

Key Ingredient Winter Catering Menu 2023

\$500 minimum \$125 each staff member labor cost

Displays:

Charcuterie including cheese, smoked meats, fruit, nuts, preserves and honey, pickles, Dijon mustard, crackers, and crostini

Small for 8–10 guests \$125

Medium for 10-20 guests \$150

Large for 25-50 guest \$200 Full table display \$300-\$600

Fresh fruit displays with chocolate, caramel, and fruit dip

\$150 - \$300

Vegetable crudité platter with grilled and fresh vegetables served alongside hummus and caramelized onion dip

\$75 - \$150

Baked brie platter with plum cranberry compote served alongside sliced baguettes

\$45

Smoked salmon Riette (dip) with bagel crisps and sliced cucumber

\$50

Dessert table (treats listed below)

\$150 - \$300

Appetizer platters or passed hors oeuvres: Mix and Match

Tier one: \$1.50 each for 20 or more pieces

Bacon wrapped dates stuffed with blue cheese

Cranberry goat cheese mini tart

Fig butter, blue cheese, and prosciutto canape

Roasted garnet beets with lemon ricotta topped with grapefruit gastric and candied pistachios

Mushroom, caramelized onion and whipped goat cheese smear on a petite rosemary waffle

Eggplant caponata crostini

Tier two: \$2.50 each for 20 or more pieces

Crispy arancini risotto balls stuffed with Italian beef with marinara , ham & Swiss with Mornay or smoked gouda & bacon

Pork loin satay with pomegranate balsamic drizzle and blue cheese crumbles

Red wine braised beef bourguignon turnovers served with horseradish crème

Beet cured salmon on lavash crackers topped served with chive dill crème fraiche

Grilled strip steak on ciabatta with balsamic pearl onions and horseradish cream

Mini beef wellingtons with beef filet and wine braised mushrooms wrapped in pastry

Mini galette pie with thyme mushroom, leek, spinach and feta, or with apple, squash, camembert cheese and fresh sage

Tier three: \$3.50 each for 20 or more pieces

Maple Pecan chicken satays with cider brined chicken served alongside peach bourbon glaze

Beef Fillet au prove topped with mushrooms and a black pepper cream sauce on puffed pastry

Grilled lamb crostini with brandied dark cherry chutney topped with pistachios

Duck Confit, baked brie, and cranberry orange chutney tarts

Petite lobster and crab etouffee mini pies with buttery lobster in creamy cognac sauce baked in a flaky crust

Tier four: \$4.50 each for 20 or more pieces

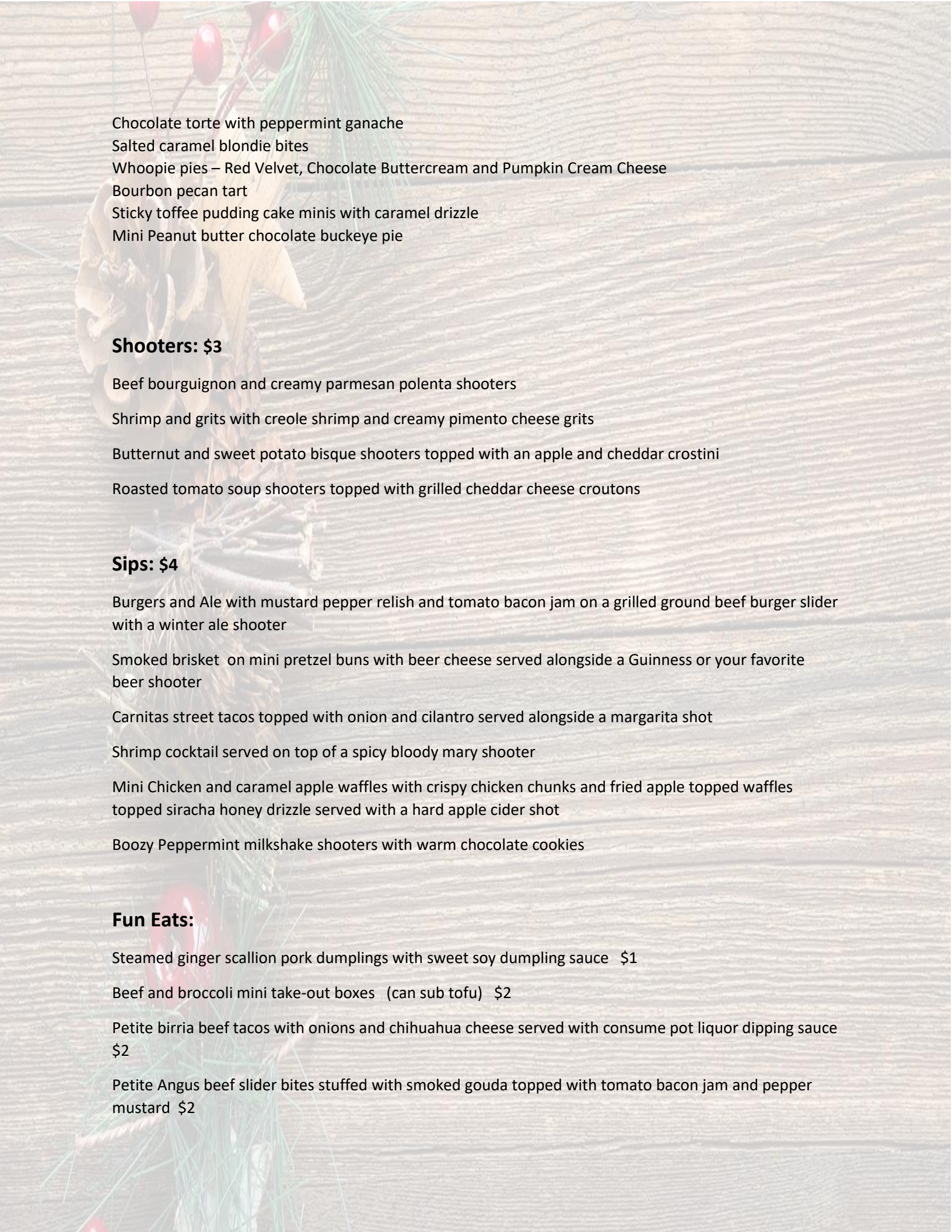
Lamb lollipops with Verde chimichurri and goat cheese crumbles

Crab croquets with Dijon remoulade

Sliced beef tenderloin filet sliders on brioche buns with French onion horseradish cream

Maple bacon seared scallops on top a smear of whipped butternut squash

Sweet Treats Platters: \$75



Chocolate torte with peppermint ganache
Salted caramel blondie bites
Whoopie pies – Red Velvet, Chocolate Buttercream and Pumpkin Cream Cheese
Bourbon pecan tart
Sticky toffee pudding cake minis with caramel drizzle
Mini Peanut butter chocolate buckeye pie

Shooters: \$3

Beef bourguignon and creamy parmesan polenta shooters
Shrimp and grits with creole shrimp and creamy pimento cheese grits
Butternut and sweet potato bisque shooters topped with an apple and cheddar crostini
Roasted tomato soup shooters topped with grilled cheddar cheese croutons

Sips: \$4

Burgers and Ale with mustard pepper relish and tomato bacon jam on a grilled ground beef burger slider with a winter ale shooter
Smoked brisket on mini pretzel buns with beer cheese served alongside a Guinness or your favorite beer shooter
Carnitas street tacos topped with onion and cilantro served alongside a margarita shot
Shrimp cocktail served on top of a spicy bloody mary shooter
Mini Chicken and caramel apple waffles with crispy chicken chunks and fried apple topped waffles topped siracha honey drizzle served with a hard apple cider shot
Boozy Peppermint milkshake shooters with warm chocolate cookies

Fun Eats:

Steamed ginger scallion pork dumplings with sweet soy dumpling sauce \$1
Beef and broccoli mini take-out boxes (can sub tofu) \$2
Petite birria beef tacos with onions and chihuahua cheese served with consume pot liquor dipping sauce \$2
Petite Angus beef slider bites stuffed with smoked gouda topped with tomato bacon jam and pepper mustard \$2

Potato cake croquettes stuffed with smoked sausage and sauerkraut served with stone ground mustard aioli \$2

Mac and cheese cups topped with 18-hour slow smoked pork topped with chipotle crème drizzle \$2

Petite gyros with roasted lamb, cherry tomatoes, cucumber, and banana peppers with tzatziki drizzle \$3

Korean BBQ beef bow buns with pickled vegetables and cilantro \$2

Late night snacks and Bars:

Pizza oven bar - Chef prepared to order pizzas made in our outdoor pizza ovens

Mac and Cheese bar- Our famous Homestyle Macaroni and Cheese topped with either 18 hour BBQ smoked pork, buffalo chicken, mini handmade marinara meatballs, ham, or sautéed fajita vegetables

Nacho / Taco Bar- tortilla chips, grilled chicken, and ground beef, queso cheese, guacamole, pinto beans with smoked turkey, shredded lettuce, tomatoes, onions, sour cream

Soft pretzel bar - Small's soft pretzels with beer cheese, assorted mustards, chocolate, and caramel

Pimento cheeseburger sliders and Grippo BBQ chip baskets- with angus beef sliders with tomato bacon jam and pimento cheese on a Hawaiian slider bun served with Grippo BBQ chips

Sandwich and wrap platter- with smoked turkey clubs pita wrap with roasted beef and provolone and horseradish mayo on ciabatta buns

Stations:

Carving Station-

Slow Smoked turkey breast with apricot rum chutney

Black Garlic Lamb with rosemary a jus


Holiday Beef Brisket

Prime Rib with sherry demi-glace

Beef Tenderloin Filet with caramelized onion horseradish crème

Risotto or pasta station –

Chef sauteed to order with mix ins including chicken, seafood, mushroom, onion, red pepper, spinach, green peas, asiago cheese, parmesan cheese, parmesan garlic cream sauce and Fresh Tomato Sauce



Martini Glass station-

Red Wine Braised Beef and Potatoes

slow braised short rib with mushroom thyme a jus on top creamy garlic mashed potatoes in a bar glass

Tuscan Chicken and Handmade Ricotta Gnocchi

Tender chicken in a parmesan cream sauce with red pepper and spinach served on top handmade ricotta gnocchi in a bar glass

Fresh Made Sandwich and Wrap station-

Fresh Chef made sandwiches made to order in front of you with, smoked turkey, ham, roasted beef, chicken salad, assorted cheeses, mayo, mustard, lettuce, tomato, red onion, sub buns, assorted breads and tortilla wraps