



Holiday Menu

2024



This year, we are excited to present an all-new holiday menu, curated by our talented chef for the upcoming season's events. Featuring the trendiest and most in-demand items, our selection includes hors d'oeuvres, entrées, stations, displays, and desserts designed to surpass your guests' expectations and create an unforgettable holiday event!

Browse the menu and start planning with your event designer today!

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SPARKLING SMALL BITES

ANTIPASTA CONE

*Calabrese | Genoa | Prosciutto | Grissini
| Cucumber Sticks | Strawberry | Grape |
Blackberry | Figs & Apricot | Fruit |
Garnished with Rosemary Sprig*

BEEF MEDALLION BITE

*Cranberry Port Sauce | Gorgonzola
Crumble | Chive*

BROWN SUGAR BACON WRAPPED SCALLOPS

Maple Pepper Drizzle

BUTTERNUT SQUASH PHYLLO ROLL

*Candied Ginger | Crisp Squash | Carrot
Tops*

CHICKEN CRANBERRY AND BRËE TARTLET

Toasted Pecans | Fresh Sage

CHICKEN CROQUETTE

*Sundried Tomato | Smoked Paprika
Aioli | Cilantro*

CHIANTI SHORT RÏBS & POLENTA

Citrus Gremolata

CHÏVE BOW TÏE STUFFED DATES

*Medjool Date | Caramelized Onion |
Pecan | Sage*

CLASSIC PÏEROGÏ

*Cranberry Compote | Beet Sour Cream |
Orange Zest | Chive*

FIG & GOAT CHEESE CROSTÏNI

*Dried Mission Fig | Lemon Goat Cheese |
Kalamata | Almond | Micro Arugula*

MAPLE CRANBERRY DUCK CONFÏT

Crispy Shell | Pomegranate Seed

PROSCIUTTO & PEAR BLUE CHEESE CRÏSP

*House-Made Pear Preserves | Dried Cranberry |
Danish Blue Cheese | Lavash Crisp*

RASPBERRY AND BRËE PHYLLO ROLL

*Fresh Raspberry | Brie | Freeze Dried
Raspberry*

ROYALE WITH CHEESE SLÏDER W/MILKSHAKE BITE

*Seven Hills Farm Ground Beef | Lettuce |
Special Sauce | American Cheese | Pickle |
Minced Onion | Sesame Seed Bun*

SALMON TARTARE CONE

*Sesame Cone | Salmon Tartare | Caper |
Lemon | Trout Roe*

SEARED MÏNI CRAB CAKE

Key Lime Aioli | Chive

SHOTGUN SHRÏMP

*Jicama Slaw | Champagne Vin | Spicy
Sweet Chili Sauce | Sesame Seeds*

SHRÏMP AND LAVENDER CUP

*Endive | Mint | Orange | Candied
Almonds*

SOUTHERN FRIED CHÏCKEN AND WAFFLE BITE

*Waffle | Buttermilk Fried Chicken |
Maple Pipette | Chive*

SURF AND TURF BÏTE

*Pickled Shrimp | Seared Petite Filet |
Cured Egg Yolk | Tarragon*

TUNA POKE CRUNCH

*Crisp Wonton | Sweet Soy
Reduction | Kewpie Mayo | Tobiko
| Micro Cilantro*





DASHING DISPLAYS

ASPARAGUS AND GRAPE TOMATO WREATH
Creamy Fresh Herb Dip

LUSH CHARCUTERIE

Prosciutto | Calabrese | Genoa | Spicy Capicola | Dutch Gouda | Brie | Bellavitano Merlot | Dill Havarti | Assorted Vegetables | House Made Bread | Grissini | Crackers | Assorted Jams | Fresh & Dried Fruit

MARKET STAND ROASTED VEGETABLE DISPLAY
Red Potato | Fingerling Potato | Summer Squash | Zucchini | Artichokes | Grape Tomato | Haricot Verts | Portobella Mushroom | Baby Carrots | Chipotle Ranch | Garlic Aioli | Balsamic Dip

SIGNATURE CHEESE TRAY

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

SEAFOOD DISPLAY & RAW BAR

East Coast Oysters on the Half Shell | Jumbo Shrimp Cocktail | Colossal Lump Crab | Cocktail Sauce | Tabasco | Lemon | Mignonette | Oyster Crackers

TUSCAN COUNTRYSIDE STATION

Grilled Seasonal Vegetables | International Cheese | Kalamata Olive Tapenade | Roasted Garlic Pesto | Traditional Hummus | Ciabatta | Crisp Flatbread | Assorted Crackers

STUNNING STROLLING CARTS

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





SHIMMERING STATIONS

CLASSIC TACO BAR

Braised Beef | *Seared Mahi* | *Wild Mushroom* |
Corn and Flour Tortillas | *Tortilla Chips* |
Guacamole | *Chipotle Salsa* | *Salsa Verde* |
Pickled Onions | *Queso Fresco* | *Radish* | *Onion* |
Cilantro | *Lime*

POUTINE STATION

Quebec Style: Cheese Curds | *Pickled Purple Onions* | *Rosemary Demi-Glace*
Korean Style: Kimchi | *Bulgogi Beef* | *Sriracha Mayo* | *Green Onions*
Baja Style: Short Ribs | *Pico de Gallo* | *Guacamole* | *Pepperjack Cheese*

SLIDER STATION

Select 3 of the following:

"BACON JAM"

Seven Hills Farm Ground Beef |
Garlic Aioli | *Lettuce* | *Pickled Shallot* | *Candied Bacon* | *White Cheddar* | *Onion Bun*

FRIED CHICKEN

Basil Aioli | *Pickled Cabbage Slaw* |
Lettuce | *Jalapeno* | *Poppy Seed Bun*

NASHVILLE HOT CHICKEN

House Made Pickle | *Hot Fried Chicken* | *Coleslaw* | *Onion Bun*

FARM TO TABLE RISOTTO BAR

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*

SAVORY PARFAIT STATION

Chicken and Waffles Parfait: Buttermilk Waffles |
Fried Chicken | *Crispy Bacon* | *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 | *Creamy Cole Slaw*

WINTER FLATBREAD STATION

Includes all of the following:

FIG AND SERRANO HAM

Goat Cheese Cream | *Honey Powder* | *Thyme*

GRILLED CHICKEN

Garlic Oil | *Roasted Peppers* |
Caramelized Onion | *Manchego* | *Chive*

MARGHERITA

House Dried Tomato | *Fresh Mozzarella* | *Basil*

ROASTED FENNEL & APPLE

Granny Smith | *Parmesan* |
Jalapeno | *Hot Honey* | *Fennel Fronds*





ENCHANTING ENTREES

BLUE CHEESE SLICED PETÎTE FILET
Crumbled Gorgonzola | Cranberry Port Demi-Glace

CHARRED CIDER HONEY PORK TENDERLOIN
Citrus Gremolata | Pork Jus

CIDER BRAISED SHORT RIB
Cranberry Apple Cider Demi-Glace

CRANBERRY BALSAMIC SEARED CHICKEN BREAST
Cranberry & Orange Relish | Balsamic Jus

MAPLE HONEY GLAZED HAM

ROASTED ACORN SQUASH
Garbanzo Quinoa Salad | Crisp Tofu | Sauteed Spinach | Roasted Tomato

ROSEMARY SEARED CHICKEN BREAST
Stone Ground Mustard Beurre Blanc

WINTER GRILLED SALMON
Brussels Sprouts Slaw | Maple-Dijon Sauce Drizzle

GLIMMERING GREENS

CITRUS & ANISE SALAD
Arugula | Orange | Grapefruit | Fennel | Radish | Pine Nuts | Fennel Fronds | Orange Star Anise Dressing

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

PRESERVED MUSTARD & CHEVRE SALAD
Arugula | Candied Bacon | Fuji Apple | Granny Smith | Pistachio | Purple Onion | Pickled Mustard Seed | Honey Citrus Dressing

SPICED KALE & APPLE SALAD
Baby Kale | Dried Cranberries | Gala Apple | Feta | Raisin Puree | Candied Pecan | Lemon Dressing



SPECTACULAR SIDES

ALMONDINE HARICOT VERTS

HERB PANKO MACARONI & CHEESE

ROSEMARY ROASTED FINGERLING POTATOES

TRUFFLED RISOTTO

MAPLE ROASTED YAMS & BRUSSELS SPROUTS
Fresh Cranberries and Pumpkin Seeds

ROASTED ROOT VEGETABLE
Red Beets | Turnips | Parsnips | Carrots | Purple Onion



DAZZLING DESSERTS

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

BOURBON MACADAMÍARTART

Bourbon Caramel | Ganache | Macadamia

EGGNOG CHEESECAKE SWEET SHOT

Eggnog Holiday-Spiced Cheesecake | Whipped Cream | Crumble Garnish | Shot Glass

MINI APPLE TARTE TATIN

Shortbread Cookie | Cinnamon Caramelized Apple Dome | Caramel Shard

MINI GINGERBREAD CUPCAKE

Mini Gingerbread Cupcake | Vanilla Buttercream Frosting | Gingerbread Crumbs

MINI HOLIDAY CREAM PUFF

Pistachio & Raspberry Pastry Cream | Crispy Craquelin

DIY CHRISTMAS COOKIES

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

PEANUT SNOBINETTE

Peanut Butter Filling | Chocolate Cup

RASPBERRY PLUM SWEET SHOT

Almond Crunch

SAVARIN AU RHUM

Baba Cake | Rum Syrup | Strawberry Cream

S'MORES PETÎTE FOURS

Ganache | Graham Cracker | Bruleed Meringue

VEGAN CHOCOLATE CHEESECAKE

Vegan Chocolate Filling | Ganache | Cocoa Nibs

VEGAN PUMPKIN TART

Pumpkin Filling | Aquafaba Meringue | Pecans



CHEERFUL COCKTAILS

FIRESIDE BOURBON BLISS

Bourbon | Simple Syrup | Bitters | Torched Marshmallow | Cherry

JOLLY APPLE MARGARITA

Tequila | Apple Cider | Lime Juice | Simple Syrup | Triple Sec | Cinnamon | Apple

RUDOLPH'S RED NOSE MULE

Vodka | Cranberry Juice | Gingerbeer | Cranberries | Rosemary

WINTER WONDERLAND FIZZ

Gin | Orange Juice | Lemon Juice | Spiced Symply Syrup | Club Soda | Orange

MAGICAL MOCKTAILS

FROSTY PEPPERMINT ESPRESSO

Iced Coffee | Cream | Peppermint Simple Syrup | Crushed Candy Canes

SNOWY SPICE PUNCH

Apple Juice | Cranberry Juice | Orange Juice | Lemon Juice | Cinnamon | Cloves | Club Soda | Orange

