



Catering by The Bay

HOLIDAY
MENU
2026

Now Accepting Holiday
Event Bookings!



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APPETIZERS

Prosciutto Fontina Cheese Sliders
with Spice Fig Spread

Smoked Turkey & Roast
Cranberry-Bourbon Chutney
Sliders with Fried Sage

Maple-Brown Sugar & Crushed
Fresh Rosemary Bacon Wrapped
Tenderloin Bites

Acorn Squash & Crispy Sage
Saltimbocca Bites with Prosciutto
and Balsamic Reduction

Mini Beef Wellingtons with Roast
Chestnut & Mushroom Duxelles
blend

Mini Crab Cakes with Cranberry-
Lime Tartar Sauce

Coconut Shrimp with a Sweet
Spicy Plum Chutney

Vegan Wellington with Mushrooms
Spinach, Crumble Tofu

Carving Station
-Herb-Crusted Roast Beef
with Rosemary

-Bourbon & Spiced Orange
Glazed Ham
-Slow Roasted Holiday Turkey
with Sage and Thyme

Gravy, Au Jus, Horseradish,
Dijon Mustard, Chimichurri,
Green Pesto and Rolls

Brûléed Brie Crostini with
Spiced Pear & Roasted Pecans

Spiced Sausage, Ricotta &
Roasted Butternut Squash
Triangles

Cranberry-Glazed Salmon
Skewers with Spiced
Cranberry-Orange

*Sushi Tray with Fresh Ginger
Soy Sauce, Ginger and Wasabi
6pcs pp

MAIN ENTREES

Main Entrée Includes Side Dish & Salad of your Choice

Traditional Whole Turkey with Side of Vegetarian Bread Stuffing
with Cranberries, Onions, Celery & Apples

Stuffed Turkey Breast with Mixed Mushrooms, Thyme, Onions,
Gouda Cheese, Breadcrumbs topped with Lemon Herb Sauce

Stuffed Chicken Breast with Fennel, Apple & Tarragon served
with Herb Sauce

Garlic Rosemary Roasted Turkey Breast with Side of Gravy

Apricot & Sage Stuffed Roasted Turkey Breast

Roasted Beef Tenderloin with French Onions &
Horseradish Sauce

Classic Beef Wellington tenderloin wrapped in puff pastry with
Garlic-Nutmeg Spinach, served with Port Gravy

Pepper Crusted Prime Rib with Garlic
Horseradish Cream Sauce

Herb Crusted Beef Tenderloin with Dijon Sauce

Grilled Flank Steak with Gorgonzola Cream Sauce

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MAIN ENTREES

Main Entrée Includes Side Dish & Salad of your Choice

Stuffed Pork Tenderloin with Gruyere,
Mushroom & Spinach

Honey Baked Ham Topped with Spiced Grilled
Pineapple Rounds

Cherry-Bourbon Glazed Ham with Tart Cherry
Reduction

Pesto Roasted Salmon with Roasted Golden & Red Beets

Salmon Wellington layered with Spinach-Dijon filling, Fresh Dill,
& Lemon Zest in Puff Pastry

Garlic & Herb Roasted Black Tiger Prawns
with Fresh Lemon

Vegan Pumpkin & Mushroom Risotto topped with Crispy Sage

Vegan Mushroom & Lentil Wellington wrapped in puff pastry
(10 order minimum)

Individual Vegan Shepherd's Pie with Lentils,
Root Vegetables

Winter Squash Lasagna with Brown Butter Béchamel Sauce
(10 order minimum)



SIDE DISHES

Available for à la carte ordering

Traditional Holiday Bread
Stuffing with Cranberries,
Onions, Celery & Apples

Roasted Brussels Sprouts with
Brown Butter, Sliced Almonds &
Red Onions

Roasted Sweet Potatoes with
Candied Pecans & Maple Glaze

Traditional Mashed Potatoes

Mashed Sweet Potatoes

Caramelized Onion & Leek
Mashed Potatoes

Honey-Glazed Carrots
with Fresh Parsley

Baked Scalloped Potatoes

Butternut Squash Ravioli in
Brown Butter Sage Sauce

Creamy Polenta with Wild
Mushroom Ragout

Roasted Cauliflower with Sun-
Dried Currants, toasted
Almonds & Honey Drizzle

Roasted Fennel & Delicata
Squash with Apples &
Pomegranate Arils

French Onion Potatoes
au Gratin

Rosemary & Garlic Roasted
Red Potatoes

Apricot & Wild Rice Pilaf

Roasted Winter Rainbow
Root Vegetables

Parmesan Risotto with Roasted
Mixed Mushrooms

Green Bean Almandine with
Toasted Almonds and Shallots



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SALADS

Prices are for à la carte ordering

Harvest Kale Salad with Roasted Apples, toasted
Almonds & Dried Cranberries

Autumn Romaine Salad with Fresh Apples, Candied Walnuts
& Pomegranate Arils and Apple Cider Vinaigrette

Roasted Sweet Potato Salad over Mixed Greens with Red Onions,
Dried Cranberries, Feta and Apple Cider Dijon Vinaigrette

Cranberry & Apple Quinoa Greens with toasted
Pecans & Dijon Vinaigrette

Classic Caesar Salad with Garlic Croutons
& Shaved Parmesan

Roasted Beet & Goat Cheese Salad with Kale
& Citrus Vinaigrette

Winter Citrus & Fennel Salad with Blood Orange, Shaved Fennel,
Goat Cheese and Champagne Vinaigrette

SAUCES & GRAVY

~ Orange-Port Cranberry Sauce ~ Roasted Turkey Gravy
~ Red Wine & Peppercorn Au Jus ~ Creamy Horseradish Sauce
~ Browned Butter & Sage Gravy ~ Vegan Traditional Gravy



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DESSERTS



Inv. Tarts 2.5"
-Pumpkin -Apple
-Cranberry -Pecan



Traditional Pies 9"
-Pumpkin -Apple
-Sweet Potato -Pecan



Thanksgiving or Holiday Cookies
(12 minimum)



Holiday Petite
Four

MENU OPTIONS ARE NOT LIMITED
GLUTEN FREE & VEGAN ALWAYS AVAILABLE

