

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

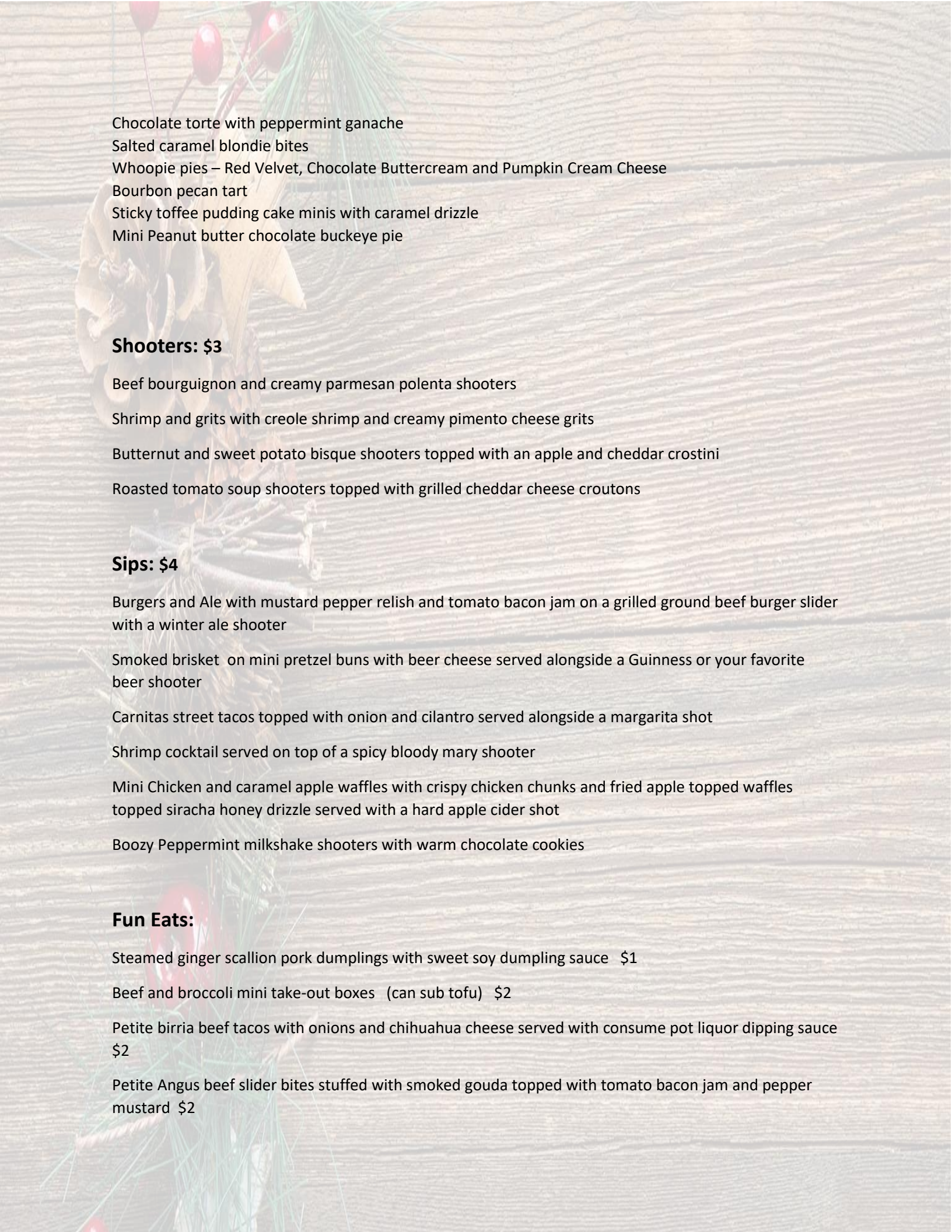
Lamb lollipops with Verde chimichurri and goat cheese crumbles

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

Buffet style:

Salad / Soup Course:

\$65 – 20 to 25 portions

Dressed Green Salad with candied pecan, pomegranate, and Manchego cheese with pomegranate vinaigrette

Warm Panzanella Salad with rustic focaccia croutons, wilted spinach, sundried tomatoes, and red onion topped with garlic and bacon vinaigrette

Toasted Almond Goat Cheese Salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries, and cherry balsamic dressing

Potato, Spinach, and Italian Sausage Soup

Creamy Chicken Gnocchi Soup

Main course:

\$80 each hotel pan - 20 portions

Red Wine Braised Carved Beef in red wine demi

Seared Chicken Confit in a velvety madeira mushroom creamy sauce

Steakhouse Pork Chops grilled with a peppercorn pan sauce

Chicken Scallopini Piccata in a lemony shallot and caper white wine sauce

\$90 each hotel pan - 20 portions

Salmon Rockefeller topped with a rich sauce of creamy spinach, onions, and bacon

Chicken Roulade with artichokes, leeks and fontina cheese topped with roasted garlic and wine sauce

Pomegranate Balsamic Pork Chops topped with fresh pomegranate

Chicken Wellington with a Dijon cream sauce

\$95 each hotel pan – 20 portions

Marinated Smoked Pork Tenderloin Roulade with apples, bacon, and gorgonzola with whiskey maple glaze

Holiday Chicken breast stuffed with dates, herbed goat cheese and porchetta topped with a winter sugar plum and stone fruit sauce

Beef Tenderloin Tips with sauteed mushrooms and onions topped with a cognac cream sauce

\$100 each hotel pan-

Garlic Lemon Shrimp and Crab Ravioli with crab stuffed ravioli topped with lemon garlic sautéed shrimp and creamy mornay sauce

Root Beer Braised Beef Short Rib

Carved whiskey Glazed Brisket

Sides:

\$70 each hotel pan - feeds 20 to 25 portions

Dauphinoise gratin potatoes (Julia Child's scalloped potatoes) with gruyere cheese, cream, and ham

Mashed potatoes with boursin triple cream

Whipped sweet potatoes with mascarpone and honey drizzle

Parmesan crusted smashed fingerling potatoes with caramelized onion jam

Winter harvest orzo pilaf

Creamy herbed goat cheese polenta

Roasted root vegetable farro

Sautéed French green beans with sliced almonds and brown butter

Brussel sprouts in browned butter and bacon vinaigrette

Broccolini with lemon herbed butter

Tender tri-colored carrots with a red wine reduction

Butternut squash and kale gratin

Sweet treats:

\$75 – 20 to 25 portions

Chocolate peanut butter buckeye pie minis

Bourbon chocolate pecan tart

Chocolate torte with peppermint ganache

Sticky toffee pudding cake with caramel drizzle

Bourbon chocolate pecan tart

Pistachio cake with brandied cherries

Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache

Plated meal events:

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

Choose one soup or salad, one main entrée and two sides

Soup

Potato, Spinach, White Bean, and Italian Sausage

Creamy Chicken Gnocchi Soup

Salad

Dressed Green Salad with candied pecan, pomegranate and manchego cheese with pomegranate vinaigrette

Warm Panzanella Salad with rustic focaccia croutons, wilted spinach, sundried tomatoes, and red onion topped with garlic and bacon vinaigrette

Toasted Almond Goat Cheese salad with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries and dates and cherry balsamic dressing

Main entrees - \$25 a person for 25 or more guest \$30 a person for under 25 guests

Pomegranate Balsamic Pork Loin Chops topped with fresh pomegranate

Salmon Rockefeller topped with a rich sauce of parmesan, creamy spinach, onions, and crispy bacon

Chicken Confit with madeira mushroom creamy sauce

Chicken Scallopini Piccata with lemony shallot and caper white wine sauce

Main entrees - \$30 a person for 25 or more guests \$35 a person for under 25 guests

Holiday Chicken with tender breast stuffed with dates, herbed goat cheese, and porchetta topped with winter sugar plum and stone fruit sauce

Horseradish Crusted Salmon with red and gold beets and pistachio vinaigrette

Trout Almondine with fresh local trout sautéed in brown butter and sliced almonds

Steakhouse Pork Chops with a peppercorn pan sauce

Chicken Wellington with a Dijon cream sauce

Main entrees - \$35 a person for 25 guest or more \$40 a person for under 25 guests

Smoked Pork Tenderloin stuffed with apples bacon and gorgonzola topped with whiskey maple glaze

Root Beer Braised Beef Short Rib with mashed sweet potatoes and honey butter

Pecan Crusted Local Trout with rum apricot peach chutney

Skirt Steak Pinwheels with marinated skirt steak stuffed with red peppers and onion, spinach, smoked gouda rolled up and grilled then topped with roasted red pepper pesto

Main entrees - \$40 a person for 25 guest or more \$45 a person for under 25 guests

Crab and Boursin Triple Cream Risotto topped with shrimp in a lemon wine caper sauce

Grilled Strip Steak with a port and cream lobster sauce topped mushroom duxelles ravioli

Sicilian Halibut with olives, capers, tomatoes, and shallot in white wine Beurre Blanc

Main entrees - \$50 a person for 25 guest or more \$55 a person for under 25 guests

Braised Venison Bourguignon with roasted winter root vegetables with red wine demi-glace

Filet Mignon topped with lemon garlic lump crab

Seared Duck Confit with a cherry cognac demi glaze

Craved Prime Rib with blue cheese and chive compound butter

Main entrees Duos -

Chicken Confit with madeira mushroom creamy sauce
with

Salmon Rockefeller topped with a rich sauce of creamy spinach, onions, and bacon

Carved Beef Tenderloin fillet with Montpellier compound butter
with

Browned Butter Scallops topped with citrus relish and champagne and cranberry gastric

Vegetarian options - \$35 a guest

Sweet Potato and Ricotta Gnocchi sautéed in browned butter with dried cranberries, and pecan pesto

Mushroom Cassoulet and farro risotto with a rich mushroom and wine sauce gratin with ancient grain risotto



Sides:

Dauphinoise gratin potatoes (Julia Child's scalloped potatoes) with gruyere cheese, cream, and ham

Mashed potatoes with boursin triple cream

Parmesan crusted smashed fingerling potatoes with bacon onion jam

Whipped sweet potatoes with mascarpone and honey drizzle

Winter harvest orzo pilaf

Roasted Root Vegetable Farro

Creamy herbed goat cheese polenta

Sautéed French green beans with sliced almonds and brown butter

Brussel sprouts in browned butter and bacon vinaigrette

Broccolini with herbed butter

Tender tri-colored carrots with a red wine reduction

Butternut squash and kale gratin

Sweet treats - \$10 a guest

Bourbon chocolate pecan tart

Flourless chocolate cake with peppermint ganache

Sticky toffee pudding cake with caramel drizzle

Pistachio cake with brandied cherries

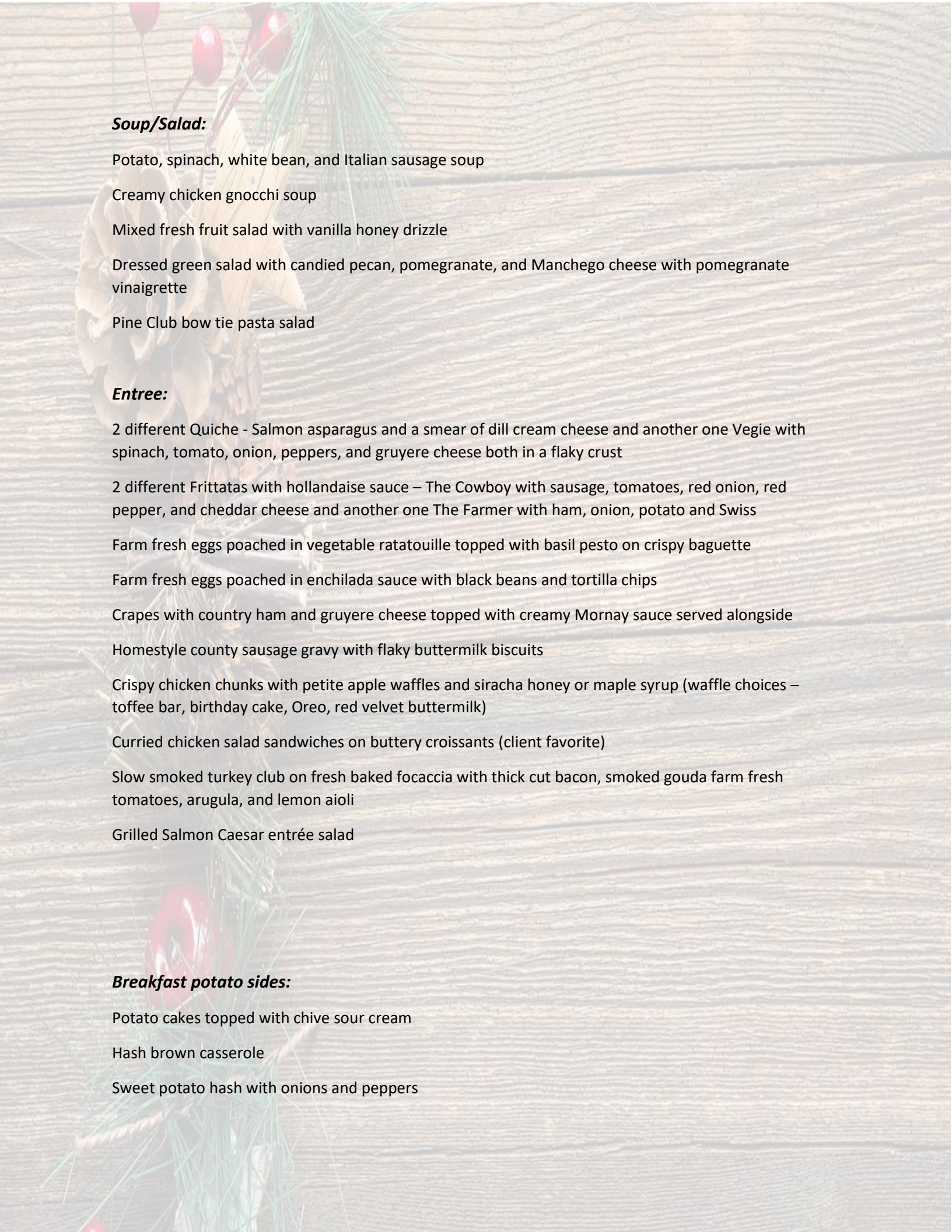
Sea salted caramel pot de crème

Espresso Panna Cotta with chocolate ganache

Brunch menu:

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

Choose one from each of the 4 sections



Soup/Salad:

Potato, spinach, white bean, and Italian sausage soup

Creamy chicken gnocchi soup

Mixed fresh fruit salad with vanilla honey drizzle

Dressed green salad with candied pecan, pomegranate, and Manchego cheese with pomegranate vinaigrette

Pine Club bow tie pasta salad

Entree:

2 different Quiche - Salmon asparagus and a smear of dill cream cheese and another one Vegie with spinach, tomato, onion, peppers, and gruyere cheese both in a flaky crust

2 different Frittatas with hollandaise sauce – The Cowboy with sausage, tomatoes, red onion, red pepper, and cheddar cheese and another one The Farmer with ham, onion, potato and Swiss

Farm fresh eggs poached in vegetable ratatouille topped with basil pesto on crispy baguette

Farm fresh eggs poached in enchilada sauce with black beans and tortilla chips

Crapes with country ham and gruyere cheese topped with creamy Mornay sauce served alongside

Homestyle county sausage gravy with flaky buttermilk biscuits

Crispy chicken chunks with petite apple waffles and siracha honey or maple syrup (waffle choices – toffee bar, birthday cake, Oreo, red velvet buttermilk)

Curried chicken salad sandwiches on buttery croissants (client favorite)

Slow smoked turkey club on fresh baked focaccia with thick cut bacon, smoked gouda farm fresh tomatoes, arugula, and lemon aioli

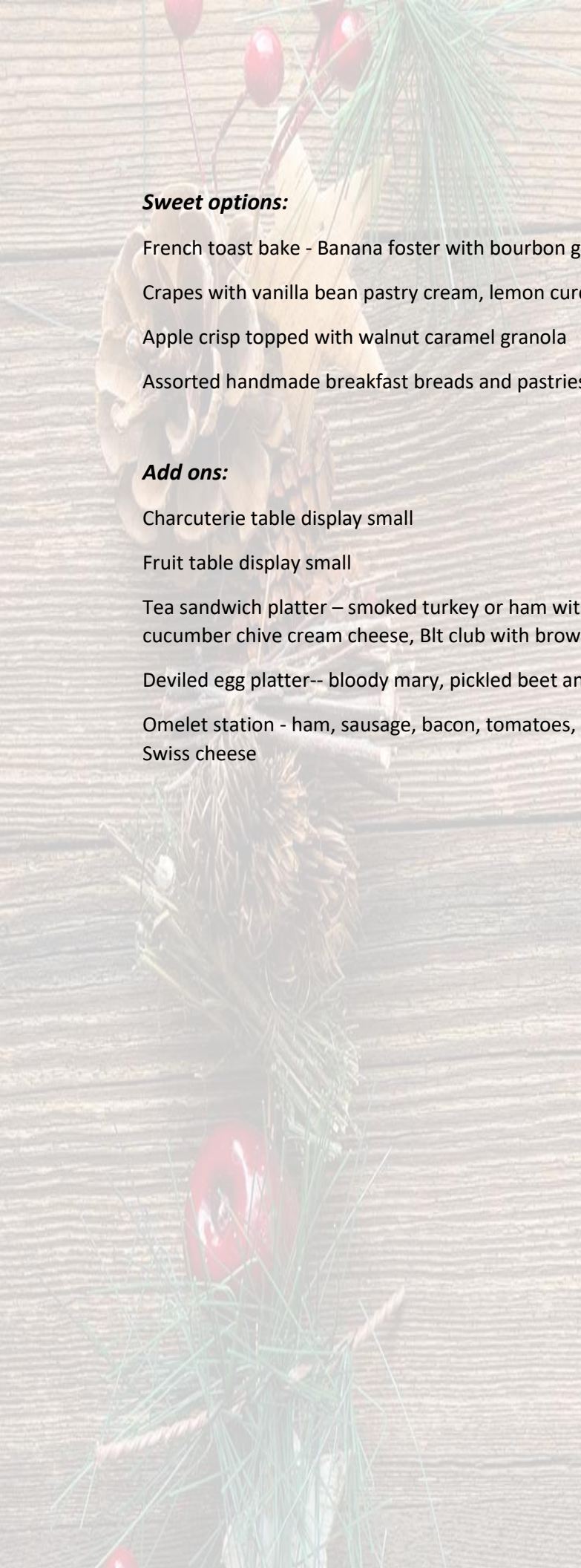
Grilled Salmon Caesar entrée salad

Breakfast potato sides:

Potato cakes topped with chive sour cream

Hash brown casserole

Sweet potato hash with onions and peppers



Sweet options:

French toast bake - Banana foster with bourbon glaze or Apple fritter with cinnamon rum glaze

Crapes with vanilla bean pastry cream, lemon curd and topped with fresh fruit and whipped cream

Apple crisp topped with walnut caramel granola

Assorted handmade breakfast breads and pastries

Add ons:

Charcuterie table display small

Fruit table display small

Tea sandwich platter – smoked turkey or ham with sliced apple and cheddar, smoked salmon, and cucumber chive cream cheese, Blt club with brown sugar black pepper bacon

Deviled egg platter-- bloody mary, pickled beet and goat cheese, pimento cheese and bacon

Omelet station - ham, sausage, bacon, tomatoes, green peppers, red onion, tomatoes, cheddar cheese, Swiss cheese