET *Dinners*

desserts



sweet bites

Almond Crescent Cookies
Raspberry Thumbprint Cookies
Coconut Macaroons
Coconut Thumbprint with Salted Caramel
Pecan Diamonds
Chocolate Ganache Thumbprint Cookies with Sea Salt
Assorted Chocolate Truffles
Mini Fruit Tarts
Peppermint Cheesecake Bites
Peppermint Dark Chocolate Fudge Bars
Gingerbread Whoopie Pie with Caramel-Marshmallow Filling
Snickerdoodle Fudge Bars

Traditional Buche de Noel
Chocolate Bourbon Pecan Pie
Pumpkin Roulade
Coconut Cake with Raspberry Coulis
Flourless Chocolate Cake
Double Chocolate Cake
Red Velvet Cupcakes
Chocolate Chess Pie
Tiramisu
Classic Vanilla Bean Crème Brulee

Individual Sticky Toffee Pudding
Mini Key Lime Tartlets
Classic Cream Puffs with Chocolate Ganache
Mascarpone & Ricotta Cannoli
Carrot Cake Sandwich Cookies
Apple Crumb Tartlet
Chocolate Almond Rocher with Sea Salt
Mini Tiramisu Cream Puffs
Peppermint Bark
Red Velvet Sandwich Cookie
Italian Butter Cookies

or a grand finale!

Eggnog Crème Brulee
Gingerbread Trifle
Cheesecake with Honey Champagne Syrup
Italian Almond Ricotta Cheesecake with Sour Cherry Compote
Espresso Cheesecake
NY Style Cheesecake
Assorted Holiday Cake Pops

SWEET Endings