

# A SPICE OF LIFE

catering + events

## *Holiday Menus*

### AN ENGLISH HOLIDAY

- \$42 PER PERSON -

CREAMED STILTON AND TOASTED WALNUTS  
served on a flaky puff pastry

MUSHROOM BREAD PUDDING  
with truffle oil infused pesto and melted brie

CHEVRE TARTLET  
savory pastry filled with caramelized onion, goat cheese  
and brunoise of zucchini, drizzled with onion simple syrup

YORKSHIRE PUDDING  
traditional English quick bread

SPICY WATERCRESS SALAD  
with shaved radish and red wine vinaigrette

HARICOT VERT  
sautéed with toasted shallots and hazelnuts

CORNISH GAME HEN  
oven roasted and glazed with sherry cream

### Carving Station

SALT-CRUSTED PRIME RIB  
with creamy horseradish sauce

### Sauté Station

BANGERS & MASH  
traditional English dish with sausage and mashed russet potatoes

A Fresh Approach to a Memorable Event  
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### AN ELEGANT AFFAIR

- \$39 PER PERSON -

#### ALMOND TARTLET

sweet pastry filled with almond cream and topped with lingonberry preserves

#### PROSCIUTTO CRUDITÉ

bite-sized vegetable crudité wrapped in thinly sliced prosciutto and boursin cheese

#### CAPRESE SKEWER

fresh mozzarella, basil and cherry tomatoes drizzled with balsamic vinaigrette and extra virgin olive oil and dusted with kosher salt

#### ASSORTED FRESHLY BAKED BREADS

#### ORGANIC GREENS

with fresh herbs and parmesan chips, served with dijon vinaigrette

#### BUTTERNUT & RUTABAGA PAVÉ

thinly sliced layers of butternut squash and rutabaga baked in béchamel sauce with a crispy crust

#### OVEN-ROASTED ASPARAGUS

lightly seasoned with sea salt and cracked pepper

#### PAN-SEARED COD

served with a ragout of shiitake mushrooms and edamame

#### Carving Station

#### SLOW-COOKED PORK TENDERLOIN

crusted with coarse black pepper and served with a red currant demi-glace

#### Sauté Station

#### SWEET POTATO GNOCCHI

sautéed in a maple-sage brown butter

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### A FROSTY FEAST

- \$27 PER PERSON -

#### SALMON CRUDO CANAPÉ

smoked salmon topped with chopped capers and red onion on an olive oil crouton

#### OLIVE MÉLANGE STRUDEL

baked phyllo dough filled with olive and pine nut tapenade

#### KOREAN TACO

pork confit with a Korean marinade, sesame slaw and kimchee

#### ASSORTED FRESHLY BAKED BREADS

#### BACON & WATERCRESS SALAD

with mandarin oranges, toasted hazelnuts, radicchio, croutons & blue cheese crumbles,  
served with champagne vinaigrette

#### POTATO GRATIN

russet potatoes cooked in a béchamel sauce with parmesan cheese, nutmeg and thyme

#### BROCCOLI SOFRITO

long-stem broccoli sautéed with garlic and capers

#### CHICKEN ROMANO

oven-roasted chicken with julienne prosciutto, red pepper, tomato  
and capers in a light white wine broth

#### Sauté Station

#### LEMON-SCENTED COUS COUS

sautéed with fresh organic spinach and feta cheese

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### A YULETIDE SUPPER

- \$26 PER PERSON -

#### SHRIMP COCKTAIL

served on petite bamboo forks

#### ARTICHOKE GRATIN

baked artichoke bottoms with parmesan, garlic aioli and toasted panko

#### SHIITAKE CAPPUCCINO SHOOTER

shiitake bisque topped with buttermilk foam, served in shot glasses

#### ASSORTED FRESHLY BAKED BREADS

#### ARUGULA KABOCHA SALAD

organic arugula with kabocha squash croutons,  
served with goat cheese vinaigrette

#### ROASTED ROOT VEGETABLES

tossed with fresh rosemary

#### JULIENNE VEGETABLES

sautéed with fresh garlic

#### FENNEL SEED-CRUSTED PORK LOIN

topped with an apple-quince compote

#### Sauté Station

#### WINTER SQUASH RISOTTO

arborio rice sautéed with ripe winter squash

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### A COCKTAIL CELEBRATION

- \$22 PER PERSON -

#### PEPPERONI AND PECORINO PINWHEELS

pecorino-romano cheese and pepperoni rolled in a savory puff pastry

#### ZUCCHINI & RICOTTA SALATA CROSTINI

olive oil toasted crostini topped with sautéed zucchini and shaved ricotta salata

#### MUSHROOM FLATBREAD PIZZA

grilled naan topped with wild mushrooms, arugula, pine nuts, red onion, garlic, ricotta and parmesan cheese, drizzled with extra virgin olive oil and lemon juice

#### POLPETTI DI MELANZANE

eggplant, walnuts and currants in bite-size balls served in a rustic tomato sauce

#### TAPENADE DUO

golden fig tapenade & cranberry jalapeno tapenade served with homemade spinach tortilla chips and toasted pita chips

#### LA DOLCE VITA

assorted fine Italian meats and cheeses served with olives, nuts, marinated vegetables and assorted crackers

#### MEDITERRANEAN OLIVE BAR

assorted olives marinated in rosemary and orange zest served with Grissini breadsticks and crisp flatbreads



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### AN EVERGREEN EVENT

- \$19 PER PERSON -

CAULIFLOWER LATKE  
topped with za'atar aioli

TOMATO AND BURRATA CANAPÉ  
tomato jam and smooth, rich burrata cheese served on onion toast

MASCARPONE TARTLET  
a flaky pastry shell filled with caramelized onions and mascarpone cheese

ORGANIC GREENS  
topped with poached pears, toasted almond and gorgonzola crumbles,  
served with balsamic vinaigrette

OVEN-DRIED TOMATO POLENTA  
with caponata

GINGER ALE ROASTED CARROTS

BUTTERNUT SQUASH LASAGNA  
ricotta cheese and butternut squash layered with pasta, brown butter and sage