

Fall-Winter Catering Additions

APPETIZERS

Raclette Cheese – Gherkins – Mustard Seeds – served on heated marble

Marconi Almonds with pomegranate glaze

Cranberry Scones with smoked turkey and dill sauce

Meatloaf-On-A-Stick – lamb or beef – dollop mashed potato

Prosciutto Purses – herbed goat cheese – prosciutto – honey mustard glaze

Baked Brie – cranberry mango chutney – chopped pecans

Hummus – artichoke or red bell

Dates – cabrales blue – wrapped in bacon

Mini Duck or Chicken Taquitos – guacamole – chipotle mango sauce

Ground Sirloin Meatball – chipotle bbq sauce – teriyaki red cabbage slaw – mashed potatoes

Mini Beef Wellington – port wine reduction

Mini Chicken Pot Pie in a Skillet

Mini Loaded Baked Potatoes – bacon crumbles – chives – cheddar – sour cream

ENTRÉES

Chicken Curry Crepes with mango glaze (*Entrée – passed or station*)

Sundried's "Everything-but-the-Kitchen-Sink" Chili – pancetta – bacon – beef tenderloin – lamb – cannellini – black and kidney beans – roasted corn – tomato jalapenos – lots of other good stuff. Garnished with gruyere and manchengo cheeses – fritos – chopped chives

Mini Sopas Station – braised chicken – pulled pork – goat cheese – queso fresco – caramelized onions – roasted red bell – sour cream – pico de gallo – housemade tomatillo – guajillo sauce – refried black beans

Penne or Gluten Free Penne – basil pesto – asiago – pine nuts

Smoked Pasilla Pepper Casserole – risotto – roasted corn – sautéed wild mushrooms – smoked gouda – asiago – chardonnay cream sauce – bread crumbs

CARVING STATIONS

Includes:

Mary's Roasted Free-Range Turkey Breast – apple cranberry compote with spiced walnuts – bistro style turkey gravy – sweet Italian sausage stuffing with fennel and fresh sage

Prime Filet (*other beef cuts available*) – creamy horseradish – caramelized onions – demi glaze – deep fried mashed potato ball

SALADS

Pomegranate Salad – arugula – asiago – red onion – pine nuts – lemon vinaigrette

Chopped Butter Lettuce Salad – red and yellow tear drop tomatoes – pine nuts – pomegranate seeds – asiago – fried chorizo – lemon – jalapeno – white balsamic vinaigrette

SANDWICHES

Spanish Chorizo Blanco – prosciutto – pesto – manchengo – arugula – olive oil – balsamic – baguette

Blackened Chicken – pears – pasilla pepper – aioli – goat cheese – baguette

SANDWICH STATION

Includes: chicken – pesto – sundried tomato – pesto – brie

SIDES

Haricots Verts – pancetta – pine nut piccata

Roasted Sweet Potatoes

Roasted Cauliflower – asiago cheese

DESSERTS

Classic English Trifle

Eggnog Cheese Cake – gingerbread crust – pear/vanilla bean sauce

Traditional Yule Log – chocolate or raspberry cream filling

Spiced Rum Mini Bundt Cakes – cranberry and pistachio topping

Pumpkin Tiramisu

Gingerbread Bars – green and red mascarpone icing

Red Velvet Chocolate Ganache Tarts – dark chocolate-dipped strawberry

Cobbler – apple or fresh berry

