

food gallery™

CATERING

EST. 2014

let's celebrate!

THANK YOU FOR INVITING US TO BE A PART OF YOUR HOLIDAY CELEBRATION. WE ARE GRATEFUL BEYOND MEASURE FOR YOU, OUR CLIENTS, WHO DAILY GIVE US THE OPPORTUNITY TO DO WHAT WE'RE MOST PASSIONATE ABOUT: SHOWING THOUGHTFUL HOSPITALITY AND CARE FOR OUR PEOPLE AND OUR COMMUNITY THROUGH HONEST, ARTFUL FOOD & SERVICE.

Minimum order 2 dozen for appetizers & desserts (excluding whole pies)

gratitude + feasting: 2023 November featured menu

ULTIMATE FAMILY FEAST

\$55.00

Everything you need to host a holiday feast for family and friends, without any of the hassle or headache. Nostalgic comforting dishes with a modern twist, including options for vegetarian and gluten free guests. Includes all of the following. Minimum order 10

- Sage Stuffing Turkey Roulade with pan gravy
- Vegetarian Mushroom Wellington | V
- Crushed Yukon Gold Potatoes with sour cream, roasted garlic, & herb garnish | GF/V
- Duck Fat Roasted Carrots with dill and parsley | GF
- Leek & Green Gratin with parmesan, pecorino, gruyere, and crispy breadcrumbs | V
- Modern Waldorf Salad with romaine, apples, red grapes, pomegranate seeds, walnut pumpkin seed brittle & creamy apple cider maple vinaigrette | GF/V

FRIENDSGIVING FÊTE

\$33.00

Almost nothing is better than gathering with friends during the holidays to express love and gratitude over a delicious meal. But, sometimes the "same old" traditional food can get a little repetitive over the course of the holiday season. That's why we put together this gorgeous spread of "traditional adjacent" dishes that will hit all the familiar notes, but remixed to keep things fresh and fun. Minimum order 12

- Confit Turkey Leg with garlic & herbs, served with pan gravy
- Cheesy Baked Pumpkin Pasta with Kale | V
- Green Bean Slaw with carrots, parsnips, red bell pepper, and cider dijon vinaigrette | GF
- Roasted Beet Salad with arugula and coriander-yogurt dressing | GF/V
- Bread & Sweet cream butter | V

TEAM TRIMMINGS

\$18.00

There's no better way to say thank you to employees and coworkers for their hard work, collaboration, and leadership than with a thoughtful and delicious holiday meal. On this fall themed menu you'll find a variety of familiar holiday flavors, presented perfectly for an in-office celebration. Minimum order 20

- Gravy Smothered Roast Turkey Slider with arugula, cranberry aioli, and a brioche bun
- Mushroom & Parmesan Tart | V
- Fall Root Veggie & Potato Hash | GF/V
- Green Salad with roasted butternut squash, toasted pecans, dried cranberries, blue cheese crumbles, and apple cider maple vinaigrette | GF/V

FEAST PRE-GAME

Pumpkin & Harissa Deviled Eggs GF/DF	\$1.50
Leftovers Egg Rolls - turkey, mashed potatoes, gravy inside, served with cranberry aioli	\$3.00
Green Bean & Mushroom Tart - puff pastry, ricotta, goat cheese, crispy shallots V	\$4.00
Classic Stuffed Mushrooms - garlic herb bread crumbs, gruyere, parmesan V	\$2.75
Spicy Sweet Potato & Cheddar Croquettes V	\$2.25
Crab Toast with brown butter mayo	\$4.50

THERE'S ALWAYS A LITTLE ROOM LEFT FOR SOMETHING SWEET...

Cranberry Crumble Bars	\$3.50
Pumpkin Streusel Bars - gingersnap crust, pumpkin filling, brown sugar streusel topping	\$3.50
Pumpkin Chai Snickerdoodle Cookies	\$2.50
Honey Pear Tart - puff pastry, pears, goat cheese, almonds, honey	\$4.50
Banoffee Pie - banana, dulce de leche, whipped cream, graham cracker crust (serves 8)	\$40.00
Dark Chocolate Pecan Pie	\$40.00
Cranberry Pear Crumble Pie	\$40.00

GF GLUTEN-FREE

V VEGETARIAN

DF DAIRY FREE

PB PLANT-BASED