



Holiday Menu

2023

From Our Kitchen to Yours



Mini Winter Nibbles

MINI BITES

WILD MUSHROOM & GRUYERE BOUCHÉE (*V)

*Wild Mushroom Duxelle | Gruyere |
Shaved Parmesan*

PLUM & MANCHEGO CRISPS (*V)

*House-Made Plum Preserves |
Diced Plum | Shaved Manchego*

MINI CARAMELIZED PEAR BRIE EN CROUTE (*V)

*Puff Pastry | Caramelized Pear |
Brie | Toasted Sugar Almonds*

VEGAN QUINOA AND BEET SLIDER (*V+)

*Beets | Garbanzo Beans | Quinoa |
Lentils | Vegan Garlic Aioli | Arugula*

MINI JUMBO LUMP CRAB CAKES WITH A KEY LIME AIOLI

CHICKEN CRANBERRY & BRIE TARTLET

Toasted Pecans | Fresh Sage

MAPLE CRANBERRY DUCK CONFIT

*Crispy Shell | Pomegranate
Seed*

CHICKEN TIKKA MASALA SHOOTER (*GF)

*Tandoori Chicken Bite | Tikka
Masala Curry Shot*

PECAN CRUSTED CHICKEN SKEWER

*Cranberry Orange Dipping
Sauce*

SZECHUAN CRISPY SHRIMP LOLLIPOP

Sweet and Spicy Glaze | Scallions

CHIANTI SHORT RIBS & POLENTA (*GF)

Citrus Gremolata

PETITE SIRLOIN SLIDERS

*French Brie | Merlot
Caramelized Onion*

CINNAMON SUGAR DOUGHNUT SLIDER

*Braised Maple Pork Belly | Sour
Apple Slaw*

SWEET POTATO AND BLACK PEPPER BACON BITE

BROWN SUGAR BACON WRAPPED SCALLOPS (*GF)

Maple Pepper Drizzle

(*V+ = Vegan, *V = Vegetarian, *GF = Gluten Free)

Deck the Halls

DISPLAYS

MARKET STAND ROASTED VEGETABLE

DISPLAY (*V, GF)

*Red Potato | Fingerling Potato | Summer Squash |
Zucchini | Artichoke | Grape Tomato | Haricot Verts
Portobella Mushroom | Baby Carrots | Chipotle Ranch |
Garlic Aioli | Balsamic Dip*

BOURSIN SPINACH & ARTICHOKE DIP (*V)

*Crisp Flatbread | Toasted Pita Chips |
Toasted Crostini*

PECAN PIE BRIE EN ROUTE

Brie, Puff Pastry, Pecans, Brown Sugar

SLICED CHEESE AND CRACKER TRAY (*V)

*Swiss | Muenster | Cheddar | Gouda | Provolone
Cheeses Fresh Fruit | Assorted Crackers*

SIGNATURE CHEESE TRAY (*V)

*French Brie | Vermont Sharp Cheddar | Danish
Gouda | Provolone | Havarti with Dill | Fresh Fruits |
Assorted Crackers | Flatbread Crisps*

CHARCUTERIE DISPLAY

*Rustic Salamis | Cured Meats | Aged Capicola |
Prosciutto De Parma | Dijon Mustard | Dried
Fruits | Assorted Rustic Breads*

CART STANDS

Strolling Holiday Market

BURRATA BAR

*Caramelized Peach | Putanesca
| EVOO | Grissini | Pesto |
Arugula | Roasted Tomato |
Maldon | Basil | Mint |
Balsamic Glaze | Crostini*

GUACAMOLE BAR

*Mashed Avocado | Corn | Radish
| Queso Fresco | Tomato |
Tomatillo | Red Onion | Cilantro
| Jalapeno | Tortilla Chips*

INTERNATIONAL CHEESE

DISPLAY (*V)

*Red Dragon Cheddar | French Brie |
Mango Stilton | Sage Derby |
Ballativiano Merlot Sun-Dried Fruits
| Assorted Crackers | Flatbread Crisps*

Cart reservations based on availability

INTERACTIVE STATIONS

Snowy Stations

SAVORY PARFAIT STATION

Chicken and Waffles Parfait - Buttermilk Waffles | Fried Chicken | Crispy Bacon | Bourbon Maple Syrup
Shrimp and Grits Parfait - Sautéed Jumbo Shrimp | Pancetta | Onions | White Wine Butter Sauce
Pulled Pork Parfait - Pimento Mac and Cheese | Barbecued Pulled Pork | Southern Creamy Cole Slaw

RISOTTO BAR (*GF)

Creamy Parmesan Risotto Grilled Chicken | Hickory Smoked Bacon | Seared Shrimp Roasted Tomato | Caramelized Onion |
Sautéed Mushrooms | Sweet Red Peppers | Petite Peas | Grilled Asparagus Shaved Parmesan | Baby Arugula | Fresh Herbs

RACLETTE STATION

Roasted Raclette | Boiled New Potatoes | Toasted Baguettes | Prosciutto | Genoa Salami | Capicola Grilled Asparagus |
Roasted Cauliflower Crispy Bacon | Cornichons | Pickled Purple Onion

DIY CANNOLI KIT

Miniature Cannoli Shells | Classic Ricotta Filling | Chocolate Ricotta Filling
Chocolate Ganache | Caramel Drizzle | Powdered Sugar | Cocoa Powder
Chopped Heath Bar | Candied Pecans | Chopped Pistachio | Reeses Pieces | Crushed Fruit Loops

DIY SUGAR COOKIE

Ready-to-Decorate Stars, Stockings & Christmas Trees | Assortment of Colored Glazes | Holiday Sprinkles

Festive Feast

ENTRÉES

CIDER BRAISED SHORT RIB (*GF)

Cranberry Apple Cider Demi-Glace

CHIMICHURRI GRILLED CHICKEN BREAST

Herb Crust | House-Made Chimichurri Sauce

CHARRED CIDER HONEY PORK TENDERLOIN (*GF)

Citrus Gremolata | Pork Jus

SALMON ALMONDINE

*Sliced Almond and Lemon Zest Crust | Lemon Leek
Beurre Blanc*

ROASTED ACORN SQUASH (*GF, *V+)

*Garbanzo Quinoa Salad | Crisp Tofu | Sautéed
Spinach | Roasted Tomato*

SLICED PINK PEPPERCORN BEEF TENDERLOIN (*GF)

Pink Peppercorn Demi- Glace

CITRUS BUTTER SEARED CHICKEN (*GF)

Yukon Mash | Broccolini | Roasted Chicken Jus

APPLEWOOD BACON CRUSTED PORK CHOP (*GF)

*Bacon Butter | Brandied Yukon Mash | Swiss Chard |
Pomegranate Molasses*

SPANISH STRIPED BASS (*GF)

*Spanish Sofrito | Roasted Baby Yukon | Caper berries |
Manzanilla Olives*

Winter Greens

SPICED KALE & APPLE SALAD (*GF)

Baby Kale | Dried Cranberries | Gala Apple | Feta | Raisin Puree | Candied Pecan | Maple Vinaigrette

HARVEST SQUASH SALAD (*GF)

Kale | Caramelized Apples | Roasted Butternut | Cranberries | Pepitas | Squash Crisp | Maple Cider Dressing

PRESERVED MUSTARD & CHEVRE

SALAD (*GF)

Roasted Sweet Potato | Baby Kale | Gala Apple | Pepita | Dried Cranberry | Maple Cider Vinaigrette

CITRUS & ANISE SALAD (*GF)

Arugula | Orange | Grapefruit | Fennel | Radish | Pine Nuts | Fennel Fronds | Orange Star Anise Dressing

ASPARAGUS & GRAPE TOMATO WREATH

(*V+ GF)

Arugula | Creamy Fresh Herb Dip

Sleigh Sides

MAPLE ROASTED YAMS & BRUSSELS SPROUTS

(V+)

Fresh Cranberries and Pumpkin Seeds

ROSEMARY ROASTED FINGERLING POTATOES

(*V+, GF)

ROASTED ROOT VEGETABLE (*V+, GF)

Red Beets | Turnips | Parsnips | Carrots | Purple Onion

ROASTED CAULIFLOWER, BROCCOLI & PURPLE

ONION (V+)

HERB PANKO MACARONI & CHEESE (*V)

DESSERTS

Cool Confections

**ASSORTED HOLIDAY BARS,
BROWNIES, & COOKIES**

*Red Velvet Cheesecake Brownie | White
Chocolate Macadamia Nut Cookie Dark
Chocolate Walnut Brownie | Lemon
Raspberry Bar | Chocolate Peanut Butter Bar*

**MINI CHOCOLATE BOURBON
PECAN PIE TART**

*Chocolate Tart Shell | Bourbon Infused
Pecan Pie | Chocolate*

RASPBERRY SWEET SHOT

Almond Crunch

**MINI RUM RAISIN APPLE
GALETTE**

*Rum Infused Raisins | Granny Smith
Apple | Rustic Pastry Shell*

**MINT CHOCOLATE MOUSSE
TRIFLE SWEET SHOT**

*Fluffy Peppermint Chocolate Mousse
| Rich Chocolate Cake | Whipped
Cream | Crushed Candy Canes | Shot
Glass*

PISTACHIO ÉCLAIR

Pistachio Choux Craquelin

**MINI CHOCOLATE PEPPERMINT
WHOOPIE PIE**

*Chocolate Cookie Cake | Peppermint
Filling | Crushed Candy Cane*

**VEGAN DARK CHOCOLATE
COCONUT CLUSTER (*V+)**

*Dark Chocolate Drizzle | Shaved
Coconut | Oats*

GINGERBREAD CUPCAKE

*Gingerbread Cupcake | Cream
Cheese Frosting | Gingerbread
Crumbs*

**MINI MIXED BERRY
CHEESECAKE**

*Mixed Berry Compote | Graham
Cracker Crust*

**MINI RED VELVET
DING DONG**

**MINI VEGAN CHOCOLATE
CHEESECAKE (*V+)**

*Cashew Chocolate Cheesecake |
Coconut Chocolate Crumb*

Season's Sips

COCKTAILS

CRANBERRY ORANGE WHISKEY SOUR

Whiskey | Cranberry Juice | Orange Juice | Lemon Juice | Simple Syrup | Cranberries

PEPPERMINTINIS

Vanilla Vodka | Peppermint Schnapps | Half & Half | Candy Cane

FROSTIE THE SNOWMAN

Coconut Tequila | Triple Sec | Sour Mix | Blue Curacao | Coconut Flakes | Lime

MISTLETOE W/ HOLIDAY SPICE MULES

Spiced Rum | Ginger Beer | Bitters | Lime Wedge

GINGERBREAD OLD FASHIONED COCKTAIL

*Bourbon | Gingerbread Syrup | Candied Cherry |
Orange Slice*

APPLE CIDER MOCKTAIL

*Apple Cider, Lemon, Honey or Maple, Bengal Spice
Tea Bag, Fresh Ginger*

Happy Holidays!

- Purple Onion Catering Co.