



FALL/HOLIDAY
SEASONAL
CATERING
MENU



MORNING INSPIRATIONS



HANDHELD

Priced per person; minimum 6 guests.

GAME DAY BISCUITS AND SLIDERS 12.

Kick-off the morning with game day inspired biscuits and sliders.

Select up to two flavors:

- Spicy Chicken and Honey Butter Biscuit Sandwich
- Sausage and Pimento Cheese Biscuit Sandwich
- Applewood Bacon, Egg and Cheddar Slider
- Turkey, Egg and Cheddar Slider

ADD-ON:

- Fresh Fruit Salad Platter +5.
- Roasted Red Bliss Potatoes with Rosemary +4.

HOT BREAKFAST

Priced per person; minimum 6 guests.

POTATO AND ROSEMARY FRITTATA 15.

Baked cage-free egg frittata with fresh spinach, red bliss potatoes, rosemary and feta cheese. Served with turkey sausage links, whole grain cornbread muffins and mini apple almond honey yogurt parfaits.

Make it plant-forward!

Substitute for plant-based sausage patties

ADD-ON:

- Fresh Fruit Salad Platter +5.

GRAZE

Priced per person; minimum 6 guests.

FALL BREAKFAST BOARD 12.

Cheddar apple egg bite strata, maple bacon, cinnamon rolls with cream cheese icing, pumpkin bread, harvest trail mix with rosemary, roasted fresh pears, dried apricots and apple butter.

ADD-ON:

- Everything (but the) Bagel Deviled Eggs +2.5

BYO CEREAL BAR 14.

Allow guests to build their own trend-worthy bowl with hot apple spice oatmeal, homemade granola, and rice crispy cereals with whole bananas, nuts, seeds, sauces and milks.

ADD-ON:

- Cornbread Muffins with Honey Butter + 2.5
- Mini Apple Almond Honey Yogurt Parfait +3.5

Enhance your meeting by adding a morning mimosa mocktail! +3.5

LUNCH CREATIONS



DELI

Priced per person; minimum 6 guests.

SEASONAL SANDWICH AND SALAD GRAZE

Your choice of sandwiches, salads and sides served with an assorted mini cookie platter. 15.5

Salad & Sandwich Selections (choose up to 2)

- Chicken Salad Sandwich with Grapes and Almonds on Croissant
- Grilled Vegetables and Pumpkin Hummus Wrap (vegan)
- Harvest Cobb Salad with Grilled Chicken and Maple Cider Vinaigrette
- Cran-Apple Orchard Salad with Farro, Gouda and Rye Croutons (vegetarian)

Side Selections (choose up to 2)

- Seasoned Baker's Chips
- Creamy Broccoli Bacon Salad
- Apple Cranberry Pecan Slaw (vegan)
- Assorted Retail Chips

Something extra (choose 1)

- Fresh Fruit Salad Platter (vegan) +2.
- Crudité with Pumpkin Hummus Platter (vegan) +3.

MAKE IT A BOXED LUNCH!

Includes choice of sandwich or salad, cookie, chips and individual water. 16.

Add-on a Premium Side +4.

- Creamy Broccoli Bacon Salad
- Apple Cranberry Pecan Slaw

HOT LUNCH BUFFETS

Priced per person; minimum 6 guests.

HOLIDAY TRADITION 18.

Herb roasted turkey breast, gravy, cranberry sauce, classic bread stuffing, roasted red bliss potatoes with rosemary and green beans with toasted almonds.

FALL HARVEST EARTH BOWL 17.

Allow guests to create their own bowl from a variety of season's best roasted vegetables, brown rice, quinoa and toppings with a choice of proteins.

Select up to two proteins:

- Ginger Sesame Grilled Tofu
- Herb Grilled Chicken
- Rosemary Grilled Shrimp
- Lemon Pepper Grilled Salmon

ADD-ON:

- Whole Grain Cornbread Muffins with Honey Butter +2.5
- Whole Grain Pumpkin Pie Bars +2.5

BEVERAGES

FRESH BREWED COFFEE SERVICE FOR EIGHT 20.
regular, decaf, sugars and creamer

WATER, 20 oz. 2.

WATER, 20 oz. (premium option) 3.

BUBLY SPARKLING WATER 2.

JUICE, 12 oz. 3.

SODA, 12 oz. 2.5

ENERGY DRINK 3.5

IT'S TIME TO TREAT YOURSELF



GRAZE SNACKS

Priced per person.

GAME DAY FAVORITES	14.
Buffalo chicken dip, jalapeno mac and cheese biscuit poppers with bacon, carrots, celery, pretzels and guacamole ranch sauce.	
CARAMEL APPLE BOARD	8.
Salted caramel dip, sliced apples, dipped pretzels and toasted pecans.	
ADD-ON:	
Brownie Bites	+2.
SEASONAL TRAIL MIX BAR	8.5
Fruit and nut trail mix, gingerbread granola, pumpkin energy bites and candied pecans.	
ADD-ON:	
Chocolate Covered Pretzels	+2

INDIVIDUAL SNACKS & DESSERTS

CORN MUFFINS WITH HONEY BUTTER	2.5 EA
MINI APPLE ALMOND HONEY PARFAIT	3.5 EA
CRUDITE WITH PUMPKIN HUMMUS CUPS	3.5 EA
PUMPKIN ENERGY BITES	1.5 EA
FRUIT AND NUT TRAIL MIX CUP	3.5 EA
PRETZEL DUO BAG	3.5 EA
WHOLE GRAIN PUMPKIN PIE BARS	2.5 EA
ASSORTED MINI COOKIE PLATTER (serves 12)	13.

BEVERAGES

FRESH BREWED COFFEE SERVICE FOR EIGHT	20.
regular, decaf, sugars and creamer	
WATER, 20 oz.	2.
WATER, 20 oz. (premium option)	3.
BUBLY SPARKLING WATER	2.
JUICE, 10 oz.	3.
SODA, 20 oz.	2.5
ENERGY DRINK	3.5

LET'S EXPLORE FLAVORS



Great for in-office events or as a dish to share!

PARTY BOARDS

Each board serves 10-12 guests

HARVEST BREAD AND BUTTER BOARD	55.
SWEET AND SALTY SNACK BOARD	60.
BYO PERSONAL CHARCUTERIE BOARD	100.

CREATE

Priced per person, minimum 10 guests.

BYO HOLIDAY FEAST	24.
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Main Entrée (choose up to 2)

- Herb Roasted Turkey Breast
- Mustard Crusted Pork Loin
- Maple Glazed Salmon
- Wild Rice and Pecan Stuffed Acorn Squash (vegan)

Sides (choose up to 2)

- Roasted Red Bliss Potatoes with Rosemary (vegan)
- Sweet Potato Pecan Casserole (vegetarian)
- Baked Macaroni and Cheese
- Sauteed Green Beans with Toasted Almonds (vegetarian)
- Cinnamon Glazed Carrots (vegan)

Accompaniments (choose up to 2)

- Turkey Gravy
- Fresh Cranberry Sauce (vegetarian)
- Classic Bread Stuffing
- Apple Walnut Spinach Salad (vegan)
- Whole Grain Cornbread Muffins (vegetarian)

DESSERTS

Priced per per dozen

PEPPERMINT BROWNIE	40. DZ
PUMPKIN PIE BARS	30. DZ
PECAN PIE BARS	55. DZ
DECORATE YOUR OWN COOKIES KIT	50.

TRENDY-WORTHY BITES

Priced per person; minimum 10 guests.

UPSIDE DOWN PUFF PASTRY TARTS	5.
FLAVOR SELECTIONS:	
- Caramelized Shallot and Parmesan	
- Apple Brie and Almond	
- Sweet Potato and Marshmallow	

CLOUDS ON TOAST (WHIPPED RICOTTA WITH THYME ROASTED GRAPES)	4.
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COCTEL DE CAMARON (SHRIMP COCKTAIL)	6.
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DIRTY MARTINI DIP WITH CRACKERS	4.
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CHOCOLATE ESPRESSO MARTINI MOUSSE CUP	4.
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HEALTHY HOLIDAY TRADITIONS

Serves 10-12 guests

CREAMY MASHED CAULIFLOWER	40.
ROASTED GREEN BEANS WITH PISTACHIO POMEGRANATE CRUNCH	45.
BUTTERNUT KALE MACARONI AND CHEESE	40.
SWEET POTATO PECAN CASSEROLE	40.
CORNBREAD MUFFINS	15.

MOCKTAILS

Priced per person.

CARAMEL PECAN PIE EGGNOG	4.
SPARKLING SPICED APPLE CIDER	4.5



'TIS THE SEASON

SEASONAL FEATURE

TURKEY POT PIE

Roasted turkey breast and vegetables with a whole grain herb biscuit topping served with a garden side salad and individual water.

15.

ADD-ON:

Cornbread Muffins with Honey Butter Whole Grain
Pumpkin Pie Bars

+2.5

+2.5