



Holiday & Staff Party

Menu Ideas

25-100 people
Drop off Buffet

BITES & PLATTERS

(Please Pick 1-2)

Crudite Platter (V+GF)

With an assortment of vegetables, nuts, one cheese, hummus & herbed buttermilk "ranch" dressing.

Charcuterie & Cheese Board

w/ pickled veggies, roasted nuts, homemade membrillo/quince jam, assorted crackers, honey & fresh seasonal fruit.

Prosciutto & Brie Rolls

w/ arugula, dijon & quince paste

Spinach & Artichoke Dip (V)

w/ crostinis

Puff Pastry Roasted Brie & Fig Jam (V)

With crostinis

Lamb Sliders

on a brioche bun w/ mint-scallion salsa and saffron aioli

SOUP & SALAD

(Please Pick 1)

Salads

Collards & Chicory Salad (GF)

w/ pickled fennel, crunchy garlic - coconut flakes & coconut-cream dijon dressing

Watercress & Persimmon (GF)

w/ poached beets, prosciutto & citrus vinaigrette

New 1905 Salad (GF)

w/ butter lettuce, cherry tomatoes, pecorino, gruyere, castellino olives, ham & lemon worcestershire vinaigrette.

Roasted Beet & Kale Salad (V)

w/ chèvre, torn croûtons & shallot vinaigrette.

Soups

Red Kuri Squash Soup (V+GF)

w/ sage oil & toasted pepitas

Roasted Beet Soup (V+GF)

w/ fresh fennel & creme fraiche

Celeriac Soup (GF)

w/ hazelnuts & chorizo oil crisped sage

Sweet Corn Bisque (V+GF)

w/ smoked ricotta & crispy leeks

MAIN COURSE

(Please Pick 1 of Each)

Main Course

Lamb Roast (GF)

w/ mint-scallion salsa

Wine Braised Short Rib (GF)

w/ pea puree

Cider Braised Brisket (GF)

w/ tomato - shallot jam

Roasted Chicken (GF)

w/ fresh herbs, dried fruit, and red wine

Veggie Main Course

Herb Roasted Cauliflower (V+GF)

w/ Lentils, Pomegranate Seeds & Tahini Cream Sauce

Roasted Delicata & Creamy Lentils (V+GF)

w/ cashew cream & cucumbers

Wine Braised Cabbage (V+GF)

w/ za'atar labneh

SIDE DISH

(Please Pick 1 of Each)

Veggie Side Dish

Creamy Green beans (V)

w/ wild mushrooms & crispy shallots

Roasted Futsu squash (V+GF)

w/ cranberries & brussels

White beans & Greens (V+GF)

w/ roasted garlic & white wine

Roasted Roots (V+GF)

parsnips, carrots, beets & rutabaga with fresh herbs & gruyere

Starch Side Dish

Dauphinoise Potatoes (V+GF)

w/ heavy cream & thyme

Baked Mac (V)

with broccoli rabe

Cornbread Madeleines (V+GF)

w/ jalapeno honey butter

Buttermilk Biscuits (V)

w/ whipped honey butter

Creamy Polenta (V+GF)

w/ fresh herbs & gruyere

Holiday & Staff Party Price Sheet

Drop off Buffet

15-50 People

\$30/person (\$500/minimum)

Includes:

- *Either soup OR salad*
- *One Meat Main Course (+ one vegetarian/vegan substitution)*
- *Two side dishes of your choosing*

Additional \$10-\$15/person/appetizer

50-100 People

\$25/person (\$1500/minimum)

Includes:

- *Either soup OR salad*
- *One Meat Main Course (+ one vegetarian/vegan substitution)*
- *Two side dishes of your choosing*

Additional \$10-\$15/person/appetizer

