

# HOLIDAY OFFERINGS

## A LA CARTE STARTERS

### Ready-to-Warm Dip

your choice of house-made buffalo chicken dip or spinach and artichoke dip (v) with crostini  
house-made bagel chips and salted pretzel nuggets  
\$48, serves 10-15

### Cranberry Pinot Noir Meatballs

all-beef cocktail meatballs with our signature cranberry red wine glaze  
\$2/each with a 12 piece minimum (assume 3-5 per person)

### Pretzel Nuggets (v)

ready-to-bake pretzel nuggets with pimiento cheese and house-made cranberry mustard  
\$62, serves 10-15

### Artisanal Charcuterie

Finocchiona sausage & sliced prosciutto, Pecorino cheese, Camembert, Cooperstown Toma,  
Marcona almonds, bitter orange jam, crackers and house-made focaccia crostini, dried fruits  
\$145, serves 10-15

## A LA CARTE DESSERTS

### Sticky Toffee Pudding

house-made date cake with sticky toffee caramel sauce  
\$32, serves 6-8

### White Chocolate-Cranberry Jars (GF)

house-made cranberry custard with white chocolate whipped cream  
\$79/10, single serve 4 oz. jars

### Ricotta Cheesecake Trifle

chocolate crumb layered with ricotta cheesecake cream and house-made chocolate sauce  
\$32, serves 4-6

### Flourless Chocolate Cake (GF)

decadent flourless chocolate cake topped with house-made creme fraiche whipped cream  
\$45, serves 8-12

## IMPORTANT ORDERING INFORMATION!

The packages and a la carte items listed on this menu are available during the whole month of December to make your holiday entertaining that much easier. If ordering throughout the month these items will require 3 business days notice to produce. If you are ordering for pick up for Christmas or New Years, pick ups will take place on December 24th and December 31st. Orders for pick up on December 24th must be placed by 3:00p Monday December 20th. Orders for pick up on December 31st must be placed by 3:00p Monday December 27th.

All items on this menu are picked up or delivered cold with re-heating instructions. If you would like to upgrade to our Drop and Style service where we deliver items warm and style your food display please inquire with your booking agent. Prices do not include 7% RI sales tax, 1% food and beverage tax or 5% administrative fee. Delivery fees will be added on based on location.

# BUILD YOUR OWN DINNER

Packages include one protein, one salad, two or three sides and our freshly baked focaccia bread. You may upgrade to our house-made sweet potato buns for a surcharge

## *Included Proteins*

- Roasted Ham (GF/DF)
- White Fish with Preserved Citrus & Fig Relish (GF/DF)
- Roasted Garlic & Herb Pork Tenderloin (GF/DF)
- Ginger-Molasses Brisket (GF/DF)
- Herb Sirloin Roast (GF/DF)
- Herby Quinoa Meatballs (vegan)  
served with house-made crushed tomato sauce

## *Protein Upgrades*

+\$14/person

- Parmesan Crusted Halibut
- Lobster Mac 'n Cheese
- Baked Stuff Lobster Tail

## *Salad Options*

- Beet Salad (v, GF)  
mesclun greens with chopped beets, feta cheese, pickled onions and honey-balsamic vinaigrette
- Brussels and Arugula Salad (v, GF)  
shaved brussels sprouts and arugula with parmesan cheese and lemon-parmesan vinaigrette
- Autumn Squash Salad (v, GF)  
mesclun greens and arugula with roasted delicata squash, pomegranate seeds, toasted pepitas and house-made kale pesto vinaigrette

## *Side Options*

- Mashed Potatoes (v, GF)  
skin-on with cream and butter
- Citrus Haricot Verte (vegan, GF)  
fresh haricot verte with house-made orange glaze
- Roasted Winter Vegetables (vegan, GF)  
carrots, parsnips and sweet potatoes
- Sautéed Winter Greens (vegan, GF)  
hearty winter greens sautéed with crushed red pepper and garlic
- Duck Ragu (DF)  
fresh fettuccine pasta with our house-made duck ragu
- Pumpkin & Roasted Garlic Pasta (vegan)  
short cut pasta with house-made pumpkin and roasted garlic sauce

### *One Protein, One Salad, Two Sides*

\$225 serves 4 guests | \$395 serves 8 guests

### *One Protein, One Salad, Three Sides*

\$250 serves 4 guests | \$425 serves 8 guests

*upgrade to sweet potato buns for +\$10 for a 4 person package or +\$20 for an 8 person package*

# HOLIDAY BRUNCH

## *Choose (1) Egg Offering*

vegetarian frittata (GF)  
or  
individually baked vegetarian quiche

## *Choose (1) Pastry*

house-made ginger-molasses loaf with cream cheese frosting  
or  
house-made brioche cinnamon buns with cream cheese frosting

## *French Toast Bake*

day-old bread baked in a sweetened cinnamon spiced custard

## *Applewood Smoked Bacon*

assumes three pieces per guest

\$125 serves 4 guests | \$199 serves 8 guests

