

# **STARTERS**

**10 PERSON MINIMUM** 

96 HOUR ADVANCE NOTICE REQUIRED FOR ORDERS

## **COLD HORS D'OEUVRES**

SMALL SERVES 10 - 15 | LARGE SERVES 15 - 20

GRILLED & RAW VEGETABLE PLATTER VGN GF Fresh Seasoned Grilled and Raw Vegetables, Served with Pumpkin Hummus \$45.00 SM | \$85.00 LG

### CHILLED SHRIMP & CRAB DISPLAY GF DF

Jumbo Shrimp Cocktail and Jonah Crab Claws with Spicy Cocktail Sauce and Lemon

\$115.00 SM | \$165.00 LG

## **HOT HORS D'OEUVRES**

BACON WRAPPED BRUSSELS SPROUT GF DF Local Maple Syrup, Chili-Nutmeg Toasted Almonds \$42.00 / DZ

**BOUCHÉE OF BRIE VGT** Served with Vanilla and Plum Relish \$36.50 / DZ

CHICKEN SKEWERS OF DE with Coconut and Pickled Fresno Chili Peppers \$42.50 / DZ

#### MINI MEATBALLS

Choose Two Types of Meatballs:

- Chipotle Tomatillo Pork GF
- Swedish
- Chimichurri Beef GF
- Picadillo Lamb GF DF
- Grilled Vegetable & Quinoa VGT DF
- Italian Turkey Meatball with Tomato Sauce GF

\$46.50 / DZ

## SALAD

SMALL SERVES 6 | LARGE SERVES 12

### **AUTUMN BABY SPINACH SALAD VGT**

Organic Baby Spinach, Granny Smith Apple Chutney, Bourbon Roasted Cranberries, Imported Brie Cheese, Candied Pecans, Champagne Vinaigrette

\$38.00 SM | \$68.00 LG

### STILTON CHEESE & PEAR SALAD VOT GF

Mixed Greens, Stilton Cheese, Bosc Pear, Toasted Walnuts, Port Wine Vinaigrette

\$38.00 SM | \$68.00 LG

### **ENDIVE AND WINTER CHICORY SALAD VGT**

Peppered Pecorino Cheese, Candied Pecans, Crisp Asian Pear, Dried Currants, Maple Sherry Vinaigrette

\$38.00 SM | \$68.00 LG

## SOUP

**SMALL SERVES 6 | LARGE SERVES 12** 

### **CREAM OF ROASTED BUTTERNUT SQUASH VGT**

\$30.00 SM | \$55.00 LG

### WILD MUSHROOM BISQUE VGT

\$30.00 SM | \$55.00 LG

# **MAIN COURSE**

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### **ENTREES**

### THYME MAPLE GLAZED TURKEY

Whole Roasted 14 lb. Turkey (GF) with Pan Roasted Shallot Gravy \*SERVES 14 - 18, LIMITED QUANTITY AVAILABLE \$210.00

#### **CLOVE STUDDED BONE-IN HAM GF DF**

Ready to Slice 10 lb. Ham accompanied by Michigan Cherry Compote \*SERVES 14 - 18 \$125.00

#### ROASTED BABY LAMB CHOPS GEDE

Served with Dried Cherry Chutney
\*3 BONES PER PERSON
\$125.00 SM | \$197.00 LG

### **ROASTED CHICKEN GF**

with Herb Vegetable Fricassee and Citrus-Chicken Jus **\$70.00 SM | \$137.00 LG** 

### **PASTA**

### PUMPKIN & RICOTTA RAVIOLI VGT

Toasted Pumpkin Seeds and Fresh Sage **\$70.00 SM | \$127.00 LG** 

### HANDMADE RICOTTA GNOCCHI

WITH MUSHROOMS VGT

Madeira and Thyme Veloute, Pine Nuts, Tomatoes, and Shaved Parmesan

\$62.00 SM | \$112.00 LG

### **BRAISED BEEF RAVIOLI**

Red Wine, Smoked Tomato Sauce, Pecorino \$80.00 SM | \$154.00 LG

# SAVORY BRAISED BEEF BRISKET WITH TOASTED ONION CONFIT DF

with Onion Jus and Crispy Onion Straws

\$80.00 SM | \$150.00 LG



### **BREAD**

### PARKER HOUSE DINNER ROLLS VGT

Served with Melted Garlic Butter, Shredded Parmesan & Chopped Parsley \*SERVES 12 \$36.00

### SALTED TRUFFLE PAN BREAD VGT

Parmesan and Parsley Butter Crust \*SERVES 12

\$36.00

# SWEET WALNUT AND SALTED CARAMEL BREAD VGT

Currants and Coarse Sea Salt

\*SERVES 12

\$36.00

# SIDES & VEGETABLES

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### **SIDES**

### **RUSTIC BREAD & CHESTNUT STUFFING VGT**

Herbed Croutons with Roasted Chestnuts Seasoned with Fresh Thyme, Garlic and Sweet Vidalia Onions

\$20.00 SM | \$36.00 LG

### **SAUSAGE STUFFING**

Cornbread Stuffing with Sage & Pork Sausage, Onions & Thyme **\$20.00 SM | \$36.00 LG** 

#### CORN CASSEROLE VGT

with Poblano Peppers and White Beans

\$20.00 SM | \$36.00 LG

## ROASTED PARSNIP AND YUKON MASHED POTATOES VGT GF

with Sweet Cream Butter and Buttermilk

\$26.00 SM | \$48.00 LG

# PAN ROASTED SHALLOT GRAVY

\$14.00 / QUART

### **CANDIED SWEET POTATOES VGT GF**

Mashed with Brown Sugar, Maple Syrup

\$28.00 SM | \$52.00 LG

### WISCONSIN CRANBERRY CHUTNEY VGN GF

Stonelake Cranberries Stewed with Orange Saigon Cinnamon and Cloves

\$20.00 SM | \$36.00 LG

### **VEGETABLES**

### **BLUE LAKE GREEN BEAN CASSEROLE VGT**

Wild Mushroom Velouté, Pearl Onion, Crispy Fried Onions

\$30.00 SM | \$56.00 LG

### **AUTUMN HARVEST VEGETABLE GRATIN VGT**

with Rosemary Sweet Butter and Crumbled Cornbread

\$32.00 SM | \$60.00 LG

### TENDER SWEET CARROTS VGT GF

Glazed with Brown Sugar, Butter and a Hint of Ginger

\$27.00 SM | \$50.00 LG

### **LEMON BASTED BROCCOLI VGT GF**

with Poached Garlic and Lemon Butter

\$32.00 SM | \$60.00 LG

### **OVEN ROASTED BRUSSELS SPROUTS VGN GF**

with Caramelized Onions, Chopped Parsley and Smoked Almonds

\$34.00 SM | \$64.00 LG

### COLORFUL BEETS SALAD VGN GF

with Tangerine & Whole Grain Mustard Vinaigrette and Spiced Hazelnuts

\$34.00 SM | \$64.00 LG



# **DESSERTS**

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PEPPERMINT BARK VGT GF NF SMALL SERVES 6 | LARGE SERVES 12 \$16.00 SM | \$32.00 LG

### **PUMPKIN PIE**

9" Pie Served with Clementine Clove Whipped Creme Fraiche and Frangelico Caramel Sauce

\*SERVES 8 \$27.00

### **PECAN PIE**

9" Pie, garnished with Whipped Cream

\*SERVES 8 \$30.00

#### **CRISP APPLE & STONELAKE CRANBERRY PIE**

9" Pie with Honey and Oatmeal Streusel Topping

\*SERVES 8 \$27.00

#### **HAZELNUT BUCHE DE NOEL GF**

Flourless Chocolate Cake, Vanilla Diplomat, Hazelnut Chocolate Ganache, Winter Decorations

\*SERVES 10 \$80.00

### FLOURLESS CHOCOLATE CAKE VGT GF NF

8" Cake with Fresh Raspberries and Chocolate Shavings

\*SERVES 12 \$80.00

# ASSORTED HAND ROLLED TRUFFLES VGT \$36.00 / DZ



### MINI EGGNOG CHEESECAKE NF

with Light Rum Whipped Cream, Holiday Garnish

\$32.00 / DZ

### MINI GINGERBREAD CUPCAKES VOT NF

with Orange Cream Cheese Icing

\$36.00 / DZ

# MINI RED VELVET CUPCAKES VGT NF \$36.00 / DZ

MINI CANDY CANE CUPCAKES VGT NF \$36.00 / DZ

### **COCONUT MACAROONS VGT GF**

Dipped Halfway in Dark Chocolate

\$30.00 / DZ

### **ASSORTED HOLIDAY COOKIES VGT**

Choose up to 3 types:

- Cinnamon Star
- Cranberry Pistachio Biscotti
- Gingerbread
- Minted Chocolate Crisps
- Coconut Macaroons

\$32.00 / DZ

### HOLIDAY DECORATED SUGAR COOKIES VGT

Choose up to 3 types:

- Snowman
- Sleigh
- Star of David
- Mittens
- Santa's Hat
- Dreidel
- Snowflake
- Ornament
- Menorah

\$108.00 / DZ

## **DESSERT KITS**

### **DECORATE YOUR OWN COOKIES KIT VGT**

12 Baked Vanilla Sugar Cookies, 3 Types of Frosting, 3 Types of Sprinkles \$50.00

### **BUILD YOUR OWN TRIFLE KIT**

Choice of Chocolate Cake with Madagascar Vanilla Diplomat Cream OR Vanilla Sponge Cake with Lemon Curd

Toppings to include: Raspberry Coulis, Whipped Cream, Roasted Marcona Almonds Assorted Chocolate Pearls, and Seasonal Fresh Fruit

\*SERVES 10

\$60.00