



FOOD_{FOR}THOUGHT

DELIVERED

HOLIDAY MENU

STARTERS

10 PERSON MINIMUM

COLD HORS D'OEUVRES

SMALL SERVES 10 - 15 | LARGE SERVES 15 - 20

GRILLED & RAW VEGETABLE PLATTER VGN GF DF

Fresh Seasoned Grilled and Raw Vegetables Served with Pumpkin Hummus

\$45.00 SM | \$75.00 LG

CHILLED SHRIMP & CRAB DISPLAY GF DF

Jumbo Shrimp Cocktail and Jonah Crab Claws with
Spicy Cocktail Sauce and Lemon

\$72.00 SM | \$144.00 LG

MIDWESTERN CHEESE DISPLAY VGT

A Collection of Award Winning Cheeses Supplied by Midwestern Farmers. Includes Smoked Gouda, Aged Sharp Cheddar, Amish Blue Cheese, Baby Swiss and Port Salut. Served with Crusty French Baguette, Dried Fruits and Candied Nuts.

\$78.00 SM | \$117.00 LG

HOT HORS D'OEUVRES

PETITE PAN FRIED MARYLAND CRAB CAKES

Celery Root Rémoulade

\$36.00 / DZ

BOUCHÉE OF BRIE VGT

Served with Vanilla and Plum Relish

\$24.00 / DZ

CHICKEN SKEWERS GF DF

with Coconut

\$36.00 / DZ

MINI MEATBALLS

Choose Two Types of Meatballs:

- Chipotle Tomatillo Pork GF
- Swedish
- Chimichurri Beef GF
- Picadillo Lamb GF DF
- Grilled Vegetable & Quinoa VGT DF
- Italian Turkey Meatball with Tomato Sauce GF

\$33.00 / DZ

SALAD

SMALL SERVES 10 - 15 | LARGE SERVES 15 - 20

AUTUMN BABY SPINACH SALAD VGT

Organic Baby Spinach leaves with Granny Smith Apple Chutney, Bourbon Roasted Cranberries, wedges of Imported Brie Cheese and Candied Pecans served with a Champagne Vinaigrette

\$35.00 SM | \$65.00 LG

STILTON CHEESE & PEAR SALAD VGTF GF

Mixed Greens, Stilton Cheese Crumbles, Bosc Pear, Garnished with Toasted Walnuts set atop Field Greens tossed with a Port Wine Vinaigrette

\$35.00 SM | \$65.00 LG

ENDIVE AND WINTER CHICORY SALAD VGT

Peppered Pecorino Cheese, Candied Pecans, Crisp Asian Pear, Dried Currants, Maple Sherry Vinaigrette

\$36.00 SM | \$67.00 LG

SOUP

SMALL SERVES 6 | LARGE SERVES 12

CREAM OF ROASTED BUTTERNUT SQUASH VGT

Served with Crème Fraiche and Saigon Cinnamon Croutons

\$30.00 SM | \$55.00 LG

WILD MUSHROOM BISQUE VGT

Late Harvest Wild Woodland Mushrooms Blended with Thyme and Palomino Sherry

\$24.00 SM | \$44.00 LG

MAIN COURSE

10 PERSON MINIMUM

SMALL SERVES 6 | LARGE SERVES 12

ENTREES

ORANGE ZEST & ROSEMARY ROASTED BONELESS TURKEY BREAST

Moist and tender 5 lb. Oven Roasted Turkey Breast accompanied by a Pan Roasted Shallot Gravy

*SERVES 12 - 14

\$65.00

THYME MAPLE GLAZED TURKEY

Perfectly Roasted Golden Brown Whole 14 lb. Turkey accompanied by a Pan Roasted Shallot Gravy

*SERVES 14 - 18, LIMITED QUANTITY AVAILABLE

\$135.00

CLOVE STUDDED WOOD SMOKED BONE-IN HAM GF DF

Ready to Slice 10 lb. Ham accompanied by Organic Michigan Dried Cherry Compote, Oregano and Grain Mustard

*SERVES 14 - 18

\$110.00

ROASTED BABY LAMB CHOPS GF DF

Served with a Dried Cherry Chutney

*3 BONES PER PERSON

\$72.00 SM | \$144.00 LG

SAVORY BRAISED BEEF BRISKET WITH TOASTED ONION CONFIT DF

Slow Braised in Traditional Spices and Onion Jus, Served with Crispy Onion Straws

\$72.00 SM | \$144.00 LG

ROASTED CHICKEN WITH HERB FRICASSEE GF

Chicken, Citrus Jus

\$65.00 SM | \$132.00 LG



PASTA

PUMPKIN & RICOTTA RAVIOLI VGT

Toasted Pumpkin Seeds and Fresh Sage

\$68.00 SM | \$125.00 LG

HANDMADE MUSHROOM GNOCCHI MADEIRA AND THYME VELOUTE VGT

Garnished with Pine Nuts, Roma Tomatoes and Shaved Padano Parmesan Shards

\$60.00 SM | \$110.00 LG

BRAISED BEEF RAVIOLI

Red Wine, Smoked Tomato Sauce, Pecorino

\$78.00 SM | \$152.00 LG

BREAD

PARKER HOUSE DINNER ROLLS VGT

Served with Melted Garlic Butter, Shredded Parmesan & Chopped Parsley

*SERVES 12

\$20.00

SALTED TRUFFLE PAN BREAD VGT

Parmesan and Parsley Butter Crust

*SERVES 12

\$30.00

SWEET WALNUT AND SALTED CARAMEL BREAD VGT

Currants and Coarse Sea Salt

*SERVES 12

\$24.00

SIDES & VEGETABLES

10 PERSON MINIMUM

SMALL SERVES 6 | LARGE SERVES 12

SIDES

RUSTIC BREAD & CHESTNUT STUFFING VGT

Herbed Croutons with Roasted Chestnuts Seasoned with Fresh Thyme, Garlic and Sweet Vidalia Onions

\$18.00 SM | \$33.00 LG

SAUSAGE STUFFING

Cornbread Stuffing with Sage & Pork Sausage, Onions & Thyme

\$18.00 SM | \$33.00 LG

CORN CASSEROLE VGT

with Poblano Peppers and White Beans

\$18.00 SM | \$33.00 LG

ROASTED PARSNIP AND YUKON MASHED POTATOES VGT GF

Buttery Yukon Gold Potatoes Mixed with Roasted Parsnip Puree, Sweet Cream Butter and Buttermilk

\$24.00 SM | \$46.00 LG

PAN ROASTED SHALLOT GRAVY

\$12.00 / QUART

CANDIED SWEET POTATOES VGT GF

Roasted Sweet Potatoes Mashed with Brown Sugar, Maple Syrup

\$26.00 SM | \$50.00 LG

WISCONSIN CRANBERRY CHUTNEY VGN GF DF

Stonelake Cranberries Stewed with Orange Saigon Cinnamon and Cloves

\$18.00 SM | \$34.00 LG

VEGETABLES

BLUE LAKE GREEN BEAN CASSEROLE VGT

Wild Mushroom Velouté, Pearl Onion, Crispy Fried Onions

\$28.00 SM | \$56.00 LG

AUTUMN HARVEST VEGETABLE GRATIN VGT

Late Season Vegetable Gratin with Rosemary Sweet Butter and Crumbled Cornbread, Baked to a Golden Brown

\$30.00 SM | \$60.00 LG

TENDER SWEET CARROTS VGT GF

Glazed with Brown Sugar, Butter and a Hint of Ginger

\$25.00 SM | \$48.00 LG

LEMON BASTED BROCCOLI VGT GF

Tender Broccoli Steamed with Poached Garlic, Finished with Lemon Butter

\$30.00 SM | \$60.00 LG

OVEN ROASTED BRUSSELS SPROUTS VGN GF DF

with Caramelized Onions, finished with Chopped Parsley and Smoked Almonds

\$32.50 SM | \$65.00 LG

COLORFUL BEETS SALAD VGN GF DF

with Tangerine & Whole Grain Mustard Vinaigrette and Spiced Hazelnuts

\$32.00 SM | \$65.00 LG



DESSERTS

10 PERSON MINIMUM

96 HOUR ADVANCED NOTICE REQUIRED FOR ALL DESSERTS

PEPPERMINT BARK VGN GF

SMALL SERVES 6 | LARGE SERVES 12

\$12.00 SM | \$24.00 LG

PUMPKIN PIE

9" Pie served with Clove Spiced Creme Fraiche and Frangelico Caramel

*SERVES 8

\$24.00

PECAN PIE

9" Pie

*SERVES 8

\$27.00

CRISP APPLE & STONELAKE CRANBERRY PIE

9" Pie with Honey and Oatmeal Streusel Topping

*SERVES 8

\$24.00

HAZELNUT BUCHE DE NOEL VGT

*SERVES 10

\$75.00

FLOURLESS CHOCOLATE CAKE VGT GF

9" Cake with Fresh Raspberries and Chocolate Shavings

*SERVES 12

\$65.00

ASSORTED HAND ROLLED TRUFFLES VGT

\$30.00 / DZ

MINI EGGNOG CHEESECAKE

\$27.00 / DZ

GINGERBREAD CUPCAKES VGT

with Orange Cream Cheese Icing

\$32.00 / DZ

MINI RED VELVET CUPCAKES VGT

\$32.00 / DZ

MINI CANDY CANE CUPCAKES VGT

\$32.00 / DZ

COCONUT MACAROONS VGT GF

\$18.00 / DZ

ASSORTED HOLIDAY COOKIES VGT

Choose up to 3 types:

- Cinnamon Star
- Cranberry Pistachio Biscotti
- Gingerbread
- Minted Chocolate Crisps
- Coconut Macaroons

\$21.00 / DZ

HOLIDAY DECORATED SUGAR COOKIES VGT

Choose up to 3 types:

- Snowman
- Sleigh
- Star of David
- Mittens
- Santa's Hat
- Dreidel
- Snowflake
- Ornament
- Menorah

\$48.00 / DZ



DESSERT KITS

DECORATE YOUR OWN COOKIES KIT

12 Baked Vanilla Sugar Cookies, 3 Types of Frosting, 3 Types of Sprinkles

\$35.00

BUILD YOUR OWN TRIFLE KIT VGT

Choice of Chocolate Cake with Madagascar Vanilla Bean Diplomat

OR Vanilla Sponge Cake with Lemon Curd

Toppings include Raspberry Coulis, Whipped Cream, Roasted Marcona Almonds,

Assorted Chocolate Pearls

Seasonal Garnishes include Freshfruit, Microgreens and/or flower petals

*SERVES 10

\$45.00