

YEAR END CATERING MENU 2025

TREND-WORTHY BITES

Priced per person, minimum 10 guests.

Mini Crudité and Hummus	1.50
Turkey Meatballs with Cranberry Sauce (2 per)	3
Tandoori Chicken Skewers with Curry Dip (2 per)	3
Cranberry and Sweet Potato Turkey Sliders	3
Mini Crab Cakes with Citrus Remoulade (2 per)	6
Upside Down Puff Pastry Tarts (1 flavor)	5
• Caramelized Shallot and Parmesan	
• Apple Brie and Almond	
• Sweet Potato and Marshmallow	
Whipped Feta Dip with Apples, Honey and Walnuts on Crostini	4
Pomegranate Guacamole with Red Tortilla Chips	4
Shrimp Cocktail	6
Dried Cranberry and Brie Bruschetta	3
Holiday Peppermint Pretzel Break	3
Hand Breaded Crispy Chicken Bites (3 per) served with assorted dipping sauce	4
Spicy Buffalo Cauliflower Bites (3 per) cauliflower florets coated in spicy buffalo sauce	3

GRAZE

Priced per person, minimum 10 guests.

Festive Brunch 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, apple butter and regular coffee service *turkey bacon available as a substitute for maple pork bacon.	
Breakfast Biscuit Board	12
everything bagel stuffed biscuits, buttermilk biscuits, candied bacon, shaved ham, pimento cheese, fresh fruits and spreads	
Classic Feast	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.	
Seasonal Gathering	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.	

PARTY BOARDS

Serves 10-12 guests.

Harvest Bread & Butter Board	55
herbed butter, nuts, fruit, baguette, marmalade	
Sweet & Salty Snack Board	60
chocolate and yogurt dipped pretzels, dried fruit and nuts, chocolate coated candies, oranges, grapes, cheddar cheese, crackers, mini cookies	
Classic Charcuterie Board	100
assorted meats and cheese, roasted asparagus, olives, crostini, spiced pecans, dried fruits, orange marmalade	

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

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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)

- Winter Citrus Butter Salmon, Blood Orange Compote
- Herb Roasted Turkey
- Pineapple Glazed Ham
- Tuscan-Style Roasted Pork Loin with Cherry Balsamic Chutney
- 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
- Candied Sweet Potatoes
- Cinnamon Glazed Carrots
- Garlic Mashed Potatoes
- Caramelized Onion & Cheddar Roasted Broccoli
- 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.

Creamy Mashed Cauliflower	40
Cranberry Wild Rice Pilaf	40
Kale Salad, Roasted Apples, Feta, Pecan	40
Sweet Potato Pecan Casserole	40
Whole Grain Cornbread Muffins	15

DESSERTS

Priced per person.

Peppermint Brownies	3.75
Assorted Cookie Platter (per person)	4.50
Pies choice of apple (16), pumpkin (16) or pecan (18)	16/18
Apple Cider Glazed Donut Holes	3.50
Apple Cobbler	4
Parfait Starters	4

BEVERAGES

Priced per person.

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

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