

HOLIDAY SEASONAL CATERING MENU



WILDFLOWER
CAFE 



IT'S TIME TO CELEBRATE



BREAKFAST

Priced per person, minimum 8 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.

PECAN STICKY BUNS 20/doz.
Warm caramel sticky buns with pecans

GAME DAY BISCUITS AND SLIDERS 12.
Kick-off the season with game day biscuits and sliders. Served with loaded tater tots.

Select up to two flavors:
-Spicy Chicken and Honey Butter Biscuit Sandwich
-Plant-based Sausage and Pimento Cheese Biscuit Sandwich
-Applewood Bacon, Egg and Cheddar Slider
-Turkey, Egg and Cheddar Slider

POTATO AND ROSEMARY FRITTATA 15.
baked cage-free egg frittata with fresh spinach, red bliss potatoes, rosemary and feta cheese. served with pork sausage links, fresh baked biscuits and mini apple almond honey yogurt parfaits.

Make it plant-forward! Substitute for plant-based sausage patties

ADD-ON:
Fresh Fruit Salad Platter +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, 10 oz. 3.
SODA, 20oz. 2.5
ENERGY DRINK 3.5

CREATE

Priced per person, minimum 10 guests.

BYO HOLIDAY FEAST 24.

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)
- Cornbread Muffins (vegetarian)

DON'T FORGET DESSERT!

Add-on some **Peppermint Brownies**
or an **Assorted Cookie Platter**.

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PERFECT FOR GATHERINGS



HOT LUNCH BUFFETS

Priced per person; minimum 10 guests

HOLIDAY TRADITION 19.
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

PARTY BOARDS

Priced by serving size of small (10-12) and medium (20-25), respectively.

SHRIMP COCKTAIL BOARD
with rémoulade, cocktail & tartar sauces 90. / 160.

FALL HARVEST SALAD BOARD 40. / 55.
roasted pumpkin seeds, butternut squash, dried cranberries and feta cheese

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ADDITIONAL SIDES

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

Serves 10-12 guests.

ROASTED BUTTERNUT SQUASH	40.
CLASSIC MASHED POTATOES WITH GRAVY	35.
ROASTED BRUSSELS SPROUTS WITH PROSCIUTTO & SAGE	45.
SWEET POTATO PECAN CASSEROLE	40.
GREEN BEAN ALMONDINE	45.
CORNBREAD MUFFINS	15.

DESSERTS

Priced per half dozen & dozen, unless specified.

PEPPERMINT BROWNIES	20. / 40.
ASSORTED COOKIE PLATTER (2 per person)	12. / 18.
PIE BY THE SLICE choice of apple, pumpkin or pecan	3.50

MOCKTAILS

Priced per person.

HOLIDAY HOT CHOCOLATE BAR premium hot chocolate, whipped cream, mini marshmallows, chocolate chips	5.
SPARKLING SPICED HOT APPLE CIDER	4.5
CARAMEL PECAN PIE EGGNOG	4.5

LOOKING FOR SOMETHING DIFFERENT?

Contact us about creating a custom menu selection.



READY TO CREATE AN **EXPERIENCE?**

From celebrations marking company achievements to kick-offs for the future, and special occasions throughout the year, we'll make it all happen. We offer a wide range of services to meet every type of need. Contact us today and we will make sure your vision comes to life and ensure your event is a success.

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