THE CATERING COMPANY

HOLIDAY HORS D'OEUVRES

SAMPLE MENU

ON THE BUFFET

HOLIDAY TURKEY & STUFFING SLIDERS
Oven roasted turkey, 2-inch brioche, cornbread stuffing, turkey gravy & cranberry sauce

BEEF WELLINGTON TARTS
Puff pastry pockets filled with a tender beef and wild mushroom reduction, baked with Parmesan until golden, served with horseradish cream for dipping

SILVER DOLLAR CRAB CAKES
NW Dungeness crab, celery, aromatics, crispy panko crust, Dijon crème fraiche and scallion garnish

CANAPE VARIETY
A platter of 3 options: Smoked salmon with a red pepper / fresh chopped totato, mozzarella & basil / fire roasted three pepper & goat cheese

TRINITY-DIP PLATTER (VEGETARIAN)
A trio of delicious made-from-scratch spreads: roasted red pepper hummus, tzatziki sauce, and fresh tomato, mozzarella, and basil bruschetta. Served with crispy pita chips and soft naan bread wedges

BACON BOURBON MEATBALLS
Handmade beef & bacon meatballs in a rich bourbon bbq reduction. Skewered lollipop style for easy serving

PESTO TOMATO TARTLET
Golden puff pastry baked with parmesan, olive oil & tomato topped with fresh basil & pesto

GRILLED & PICKLED VEGGIE PLATTER (VEGETARIAN & GLUTEN-FREE)
A variety of seasonal raw, grilled, and pickled veggies served with house-made romesco* and tzatziki sauce *(contains nuts)

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SAMPLE MENU

DESSERT

GOURMET BROWNIE BITES
Chardonnay oak smoked sea salt, Oreo crumble, and caramel pecan

HOUSE-MADE MACARONS
Two-bite French macarons in a variety of flavors

LEMON-RASPBERRY BARS
Made-from-scratch in our own kitchen – tangy & sweet

BEVERAGES

PREMIUM COFFEE SERVICE
Includes premium regular & decaf coffee, Ecotainer cups, creamer, sugar, and sugar substitute

SPARKLING WATER AND ICED TEA

ASSORTED SODA AND BOTTLED WATER IN ICE TUBS

INCLUDED WITH THE ABOVE MENU ARE THE FOLLOWING:

All necessary serving utensils and equipment
Your choice of china or high-quality disposables for your guests to eat from
Linen tablecloths, centerpiece and risers for elegant buffet style set-up
Appropriate number of servers to pass hors d'oeuvres and maintain buffet
Delivery, set-up, and pick-up of equipment

Pricing determined by guest count, event timing, and other factors. Please give us a call for a custom proposal.

www.ordercatering.com
P: 425.825.7230