

# YEAR END CATERING MENU 2024

## TREND-WORTHY BITES

Priced per person, minimum 10 guests.

<b>Mini Crudité and Hummus</b>	1.50
<b>Turkey Meatballs with Cranberry Sauce</b> (2 per)	2.50
<b>Tandoori Chicken Skewers with Curry Dip</b>	2.50
<b>Cranberry and Sweet Potato Turkey Sliders</b>	3
<b>Mini Crab Cakes with Citrus Remoulade</b>	3
<b>Upside Down Puff Pastry Tarts</b> (1 flavor)	5
• Caramelized Shallot and Parmesan	
• Apple Brie and Almond	
• Sweet Potato and Marshmallow	
<b>Clouds On Toast</b>	4
whipped ricotta with thyme roasted grapes	
<b>Street Corn Dip in a Tortilla Cup</b>	2.50
<b>Coctel de Camaron (Shrimp Cocktail)</b>	6
<b>Dirty Martini Dip with Crackers</b>	4
<b>Chocolate Espresso Martini Mousse</b>	4

## PLATTERS

Priced per platter. Serves: small (10-12), medium (20-25).

<b>Shrimp Cocktail Platter</b>	90/155
sustainably sourced shrimp served with cocktail sauce and fresh lemon wedge	
<b>Hand Breaded Crispy Chicken Bites</b>	75/150
served with assorted dipping sauces	
<b>Spicy Buffalo Cauliflower Bites</b>	20/35
cauliflower florets coated in spicy buffalo sauce	

## PARTY BOARDS

Serves 10-12 guests.

<b>Harvest Bread &amp; Butter Board</b>	55
<b>Sweet &amp; Salty Snack Board</b>	60
<b>BYO Personal Charcuterie Board</b>	100

## GRAZE

Priced per person, minimum 10 guests.

<b>Festive Brunch Board</b>	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, apple butter and regular coffee service	
*turkey bacon available as a substitute for maple pork bacon.	
<b>Classic Feast</b>	20
herb roasted turkey, honey glazed ham, cornbread stuffing, classic mashed potatoes with gravy, roasted green beans, harvest side salad and dinner rolls with whipped butter	
*vegetarian entrée protein selections are available.	
<b>Seasonal Gathering</b>	26
herb crusted beef tenderloin, maryland crab cakes, rosemary roasted red bliss potatoes, roasted brussels sprouts with pancetta and sage, mushroom pecan rice pilaf, harvest side salad and dinner rolls with butter	
*vegetarian entrée protein selections are available.	

**Food Allergic Individuals:** Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, sesame products and other potential allergens in the food production areas of our facility.

CONTACT US | [ONECALL@BOFA.COM](mailto:ONECALL@BOFA.COM)

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## CREATE

Priced per person, minimum 10 guests.

Includes choice of entrée, 2 sides, dessert and beverage. 22

### ENTRÉE (choice of 1)

- Maple Glazed Salmon
- Herb Roasted Turkey
- Pineapple Glazed Ham
- Baked Pork Loin with Apple Cranberry Sauce
- Garlic Herb Roasted Chicken Breast
- Mushroom Kofta Kebobs
- Vegetable Lasagna
- Wild Rice and Pecan Stuffed Acorn Squash

### SIDES (choice of 2)

- Roasted Brussels Sprouts
- Sweet Potato and Apple Salad
- Green Beans Almondine
- Creamy Mashed Cauliflower
- Candied Sweet Potatoes
- Sweet Potato Pecan Casserole
- Garlic Mashed Potatoes
- Butternut Kale Mac & Cheese
- Cornbread Stuffing
- Whole Grain Cornbread Muffins

### DESSERTS (choice of 1)

- Apple Pie
- Pumpkin Pie
- Pecan Pie

### BEVERAGES (choice of 1)

- Iced Tea
- Apple Cider, Cold or Hot
- Hot Chocolate

**Add-on entree (\$4 pp) or additional side (\$3 pp)**

## HEALTHY HOLIDAY TRADITIONS

Serves 10-12 guests.

<b>Creamy Mashed Cauliflower</b>	40
<b>Pistachio Pomegranate Roasted Green Beans</b>	45
<b>Butternut Kale Macaroni and Cheese</b>	40
<b>Sweet Potato Pecan Casserole</b>	40
<b>Whole Grain Cornbread Muffins</b>	15

## DESSERTS

Priced per person.

<b>Peppermint Brownies</b>	2.50
<b>Assorted Cookie Platter</b> (3 per person)	4.50
<b>Pies</b>	12/15
choice of apple (12), pumpkin (12) or pecan (15)	

## BEVERAGES

Priced per person.

<b>Hot Chocolate Bar</b>	5
premium hot chocolate, whipped cream, peppermint sticks, mini marshmallows, chocolate chips	
<b>Hot Apple Cider</b>	2

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