Biscuits and Berries

THE CATERING COMPANY

• est. 1991 •

Holiday Menu

~2016~

Appetizers.

Parmesan Brioche Puffs with Caramelized Onion and Thyme

Lamb and Cherry Bastilla with crispy phylo and pistachio

Petite Cranberry Scones topped with Whipped Goat Cheese and candied Bacon

Quince and Apple Wonton with Maple Pecan Glaze

Salmon Pastrami on crispy Rye Crackers Tarragon Mustard and Pickled Red Onion

Petite Mincemeat Pie topped with Citrus Crème Fraiche

Cranberry and Boursin Arancini with Clementine Marmalade

Duck Rillete Profiterole with Sweet and Spicy Mustard

Pork and Apple Pies topped with Whipped Sweet Potato

Petite Lamb Wellingtons paired with Rosemary Garlic Crème Fraiche

Chestnut Crusted Chicken wrapped in Applewood Bacon with a Sage and Honey Glaze

Dips and Displays.

Warm Praline Dip

Bacon, pecans, bourbon, and maple served with butternut squash scones

Roasted Pumpkin and Kale Dip

Served with cranberry focaccia

Grandma Jo's Cranberry Relish

Served with spiced crème fraiche and pecan raisin baguettes

Root Vegetable Crudité

Beets, parsnips, heirloom carrots, celery root, rutabaga. slow roasted and served with chevre maple dip

Creamy Spinach Asiago Dip

Served with grilled baguette

Cheese Display

Domestic artisan cheeses paired with date crisps, grissini, and seasonal condiments

Savory Hazelnut and White Cheddar "Cheesecake"

Served with spicy wonton crisps

Caramelized Gruyere and Cranberry Dip

Served with roasted garlic focaccia

Brie En Croutes

Served with assorted crackers and seasonal fruit, cranberry and citrus caramelized shallot and rosemary

Salads.

Charred Brussel Sprouts With Piquillo Peppers, Pistachio, Red Onion, and Lemon Ginger Vinaigrette

Roasted Sweet Potato Macadamia, Bacon, Scallion, Cherry, and Maple Chipotle Vinaigrette

Baby Kale, Candied Pecans, Apricots, Golden Raisins with a White Balsamic Vinaigrette

Spinach, Gorgonzola, Pancetta, Roasted Tomatoes and a Garlic Horseradish Dressing

Winter Greens, Oranges, Pomegranate, Crisp Apples, Yogurt Poppy Dressing

Shaved Broccoli Salad with Pepitas, Crispy Onions, Aged Gouda, Green Apples and a Blood Orange Citronette

Greens with Candied Pistachio, Crispy Carrots, Chevre, Grapefruit Supremes and Agave Citronette

Shredded Winter Kale with Roasted Beets, Cashews, Orange Supremes, Hazelnut Vinaigrette

Sides.

Roasted Garlic and Buttermilk Mashed Potatoes

Smoked Pumpkin Risotto with Goat Cheese, Herbs, and Cranberry

Local Fingerling Potatoes Tossed In Sundried Pesto

Root Vegetable Hash with Pine Nuts, Apricots and Fig

Creamy Cauliflower and White Cheddar Gratin

Butternut Squash Potato Cakes topped with fresh Pomegranate and Herbs

Chai Roasted Sweet Potatoes

Winter Squash Bread Pudding with Citrus Rosemary Crème Fraiche

Rappini with Calabrian Chili, Parmesan, and Olive Oil

Brussel Sprouts with Grain Mustard and Bacon

Acorn Squash with Maple, Bacon, Brown Butter, and Chevre

French Beans with Gorgonzola, Hazelnut, and Mushrooms

Savory Butternut Squash and Apricot Crumble

Entrees.

Stuffed Airline Chicken Breast

Stuffed with caramelized onion and crimini mushrooms with an apple bacon glaze

Berkshire Pork Loin

Stuffed with sage and quince cornbread served with pear mostarda

Winter Vegetable Tart

Roasted root vegetables, watercress, and a black truffle vinaigrette

Forest Mushroom Beef Wellington

Herb Seared Bistro Medallions

Served with burnt onion demi and gorgonzola crumbles

24 hour Braised Short Ribs

Served with root vegetables and pan glace

Rosemary - Mustard Chicken Roulade

Served with glace de poulet and a crisp watercress salad

Maple Brined Chicken Breast Medallions

Topped with candied walnuts, poached quince, and house made farmer's cheese

Scampi Style Shrimp

Served on a sugarcane skewer with Calabrian chili, mint, garlic, capers, and butter

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Chef Attended Food Stations.

Our innovative food displays are attended by our knowledgeable culinary team and are guaranteed to "WOW" your guests!

Biscuits' Butcher Block

Horseradish and Mustard Smoked Prime Rib

Served with classic potato rolls, horseradish crema, and burnt onion demi glace

Bone in Cider Brined Turkey Breast

Served with sweet yeast rolls, grain mustard, and fresh cranberry relish

Slow Roasted Berkshire Ham Leg

Served with roasted garlic foccocia, and apple "ketchup"

Wood Grilled Brazilian Sirloin

Served with spiced plum jus and pan de quejo

Bacon Wrapped Pork Loin

Served with caramelized apple demi glace

Whole Roasted Colorado Lamb Leg

Served with pomegranate and mint gremolata

Christmas in Rio

Chefs carve and serve traditional Brazilian skewered meats.

Choose Three:

Linguica

A spicy pork, red wine and garlic sausage served with pickled red onion and roasted garlic aioli

Lombo

Roasted Garlic marinated pork loin served with a smoked apple demi-glace

Frango

Whole chicken thighs marinated in annatto and fresh herbs, served with Brazilian BBQ sauce

Feijoada

Traditional Brazilian stew with black beans and pork, Topped with cilantro and red onion

Heart of Palm and Avocado Salad with Spinach and Roasted Peanuts Served with Sweet Lime Vinaigrette

Poutine Station

Our take on the Canadian winter classic.

Crispy Waffle Fries

Sweet Potato Tater Tots

Crispy Root Vegetable Chips

Caramelized Onion and Herb Gravy

Smoked Mushroom Marsala Sauce

Southwestern Chipotle Bison Queso

Served with Applewood Bacon, Crumbled Cheddar, Pickled Red Onion, Scallions, and Cranberry Relish

Chef Attended Food Stations Cont'd.

"Pot-Pie" Station

Made to order hearty pot pies served in petite cast iron skillets.

Lobster Pot Pie with a Flaky Pastry Crust

Braised Short Ribs and Fingerling Potato "Bourguignon" with a Smoked Cheddar Biscuit Crust

Winter Vegetables and Caramelized Shallot with a Garlic Parmesan Crouton

Small Plates

Our chefs create beautifully presented petite entrees to order for your guests.

Smoked Turkey Medallion

with goat cheese whipped sweet potatoes, purple carrots, sage gravy, and cranberry relish

Pan Roasted Duck Breast

with chestnut stuffing, shaved brussel sprouts, and a cherry agrodolce

24 Hour Braised Short Ribs

with crispy potato rosti, roasted root vegetables, pan jus

Christmas in Oaxaca

Guests sample delicacies from a traditional Mexican Christmas.

Green Chili Braised Pork and Red Chili Braised Short Rib Tamales

Cochinita Pibil

annatto roasted heritage pork with pickled red onion, and a cilantro lime crema

Spanish Rice with Pistachio and Raisins

Traditional Charros Beans

Biscochitos and Galleta de Boda

Mashed Potato Bar

Chefs create custom mashed potatoes to order. Served in stemless martini glasses.

Roasted Garlic Mashed Potatoes

Agave Whipped Sweet Potatoes

Mashed Root Vegetables

Paired with Candied Bacon, Dried Cranberries, Roasted Mushroom Gravy, Scallions, Butter, Spiced Walnuts, and Brown Sugar

Desserts.

Petite Sweet Treats

Gingerbread Whoopee Pies with Spiced Cream Cheese Frosting

Pumpkin and Eggnog Whoopee Pies

Red Velvet Cake Pops Garnished with 24k Gold Leaf

Mexican Wedding Cookies

Mince Tarts with Cranberries and Almond Crumb

Chocolate Fudge Cookies with Peppermint Crunch

Dark Chocolate Cream Puffs with Cinnamon Blood Orange Whip

Elaborately Decorated Holiday Sugar Cookies

Milk Chocolate and Peppermint Tartelette

Chocolate Hazelnut Éclairs

Cranberry Pecan Tarts

Peppermint Swirl Marshmallows

Holiday Flavored Macaroons

Mini Eggnog Trifle with Gingersnap Crumble

Red Velvet Cheesecake with Oreo Crust

Cranberry Eggnog Bark

Dark Chocolate Bark with Peppermint Crunch

Macaroons
eggnog, cinnamon spice, sugarplum, dulce de leche peppermint

On the Buffet

Stranahan'sWhiskey Brioche Bread Pudding with Candied Walnut Crumble and Blood Orange Whip

Traditional Sticky Toffee Pudding with Ginger Molasses Anglaise and Pear Marmalade

Cranberry and Apricot Crumble with Whipped Crème Fraiche and Dark Chocolate Drizzle

Gingersnap Trifle layered with Spiked Eggnog Mousse and topped with Sugared Almond Granola

Vanilla Bean and Sherry Bundt with Fresh Berries and Clementine Glaze

Individual Desserts

Pumpkin Cheesecake with Gingerbread Crust, Blackberry Citrus Coulis, and Maple Chevre Mousse

Spiced Brown Sugar Pots de Crème with Fresh Cranberry Relish and Sugared Almond Granola

Butterscotch Bread Pudding with Salted Caramel, Dark Chocolate, and Blackberry Garnish

Red Velvet and Salted Caramel Trifle, with Dark Chocolate Garnish

Lemon and Olive Oil Cake with Blood Orange Coulis

Dark Chocolate and Grand Marnier Mousse with Fudge Brownie and Cinnamon Tuile

Dulce de Leche Mousse Martini with Wedding Cookie Garnish

Interactive Dessert Stations.

Hand Crafted Fudge Carving Station

Guests choose from:

Pumpkin

Mint Chocolate

White Chocolate Cranberry

Peanut Butter

Carved to order on chilled marble.

Doughnut-hole station

Caramelized bananas are flambéed with traditional doughnut holes.

served with chocolate drizzle, butterscotch sauce, berry coulis, and mango compote.

Biscuits and Berries

Fresh flambéed berries are served on a shortbread biscuit and topped with a rich Champagne sabayon.

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