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brittany mclachlan

*Biscuits and Berries*  
THE CATERING COMPANY   
• est. 1991 •

## *Holiday Social Events*

2018

## *Excellence in Events*

**Biscuits and Berries** masterfully captures the culinary heart of each event — spacious or intimate — through the artful creation of the perfectly paired menu. From carefully sourcing premium ingredients to elegantly designing the presentation, the entire catered service fuses effortlessly with your holiday gathering.

**'Tis the Season** for gathering as friends, family and colleagues and celebrating one another. An authentic moment shared and enjoyed is at the center of all that we strive to create.

**Festive eats** that capture the best of the season enable you to build a creative menu. We have the ability to support events of all size and budgets of any scale. Our services are based around the customization of any menu and event detail. The final result is an event that was created just for you.

**The Happiest of Holidays** are meant to stop time just for a moment, with you surrounded by the most important people in your life. Our wish for you is that we hope you can sit back and savor these special holiday moments.



## Appetizers

**PARMESAN BRIOCHE PUFFS**  
*caramelized onion and thyme*

**DUCK BACON AND SWEET CORN WONTON**  
*sweet chili sauce*

**BRIE AND RASPBERRY IN PHYLLO**

**CRANBERRY AND BOURSIN ARANCINI**  
*clementine marmalade*

**PETITE LAMB WELLINGTONS**  
*rosemary garlic crème fraiche*

**ROASTED CAULIFLOWER SOUP SHOTS**  
*marcona almond | pumpkin seed oil*

**WHITE CHEDDAR GROUGERES**  
*wassil poached pear | sage*

**RED CURRY SHRIMP TOAST**  
*clementine sweet and sour*

**HAYSTACK GOAT CHEESE AND PISTACHIO TRUFFLES**

**EGGPLANT PARMESAN BITES WITH SPICY MARINARA**

## Dips & Displays

**BUTTERNUT SQUASH HUMMUS**  
*gruyere and cranberry focaccia crisps*

**EGGNOG CHEESECAKE DIP**  
*crispy ginger snaps*

**SMOKED CAULIFLOWER FONDUE**  
*white cheddar | pancetta | pumpkin seeds  
grilled local sourdough*

**POMEGRANATE CRANBERRY TAPENADE**  
*artisan crackers*

**HOLIDAY CHEESE DISPLAY**  
*seasonal fruit condiments | local crackers*

**WINTER CRUDITÉS**  
*baby heirloom carrots | roasted winter squash  
baby turnips | petite sweet peppers  
spicy parmesan dip*

**ARTISAN CHARCUTERIE**  
*local and imported meats and cheeses  
house pickles | marcona almonds  
assorted mustards | grilled sourdough*



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## Salads

### SHAVED BRUSSELS SPROUTS

*piquillo peppers | pistachio, red onion | lemon ginger vinaigrette*

### ROASTED SWEET POTATO SALAD

*macadamia | crispy applewood bacon | scallion | dried cherry  
maple chipotle vinaigrette*

### ORGANIC BABY KALE

*candied pecans | apricots | golden raisins  
white balsamic vinaigrette*

### LOCAL SPINACH

*gorgonzola | pancetta | roasted tomatoes  
garlic horseradish dressing*

### HEARTY WINTER GREENS

*local goat cheese | lacquered pecans | candied golden beets  
winter citronette*

### HEIRLOOM FINGERLING POTATO SALAD

*pancetta | chives | oven roasted tomato | red onion  
grain mustard vinaigrette*

## Side Dishes

### WHITE CHEDDAR MASHED POTATO

*roasted garlic | thyme | nutmeg*

### SMOKED PUMPKIN RISOTTO

*local goat cheese | herbs | cranberry*

### ROASTED ROOT VEGETABLES

*pancetta | brown butter | aged balsamic*

### CAULIFLOWER AND WHITE CHEDDAR GRATIN

*herbed breadcrumb crumble*

### BUTTERNUT SQUASH POTATO CAKES

*pomegranate relish | herbs*

### ROASTED SWEET POTATOES

*chai spices | maple | pecans*

### CHARRED BRUSSEL SPROUTS

*grain mustard | agrodolce onions*

### ACORN SQUASH

*maple | walnut | thyme*

### FRENCH GREEN BEANS

*crimini mushroom | caramelized onion  
gorgonzola*

## Entrees

**CARAMELIZED ONION AND CRIMINI MUSHROOM  
STUFFED AIRLINE CHICKEN BREAST**  
*smoked apple glaze | crispy carrot garnish*

**DIJON CHICKEN BREAST**  
*pan seared | fresh herbs  
dijon chicken jus*

**MIRIN BRAISED CHICKEN THIGHS**  
*acorn squash | rainbow chard  
caramelized garlic*

**WINTER VEGETABLE TART**  
*roasted root vegetables | watercress  
black truffle vinaigrette*

**ROOT VEGETABLE POT PIE**  
*flaky crust | herb crème fraiche*

**SLOW BRAISED SHORT RIBS**  
*burnt onion demi glaze  
roasted mushrooms | gorgonzola crema*

**PAN SEARED BISTRO MEDALLIONS**  
*chimichurri | pickled red onion*

**HORSERADISH AND MUSTARD SMOKED PRIME RIB**  
*classic potato rolls | horseradish crema  
burnt onion demi glaze*

**HERB AND MAPLE BRINED HERITAGE TURKEY**  
*classic giblet gravy | fresh cranberry salad*

**ROSEMARY AND GARLIC PORK LOIN**  
*caramelized apple demi glaze*

**HERB ROASTED LAMB CHOPS**  
*chokecherry demi glaze  
brussels sprouts*





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## *Chef Attended Stations*

### **BISCUITS' BUTCHER BLOCK**

#### **HORSERADISH AND MUSTARD SMOKED PRIME RIB**

*classic potato rolls | horseradish crema  
burnt onion demi glaze*

#### **HERB AND MAPLE BRINED HERITAGE TURKEY**

*classic giblet gravy | fresh cranberry salad  
yeast rolls | grain mustard*

#### **WOOD GRILLED BRAZILIAN SIRLOIN**

*spiced plum jus | pan de quejo*

#### **ROSEMARY AND GARLIC PORK LOIN**

*caramelized apple demi glaze*

#### **WHOLE ROASTED COLORADO LAMB LEG**

*pomegranate and mint gremolata*

### **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**

*applewood bacon | crumbled cheddar | pickled red onion  
scallions | cranberry relish*

### **CHRISTMAS IN RIO**

*Chefs carve and serve traditional Brazilian skewered meats.  
Choose three:*

#### **LINGUICA**

*spicy pork | red wine and garlic sausage  
pickled red onion | roasted garlic aioli*

#### **LOMBO**

*roasted garlic marinated pork loin  
smoked apple demi-glaze*

#### **FRANGO**

*whole chicken thighs marinated in annatto | fresh herbs  
brazilian bbq sauce*

#### **FEIJOADA**

*traditional Brazilian stew with black beans and pork  
cilantro | red onion*

### **HEART OF PALM AND AVOCADO SALAD**

*spinach | roasted peanuts  
sweet lime vinaigrette*

### POT PIE STATION

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

### LOBSTER POT PIE

*flaky pastry crust*

### BRAISED SHORT RIBS AND FINGERLING POTATO "BOURGUIGNON"

*smoked cheddar biscuit crust*

### WINTER VEGETABLES AND CARAMELIZED SHALLOT

*garlic parmesan crouton*

### SMALL PLATES STATION

*Our chefs create beautifully presented petite entrees  
to delight your guests.*

### SMOKED TURKEY MEDALLION

*goat cheese whipped sweet potatoes | purple carrots  
sage gravy | cranberry relish*

### PAN ROASTED DUCK BREAST

*chestnut stuffing | shaved brussels sprouts  
cherry agrodolce*

### SLOW BRAISED BUFFALO SHORT RIB

*burnt onion demi glace  
crispy butternut squash and cranberry potato cake  
roasted fall vegetables | candied pistachio | maple*

### FENNEL AND BRUSSELS SPROUT SALAD

*pomegranate | spiced sweet potato | parmesan  
maple ginger vinaigrette*

### WILD MUSHROOM RAVIOLI

*candied hazelnuts | roasted carrot dashi*

### 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

*candied bacon | dried cranberries  
roasted mushroom gravy | scallions | butter  
spiced walnuts | brown sugar*

### CHRISTMAS IN OAXACA

*Guests sample delicacies from a  
traditional Mexican Christmas.*

### GREEN CHILE BRAISED PORK

### RED CHILE BRAISED SHORT RIB TAMALES

### COCHINITA PIBIL

*annatto roasted heritage pork | pickled red onion  
cilantro lime crema*

### SPANISH RICE WITH PISTACHIO AND RAISIN TRADITIONAL CHARROS BEANS BISCOCHITOS AND GALLETAS DE BODA



## *Beverage Stations*

### **HOLIDAY HOT CHOCOLATE STATION**

*our signature, rich dark chocolate | crushed candy canes  
mint chocolate sticks | cinnamon whipped cream  
marshmallows*

### **SPICED APPLE AND PEAR CIDER**

*steeped with ginger | cinnamon | clove*

### **GOURMET COFFEE STATION**

*locally roasted fair trade coffee | shaved chocolate  
chocolate mint stir sticks  
sweeteners | cream*

### **CRANBERRY CIDER PUNCH**

*garnished with rosemary | apple*



## *Petite Sweets*

### MINI ASSORTED HOLIDAY PASTRIES

*A festive assortment of our holiday inspired treats.*

### PETITE PASTRIES

### MAPLE PECAN PIE BITES

### DARK CHOCOLATE PEPPERMINT BROWNIES

### WHITE CHOCOLATE CRANBERRY BLONDIES

### ITALIAN CHRISTMAS COOKIES

### MINI CUPCAKES

*pumpkin | mocha | peppermint*

### RUSSIAN TEA COOKIES

### GINGERSNAP AND CREAM CHEESE COOKIE SANDWICHES

### BROWN BUTTER AND CHOCOLATE GANACHE COOKIE SANDWICHES

### BROWN BUTTER TARTS

### SALTED CARAMEL BITES

### VANILLA BEAN CREAM PUFFS

*filled with raspberry orange buttercream*

### ELABORATE HOLIDAY SUGAR COOKIES

### HAZELNUT BRITTLE

### PEPPERMINT BARK

*with white and dark chocolate*

### TROPICAL FRUIT PANNA COTTA SHOOTERS

### MAPLE PANNA COTTA SHOOTERS

### CHOCOLATE-DIPPED VIENNESE SUGAR COOKIES

### RED VELVET CAKE BITES

*pomegranate buttercream*

### FRENCH MACARONS

*salted caramel | mexican chocolate | passionfruit | hazelnut  
raspberry orange | chocolate peppermint | pumpkin spice*

### CHOCOLATE ECLAIRS WITH SPICED PEANUT BUTTER MOUSSE

### PEPPERMINT CHOCOLATE SWIRL MARSHMALLOWS

### COCONUT MACARON SNOWBALLS

### CITRUS CHEESECAKE BITES

*cinnamon and ginger graham crust*

### ESPRESSO CHEESECAKE BITES

*chocolate graham crust*

### PUMPKIN SPICE LATTE CHEESECAKE BITES

*espresso gelée*



## *Dessert on the Buffet*

### **WHITE CHOCOLATE GINGER BREAD PUDDING**

*toffee crumble | macerated raspberries*

### **CARAMEL APPLE FRUIT CRISP**

*almond vanilla bean streusel | sugared grapes*

### **MOCHA POT DE CRÈME**

*candied hazelnuts | chocolate crunch*

### **BROWN BUTTER SQUARES**

*toasted meringue | pomegranate coulis*

### **MODERN YULE LOG**

*dark chocolate stout cake | espresso buttercream  
hazelnut crunch*

### **POTICA WALNUT ROLL**

*frangelico glaze | orange compote*

### **PUMPKIN CHEESECAKE BRULEE**

*spiced pear compote*

### **BURNT CARAMEL FLAN**

*apple compote | sugar cookie crumble*

## *Plated Desserts*

### **CRANBERRY ORANGE CHEESECAKE**

*dark chocolate mousse | citrus compote*

### **FLOURLESS CHOCOLATE CAKE**

*espresso ganache | toasted meringue | candied walnuts*

### **CHAMPAGNE MOUSSE MARTINI**

*pomegranate gelée | sugared berries | white chocolate garnish*

### **HOT CHOCOLATE POT DE CRÈME**

*toasted meringue | chocolate dipped Viennese cookies | lace tuile*

### **COCONUT VANILLA BEAN PANNA COTTA**

*passion fruit glaze | kiwi compote | toasted coconut crunch*

## *Dessert Stations*

### **DONUT DESSERTSCAPE**

*Assorted house-made donuts accompanied by textures and flavors of fall presented live as edible art.*

### **YULE LOG CARVING STATION**

*Our modern take on a traditional yule log carved-to-order.*

### **HAND CRAFTED FUDGE CARVING STATION**

*Choose from:*

*pumpkin | mint chocolate | white chocolate cranberry | peanut butter*

*Carved to order on chilled marble.*



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# Biscuits and Berries

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*It's time to start planning your holiday get-together!*

*Connect with us*

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[www.biscuitsandberries.com](http://www.biscuitsandberries.com)

