



AUTUMN & WINTER CATERING MENU

Interactive Grazing Platters

Artisan Cheese & Charcuterie, Imported & Local Cheeses

Gourmet Crackers, Seasonal Fruit, Imported and Locally Produced Charcuterie, Local Artisan Jam, Marinated Olives, Spiced Nuts, Dried Fruits

Mediterranean Mezze Platter

Traditional House Made Hummus, Tzatziki, Meyer Lemon Marinated Castelvetrano Olives, Pastry Wrapped Feta with Thyme Honey Glaze, Turkish Dried Apricots, Peppadew Peppers, Sliced Persian Cucumber, Medjool Dates, Dolmades, Marinated Artichoke Hearts, Warm Falafel, Za'atar Toasted Pita

Antipasto & Burrata Platter

Locally Produced Italian Salumi, Heirloom Tomato Variety, Slow Roasted Cherry Tomato Confit, Aged Parmesan, Fresh Mozzarella, Creamy Burrata, Sweet Basil, Aged Balsamic Drizzle, Garlic Infused Olive Oil, Colima Salt, Marinated Olives and Peppers, Roasted Marinated Vegetables, Toasted Baguette and Focaccia

Market Vegetable Crudités

Seasonal Vegetables, Roasted Beet Hummus, Herbed Crème Fraîche Dip

Warm Spinach & Crab Dip

Wild Caught Blue Crab, Artichoke Hearts, Crème Fraîche, Red Peppers, Chives, Red Bicycle Stick Bread

Chip & Fresh Salsa Bar

Salsa Verde, Fire Roasted Salsa, Pico De Gallo, Guacamole, Pineapple Mango Habanero Salsa, House Fried Tortilla Chips

Lox & Bagel Platter

Fresh Selection of Bagels, Whipped Cream Cheese, Smoked Local Trout Salad, Sliced Persian Cucumber, Crumbled Hard Cooked Egg, Fresh Dill, Lemon, Sliced Jarlsberg, Watermelon Radish, Capers, Finely Chopped Red Onion

Rainbow Fresh Fruit Platter

Beautifully Arranged Seasonal Fruit, Lime Zest, Fresh Mint

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AUTUMN & WINTER CATERING MENU

Tray Passed or Stationary Platter Hors d' Oeuvres

GARDEN

Butternut Squash Bruschetta, House Made Savory Onion Jam, Lemon Ricotta, Fresh Mint

Spice Poached Persimmon Bruschetta, Fromage Blanc, Candied Ginger, Toasted Hazelnut, Brown Butter Crostini

Apple Camembert Crostini, Apple Cranberry Rum Compote, Candied Walnuts, Brown Butter Crostini

Sunflower Avocado Toast Crostini, Seasoned Smashed Avocado, Watermelon Radish, Jicama Slaw, Brown Butter Sunflower Crostini, Meyer Lemon Oil Drizzle, Sesame Sunflower Crunch, Hawaiian Black Salt

Roasted Beet Hummus Pita Crostini, House Made Pickled Beet Hummus, Crumbled Feta, Blood Orange Oil, Roasted Chioggia and Golden Baby Beets, Pantala Dukkah, Fresh Mint, Za'atar Toasted Pita

Red Pepper and Tomato Soup Sip, Chipotle Chile, Crème Fraiche, Chipotle Oil Drizzle, Micro Cilantro

Winter White Soup Sip, Roasted Parsnip & Cauliflower, Melted Leeks, Meyer Lemon Olive Oil, Toasted Pine Nuts

Maple Sage Butternut Squash Soup Sip, Blood Orange Oil, Toasted Pepitas

Hearts of Palm, Mango & Avocado Ceviche, Hot House Cucumber, Sweet Bell Pepper, Micro Diced Red Onion, Mike's Hot Honey Citrus Marinade, Micro Cilantro, House Fried Tortilla Chip

Roasted Root Vegetable Skewer, Roasted Beet & Horseradish Yogurt Dip, Pantala Dukkah

Rainbow Vegetable Spring Rolls, Honey Ginger Scented Fresh Julienne Vegetables, Fresh Mint and Cilantro, Rice Paper Wrap, Sweet Chili Dipping Sauce

Charred Leek and Mushroom Empanadas, Baby Spinach, Creamy Gouda, Touch of Truffle, Hazelnut Romesco

Wild Mushroom Puff Pastry Tartlets, Wild Mushroom Duxelles, Chevre, Chives

Root Vegetable Tartlets, Thyme Infused Cream, Grana Padano, Crispy Brown Butter Panko & Pine Nut

Autumn Arancini Di Riso, Grana Padano, Gruyere, Pumpkin, Shiitake, Spinach

Crispy Mac-n-Cheese Pop, Bechamel, Gruyere, Sharp Cheddar, Herbed Panko, Truffle Dipping Sauce

Buffalo Style Cauliflower Street Taco, Shaved Celery Salad, Pickled Red Onion, Fresh Cilantro, Creamy Avocado, House Made Buttermilk Ranch Drizzle

Black Bean & Sweet Potato Street Taco, Slow Simmered Charro Black Bean and Green Chile Puree, Chipotle Roasted Sweet Potato, Cotija Crumble, Crunchy Cilantro Lime Slaw, Charred Tomatillo

Tomato Soup & Grilled Cheese, Confit Slow Roasted Heirloom Cherry Tomato and Braised Fennel Soup, Fresh Thyme, Crème Fraîche, Fontina, Gold Creek Farms Smoked Cheddar, Asiago, Toasted Italian Sourdough

French Onion Mini Panini, Thyme and Balsamic Caramelized Onion, Gruyere, Toasted Brioche

Seriously Deelicious Vegetarian Sliders, Organic Vegetable and Quinoa Patty, Sliced Avocado, Garlic Lemon Aioli, Buttermilk Crispy Onion Strings, Baby Arugula

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AUTUMN & WINTER CATERING MENU

Tray Passed or Stationary Platter Hors d' Oeuvres (cont.)

SEA

Ahi Tuna Poke Crisp, Compressed Cucumber, Ponzu Sesame Chili Sauce, Wasabi Aioli, Wonton Crisp

Prosciutto Wrapped Sea Scallop Skewer, Edamame Mint Puree, Sustainable Sturgeon Caviar, Salmon Roe, Fresh Chive, Micro Radish

Lobster Bisque Soup Sip, Butter Poached Maine Lobster, Cognac, Roasted Fennel, Saffron Crème Fraîche, Brioche Crouton

Lobster BLT Slider, Butter Poached Maine Lobster, Thick Cut Applewood Bacon, Slow Cooked Cherry Tomato Confit, Lemon Caper Aioli, Crisp Butter Lettuce, Brioche Bun, Teardrop Pepper

Brown Butter Wild Caught Blue Crab Cake, Hazelnut Remoulade, Autumn Apple Slaw

Wild Caught Blue Crab Salad, Granny Smith Apple, Chive Crème Fraîche, Pink Grapefruit, Fresno Chili and Cilantro Chive Relish, Cucumber Cup

Jumbo Wild Caught Shrimp & Winter Squash and Corn Grits Bite, Andouille Sausage, Gold Creek Farms Smoked Cheddar, Cajun Spices

Surf and Turf Skewer, Wild Caught Shrimp, Certified Angus Prime Beef Tenderloin Filet, Shaved Asparagus Spear, Roasted Garlic Herb Butter, Crunchy Sea Salt

Wild Caught Shrimp, Mango & Avocado Ceviche, Persian Cucumber, Sweet Bell Pepper, Micro Diced Red Onion, Mike's Hot Honey Citrus Marinade, Micro Cilantro

Grilled Jumbo Wild Caught Shrimp Skewer, Sweet Chili Blood Orange Glaze, Thin Sliced Serrano, Micro Cilantro

Classic Jumbo Wild Caught Shrimp Cocktail, Court Bouillon Poached Jumbo Shrimp, House Smoked Cocktail Sauce, Fresh Chive

Poached Shrimp Spring Rolls, Honey Ginger Scented Fresh Julienne Vegetables, Fresh Mint and Cilantro, Rice Paper Wrap, Sweet Chili Dipping Sauce

Cold Smoked Wild Caught Salmon, Horseradish Caper Crème Fraîche, Sliced Persian Cucumber, Sustainable Sturgeon Caviar, Fresh Chive, Everything Brioche Crostini

Smoked Trout Salad, Chives, Dill, Red Fraîche, Lemon, Radish, Bagel Crisp

Grilled Mahi Mahi Street Taco, Mango Habanero Slaw, Cumin Crema, Micro Cilantro, Thin Sliced Serrano.

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AUTUMN & WINTER CATERING MENU

Tray Passed or Stationary Platter Hors d' Oeuvres (cont.)

FARM

POULTRY

Citrus Rosemary Chicken Bites, Wood Smoke Grilled Farm Chicken Breast, Charred Blood Orange, Muscovado Sugar & Tangerine Balsamic Reduction, Baby Rosemary Roasted Potato, Blood Orange Olive Oil Drizzle

Coq Au Vin Pot Pie Bites, Red Wine Braised Farm Chicken Breast, Crème Fraiche Whipped Root Vegetables, Crumbled Bacon, Tuscan Pastry

Spicy Crispy Chicken & Waffle, Buttermilk Brined, Peppercorn Breaded Farm Chicken Breast, Gold Creek Farms Smoked Cheddar & Chive Cornmeal Waffle, Smoked Maple & Mike's Hot Honey Drizzle

Moroccan Chicken Cigarillo, Saffron Scented Sous-Vide Mary's Farm Chicken Breast, Cumin-Orange Compote, Toasted Almonds, Ras El Hanout Spiced Phyllo, Whipped Feta, Hot Honey & Preserved Lemon Dip

Grilled Jerk Chicken Street Taco, Caribbean Spice Marinated Farm Chicken Breast, Avocado Lime Crema, Mango Pineapple Scotch Bonnet Salsa, Plantain Chip Crumble

Roasted Peruvian Chicken Empanada, Garlic Aji Amarillo Marinated Farm Chicken Breast, Melted Chevre, Spicy Cilantro Sauce

Curry Chicken Salad, Roasted Farm Chicken Breast, Curry Spice Blend, Honey Crisp Apple, Cilantro-Lime Aioli, Scallion, Crunchy Endive

Ginger Chicken Mini Meatballs, Crisp Butter Lettuce, Peanut Ginger Sauce, Toasted Sesame Seeds, Crispy Rice Noodle, Chili Garlic Dipping Sauce

Crispy Buffalo Chicken Sliders, Buttermilk Brined Hand Breaded Chicken Breast, Carrot & Celery Slaw, Creamy Blue Cheese, Pickle, Brioche Slider Bun

Turkey Cranberry Crostini, Sage Infused Sous Vide Turkey Breast, Orange Fromage Blanc, Apple Cranberry Compote

Duck Confit Street Taco, Shredded Slow Cooked Moulard Duck Confit, Blackberry Ginger Pinot Noir Reduction, Pickled Red Cabbage, Crumbled Chevre, Fresh Cilantro

PORK

Prosciutto and Parmesan Flatbread, Locally Sourced Prosciutto, Aged Grana Padano, Sweet Roasted Fennel, Lemon Scented Ricotta, Neapolitan Herb Balsamic, Baby Arugula, Mike's Hot Honey Drizzle

Spanish Croquettes, Jamón Serrano, Manchego, Smoked Paprika, Saffron Béchamel, Piquillo Pepper

Bacon Wrapped Dates, Crisp Applewood Bacon, Medjool Dates, Creamy Stilton

Caramelized Kurobuta Pork Bahn Mi Slider, Maple Soy Marinated Pork Tenderloin, Duck Pâté, House Pickled Vegetables, Sriracha Aioli, Fresh Cilantro, Sweet Hawaiian Roll, Fresh Jalapeño

Cubano Sliders, Mojo Marinated Roasted Pork Shoulder, Black Forest Ham, Dijon Mustard, Crunchy Sweet Pickle, Gruyere, Brioche Bun

BBQ Pulled Pork Sliders, Slow Roasted House BBQ Spice Rubbed Pork Shoulder, Sweet Carolina Vinegar Sauce, Tangy Apple Jalapeno Balsamic Slaw, Seasoned Crispy Onions, Brioche Bun

Sweet and Sticky Asian Meatballs, Ginger Scallion House Made Grass Fed Beef and Pork Meatballs, Garlic Soy Peanut Simmer Sauce, Toasted Sesame Seeds

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AUTUMN & WINTER CATERING MENU

Tray Passed or Stationary Platter Hors d' Oeuvres (cont.)

BEEF & LAMB

Prime Beef Tenderloin Bites, Wood Smoke Grilled Certified Prime Beef Filet Mignon, Juniper & Peppercorn Spice Rub, White Truffle Parmesan Polenta, Fresh Grated Horseradish-Dill Crème, Teardrop Pepper, Fresh Chive

Chimichurri Flank Steak Kabob, Wood Smoke Grilled Certified Angus Sliced Flank Steak, Argentinian Herb Marinade, Crispy Sweet Potato, Queso Fresco Crumbles

Red Wine Braised USDA Prime Beef Short Rib, Root Vegetable Truffle Puree, Crispy Buttermilk Onion Strings, Bordelaise Sauce, Garlic Herb Phyllo

Barbacoa USDA Prime Beef Short Rib Street Taco, Chili Spiced Braised Beef Short Rib, Pickled Red Onion, Queso Fresco, Fresh Cilantro

Desert Mountain Grass Fed Beef Sliders, Gold Creek Farms Smoked Cheddar, Baby Arugula, Crispy Buttermilk Onion Strings, Lemon Garlic Aioli, Brioche Bun

Philly Cheesesteak Sliders, Seasoned Shaved Certified Angus Roast Beef, Caramelized Peppers and Onions, Melted Provolone, Brioche Bun

Calabrian Pesto Meatball Calzone, Overnight Tomato Sauce, Bechamel, Grana Padano

Pomegranate Braised Lamb Shank, Rosemary Madeline, Garlic Confit Port Reduction, Pickled Red Onion, Crumbled Chevre

Greek Lamb Slider, Sumac Yogurt Sauce, Baby Arugula, Toasted Pistachio, Crumbled Feta, Persian Cucumber, Pickled Red Onion, Za'atar Toasted Pita

Pistachio and Mustard Crusted Lamb Bite, Rosemary Mini Madeline, Tomato Mint Chutney

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AUTUMN & WINTER CATERING MENU

Fall and Winter Dinner Selections

FIRST COURSE SALADS

- Fig and Apple Salad, Romaine Hearts, Honey-Crisp Apple, Toasted Walnuts, Blue Cheese, Chopped Dates, Fig Balsamic Vinaigrette
- Autumn Harvest Quinoa Salad, Roasted Acorn Squash, Dried Cranberries, Baby Wild Arugula, Toasted Red Quinoa, Crumbled Goat Cheese, Cinnamon Pear Vinaigrette
- Roasted Wild Mushroom Salad, Crispy Prosciutto, Grana Padano, Soft Herb Mélange, Toasted Hazelnuts, Baby Wild Arugula, Honey Ginger Vinaigrette
- Poached Pear & Parmesan, Baby Wild Arugula, Candied Pecans, Pomegranate Arils, Creamy Maple Cinnamon Pear Vinaigrette
- Citrus Avocado Salad, Ruby Grapefruit, Cara Cara and Blood Orange, Creamy Avocado, Baby Wild Arugula, Pickled Red Onion, Marcona Almonds, Crumbled Goat Cheese, Citrus Vinaigrette
- Baby Beets, Burrata and Blood Orange Salad, Apricot Glazed Baby Beets, Baby Wild Arugula, Toasted Pine Nuts, Blood Orange Vinaigrette
- Artisan Field Greens, Crumbled Goat Cheese, Shaved Watermelon Radish, Herbed Crostini, Pantala Dukkah, Creamy Citrus Dressing
- Classic Caesar Salad, Crisp Romaine, House Made Garlic Herb Focaccia Croutons, Shaved Grana Padano, House Caesar Dressing
- B.L.T. Salad, Crunchy Iceberg, Tuscan Confit Heirloom Cherry Tomatoes, Crisp Applewood Smoked Bacon, Creamy Blue Cheese Crumble, Pickled Red Onion, Neapolitan Balsamic Drizzle
- Traditional Greek Salad, Persian Cucumber, Heirloom Cherry Tomato, Kalamata Olives, Cubed Feta, Red Onion, Fresh Mint and Dill, Seasoned Red Wine Vinegar, Garlic Infused Olive Oil

AUTUMN SOUPS

- Winter White Soup, Roasted Parsnip & Cauliflower, Melted Leeks, Meyer Lemon Olive Oil, Roasted Garlic, Peppery Watercress
- Creamy Wild Mushroom Soup, Fresh Thyme, Sicilian Lemon Drizzle
- Brown Butter Sage Roasted Butternut Squash Soup, Toasted Pepitas, Aged Maple Balsamic
- Shrimp Bisque, Fresh Thyme, Melted Leeks, Cognac

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AUTUMN & WINTER CATERING MENU

Fall and Winter Dinner Selections (cont.)

ENTREES

VEGETARIAN

Winter Vegetable Strudel, Swiss Chard, Leek, Roasted Mushrooms, Herbed Cream Cheese, Crispy Phyllo

Funaro's Four Cheese Ravioli, Roasted Wild Mushroom, Wilted Baby Spinach, Lemon Zest, Grana Padano

Butternut Squash Lasagna, Blood Orange Olive Oil Roasted Butternut Squash, Brown Butter Sage Ricotta, Aged Maple Balsamic Caramelized Onions

Autumn Risotto, Arborio, Red Quinoa, Wild Mushrooms, Wilted Spinach, Kabocha Squash, Grana Padano, Gruyere, Melted Leeks, Touch of Truffle

Harissa Roasted Cauliflower Steaks, Whipped Lemon Feta, Sesame Pistachio Crumble, Pickled Onion, Cured Olive & Pomegranate Relish

Wild Mushroom and Melted Leek Tart, Goat Cheese, Sautéed Fennel

Pumpkin Tagine, Chickpeas, Preserved Lemon, Harissa, Lentils

SEAFOOD

Pan Roasted Chilean Sea Bass, Carrot Parsnip Puree, Balsamic Brown Butter, Gremolata

Seared Alaskan Halibut, Saffron Cardamom Burre Blanc, Pickled Golden Raisin, Pomegranate Relish

Roasted Scottish Salmon, Lemon Caper Butter, Garlic Dill Crème Fraiche

Pan Seared Scottish Salmon, Charmoula, Caper-Tarragon Brown Butter, Toasted Pine Nuts

Meyer Lemon Pan Seared Utah Trout, Toasted Pecan Brown Butter, Scallions, Lemon Zest

Seared Scallop, Caramelized Mandrin Burre Blanc, Charred Tomatillo Scallion Relish

Lobster & Filet, Chili Seaweed Butter Poached Lobster Tail, Petit Spice Rubbed Filet Mignon, Espresso High West Whiskey Sauce

POULTRY

Prosciutto Wrapped Pan Seared Farm Chicken Breast, Lemon Sage Burre Blanc, Crispy Fried Sage

Saffron Chicken Roulade, Pearl Couscous, Harissa Chevre, Preserved Lemon, Date Relish, Blood Orange Glaze

Warm Spiced Farm Chicken Breast, Flamed Bourbon Pan Sauce, Sweet Potato, Apple & Caramelized Onion Compote

Chicken Paillard, Grana Padano, Panko, Fried Caper, Chile de Arbol, Rosemary

Roasted Turkey Porchetta, Rosemary & Sage Herb Paste, Cranberry Compote, Aromatic Lemon Shallot Gravy

Five Spice Pan Seared Muscovy Duck Breast, Roasted Grapes, Garlic Confit, Fresh Thyme, Montana Huckleberry Pan Sauce

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AUTUMN & WINTER CATERING MENU

Fall and Winter Dinner Selections (cont.)

BEEF, PORK & LAMB

Cherry Wood Grilled Colorado Lamb Chops, Harissa Charred Blood Oranges, Rosemary Gremolata
Pan Roasted Bone-In Prime Beef Ribeye Steak, Shallot Pinot Noir Reduction, Garlic Parsley Compound Butter, Crispy Spiced Onion Strings
Juniper Rubbed USDA Prime Beef Tenderloin Filet, Espresso High West Whiskey Cream Sauce, Caramelized Cippolini Onion
Chimichurri Flat Iron Steak, Argentinian Herb Marinade, Crispy Sweet Potato Garnish
Red Wine Braised Niman Ranch Beef Short Ribs, Balsamic Onion Jam, Horseradish Gremolata
Crispy Pork Roulade, Manchego, Roasted Fig, Caramelized Fennel, Black Rice, Toasted Walnuts, Brandy Orange Pan Sauce
Bone-In Center Cut Extra Thick Heritage Pork Rib Chop, Juniper Rosemary Brine, Quince Puree, Apple Pear Relish
Wild Boar Ragù with Pappardelle, Black Currant Balsamic, Rich Beef Bone Broth, Aromatics, Tuscan Herb Ribbon Pasta

SEASONAL SIDES

Hasselback Squash, Crispy Fried Sage, Maple Thyme Brown Butter, Toasted Walnuts
Sticky Crispy Brussels Sprouts, Pomegranate Balsamic, Mike's Hot Honey Drizzle
Blistered Haricot Vert (French Green Beans), Cinnamon Pear Balsamic Infused Cranberries, Toasted Almonds, Fresh Mint
Sautéed Broccolini, Toasted Pine Nuts, Herbed Panko, Lemon Ricotta, Warm Anchovy Vinaigrette
Roasted Wild Mushrooms, Garlic Confit, Shallots, Fresh Thyme, Prosciutto & Parmesan
Spice Roasted Heirloom Carrots, Turmeric Tahini Drizzle, Pantala Dukkah
Cauliflower, Brussels Sprout & Leek Gratin, Gruyere, Grana Padano, Nutmeg Infused Cream, Seasoned Panko
Roasted Root Vegetables, Blood Orange Olive Oil, Sage Brown Butter, Aged Maple Glaze
Pomegranate Glazed Sweet Potatoes, Blood Orange Olive Oil, Cardamom, Fresh Mint
Au Gratin Potatoes, Garlic-Thyme Infused Cream, Gruyere, Aged Parmesan
Twice Baked Potatoes, Garlic-Thyme Infused Cream, Gold Creek Farms Smoked Cheddar, Cracked Black Pepper, Fresh Chive
Crispy Smashed Duck Fat Confit Potatoes, Chive and Parsley
Whipped Potatoes, Butter, Garlic Infused Cream, Cracked Black Pepper, White Truffle Oil
Creamy Polenta, Garlic-Thyme Infused Cream, Grana Padano, Touch of Truffle
Big Kid Macaroni and Cheese, Gold Creek Farms Smoked Cheddar, Nutty Gruyere, Cayenne, Nutmeg, Herb Butter Panko
Israeli Couscous, Roasted Apples, Dried Cranberries, Toasted Walnuts, Cinnamon, Aged Maple & Apple Vinaigrette
Warm Brioche Rolls and French Crème Butter

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AUTUMN & WINTER CATERING MENU

Desserts

PLATED DESSERTS

Warm Apple Pear Crisp, Toasted Almond Granola, Bourbon Caramel Drizzle, Gravenstein Apple Chantilly

Sticky Toffee Pudding, Date Spiced Cake, Pecan Caramel Sauce, Honey Ginger Crème Anglaise

Bananas Foster Brown Butter Pound Cake, Brown Sugar Broiled Banana, Butterscotch Liqueur, Salted Caramel, Vanilla Bean Mousse

Muscovado Hazelnut Cake, Quince Apple Compote, Cinnamon Vanilla Poured Cream

Ras al Hanout Spiced Blood Orange Olive Oil Bundt Cake, Saffron Orange Crème Fraiche, Candied Tangerine, Marcona Almond Crunch

Peppermint Chocolate Mousse, Espresso Chocolate Tuile, Peppermint Bark Crumble, White Chocolate Chantilly

Apple Cider Crème Brûlée, Ginger Snap Crumble, Apple Chips

Molten Chocolate Lava Cakes, Cinnamon Pear Compote, Gravenstein Apple Chantilly, Vanilla Bean Ice Cream, Candied Pecan Brittle

**Variation: Peanut Butter Chantilly, Vanilla Bean Ice Cream, Honey Peanut Brittle

SWEET BITE MINIS

Salted Caramel Brownie, Candied Pecan

Spiced Carrot Cake Bite, Almond Cream Cheese Frosting

Maple Ginger Mini Cupcake, Brown Sugar Crème Frosting

Ginger Snap Crumble Caramel Pumpkin Pudding Jar

Blood Orange Saffron Cheesecake Jar, Chocolate Crumble

Sablé Breton Meyer Lemon Bar, Candied Lemon

Caramel Apple Pie Bar, Streusel Topping

COOKIES COOKIES COOKIES

DeeLicious Signature Brown Butter Toffee Chocolate Chip Cookie

Spicy Gingersnap

Chocolate-Chocolate Peanut Butter

Quince Linzer

Cardamom Snickerdoodle

Pumpkin Spice Shortbread

Cinnamon Apple Oatmeal

Grapefruit White Chocolate Brown Butter

(Many of our desserts can be made gluten free.)

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AUTUMN & WINTER CATERING MENU

Themed Dinner Menus

AUTUMN HARVEST MENU

APPETIZERS

Autumn Arancini Di Riso, Grana Padano, Gruyere, Pumpkin, Shiitake, Spinach

Red Wine Braised USDA Prime Beef Short Rib, Root Vegetable Truffle Puree, Crispy Buttermilk Onion Strings, Bordelaise Sauce, Garlic Herb Phyllo

SOUP AND SALAD SELECTIONS

Fig and Apple Salad, Romaine Hearts, Honey-Crisp Apple, Toasted Walnuts, Blue Cheese, Chopped Dates, Fig Balsamic Vinaigrette

Brown Butter Sage Roasted Butternut Squash Soup, Toasted Pepitas, Aged Maple Balsamic

MAIN COURSE OFFERINGS

Warm Spiced Farm Chicken Breast, Flamed Bourbon Pan Sauce, Sweet Potato, Apple & Caramelized Onion Compote

Pan Roasted Chilean Sea Bass, Carrot Parsnip Puree, Balsamic Brown Butter, Gremolata

Funaro's Four Cheese Ravioli, Roasted Wild Mushroom, Wilted Baby Spinach, Lemon Zest, Grana Padano

SIDE DISHES

Blistered Haricot Vert (French Green Beans), Cinnamon Pear Balsamic Infused Cranberries, Toasted Almonds, Fresh Min

Pearl Couscous, Roasted Apples, Dried Cranberries, Toasted Walnuts, Cinnamon, Aged Maple & Apple Vinaigrette

DESSERT

Warm Apple Crisp, Cinnamon Pear Compote, Gravenstein Apple Chantilly Cream

Ras al Hanout Spiced Blood Orange Olive Oil Cake, Saffron Orange Crème Fraiche, Candied Tangerine, Marcona Almond Crunch

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AUTUMN & WINTER CATERING MENU

Themed Dinner Menus (cont.)

WARM WINTER SUPPER

APPETIZERS

Spice Poached Persimmon Bruschetta, Fromage Blanc, Candied Ginger, Toasted Hazelnut, Brown Butter Crostini
Jumbo Wild Caught Shrimp & Winter Squash and Corn Grits Bite, Andouille Sausage, Gold Creek Farms Smoked Cheddar, Cajun Spices

SOUP AND SALAD SELECTIONS

Poached Pear & Parmesan, Baby Wild Arugula, Candied Pecans, Pomegranate Arils, Creamy Maple Cinnamon Pear Vinaigrette
Winter White Soup, Roasted Parsnip & Cauliflower, Melted Leeks, Meyer Lemon Olive Oil, Roasted Garlic, Peppery Watercress

MAIN COURSE OFFERINGS

Red Wine Braised Beef Short Ribs, Balsamic Onion Jam, Horseradish Gremolata
Seared Alaskan Halibut, Saffron Cardamom Burre Blanc, Pickled Golden Raisin, Pomegranate Relish
Winter Vegetable Strudel, Swiss Chard, Leek, Roasted Mushrooms, Herbed Cream Cheese, Crispy Feta

SIDE DISHES

Sauteed Broccolini, Toasted Pine Nuts, Herbed Panko, Lemon Ricotta, Warm Anchovy Vinaigrette
Creamy Polenta, Garlic-Thyme Infused Cream, Grana Padano, Touch of Truffle, Roasted Broccolini, Chili Garlic Compound Butter

DESSERT

Peppermint Chocolate Mousse, Espresso Chocolate Tuile, Peppermint Bark Crumble, White Chocolate Chantilly
Muscovado Hazelnut Cake, Quince Apple Compote, Cinnamon Vanilla Poured Cream

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AUTUMN & WINTER CATERING MENU

Themed Dinner Menus (cont.)

STEAKHOUSE AT HOME MENU

APPETIZERS

Pomegranate Braised Lamb Shank, Rosemary Madeline, Garlic Confit Port Reduction, Pickled Red Onion, Crumbled Chevre

Brown Butter Wild Caught Blue Crab Cake, Hazelnut Remoulade, Autumn Apple Slaw

SOUP AND SALAD SELECTIONS

B.L.T. Wedge Salad, Crunchy Iceberg, Sliced Tomatoes, Crisp Applewood Smoked Bacon, Creamy Blue Cheese Crumble, Neapolitan Balsamic Drizzle

Shrimp Bisque, Fresh Thyme, Melted Leeks, Cognac

MAIN COURSE OFFERINGS

Garlic Butter Poached Ribeye, Pinot Noir Reduction, Crispy Spiced Onion Strings

Five Spice Pan Seared Muscovy Duck Breast, Roasted Grapes, Garlic Confit, Fresh Thyme, Montana Huckleberry Pan Sauce

Wild Mushroom and Melted Leek Tart, Goat Cheese, Sautéed Fennel

SIDE DISHES

Sticky Crispy Brussels Sprouts, Pomegranate Balsamic, Mike's Hot Honey Drizzle

Au Gratin Potatoes, Garlic-Thyme Infused Cream, Gruyere, Aged Parmesan

DESSERT

Molten Chocolate Lava Cakes, Cinnamon Pear Compote, Gravenstein Apple Chantilly, Vanilla Bean Ice Cream, Candied Pecan Brittle

Apple Cider Crème Brûlée, Ginger Snap Crumble, Apple Chips

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AUTUMN & WINTER CATERING MENU

Themed Dinner Menus (cont.)

MEXICAN FIESTA

APPETIZERS

Chips and Salsa Station, Pico De Gallo, Tomatillo Salsa, Fire Roasted Salsa, Mango-Pineapple Habanero Salsa, Guacamole, Homemade Tortilla Chips
Shrimp & Avocado Ceviche Shots, Cucumber, Sweet Peppers, Red Onion, Citrus, Micro Cilantro

SOUP AND SALAD SELECTIONS

Cilantro Avocado Slaw, Shredded Mixed Variety Cabbage, Carrot and Radish Tossed with A Creamy Cilantro, Avocado-Lime Dressing

Chicken Tortilla Soup

MAIN COURSE OFFERINGS

Chicken & Charred Tomatillo Enchiladas, Seasoned Slow Poached Chicken, Queso Fresco, Jack Cheese, Black Beans, Toasted Cumin Charred Pasilla Chili

Portobello Spinach Enchiladas, Simmered Black Beans, Charred Green Chilies, Cotija and Jack Cheese, House Simmered Charred Tomatillo Enchilada Sauce

Build Your Own Taco Bar, Fresh Corn and Flour Tortillas, Shredded Mexican Blend Cheeses, Cotija, Shredded Cabbage, Sliced Fresh Jalapeño, House Made Pico De Gallo

Choice of Fillings:

- Grilled Carne Asada, Hickory Smoke, Chili Lime Garlic Spice
- Barbacoa Style Boneless Short Rib, Melted Onion
- Baja Style Grilled Fish, Avocado, Lime Crema
- Confit Citrus Carnitas, Lime Zest, Toasted Cumin, Cotija
- Charred Cauliflower, Red Pepper & Pine Nuts
- Garlic Shrimp, Charred Chili Powder, Lime Zest
- Shredded Organic Chipotle Chicken Breast, Roasted Poblanos

SIDE DISHES

Mexican Rice, White Rice Cooked with Cumin and Tomato OR Cilantro Lime Rice, White Rice Cooked in Homemade Chicken Stock and Tossed with Fresh Cilantro and Tangy Lime Juice

Ranchero Black Beans, Black Beans Simmered in Homemade Chicken Stock with Aromatic Vegetables, Chilies and Spices

Mexican Street Corn (Elotes) Casserole, Crunchy Fresh Corn Baked with Chili Aioli, Egg, Cotija Cheese and Lime

DESSERT

Margarita Cupcakes, Lime & Tequila Flavored Cupcakes with Creamy Citrus Frosting

Churritos, Mini Churros, Melted Cinnamon Chili Chocolate Dipping Sauce, Dulce de Leche Dipping Sauce

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AUTUMN & WINTER CATERING MENU

Themed Dinner Menus (cont.)

ITALIAN TRATORRIA

APPETIZERS

Antipasto & Burrata Platter

Locally Produced Italian Salumi, Heirloom Tomato Variety, Slow Roasted Cherry Tomato Confit, Aged Parmesan, Fresh Mozzarella, Creamy Burrata, Sweet Basil, Aged Balsamic Drizzle, Garlic Infused Olive Oil, Colima Salt, Marinated Olives and Peppers, Roasted Marinated Vegetables, Toasted Baguette and Focaccia

SOUP AND SALAD SELECTIONS

Classic Caesar Salad, Crisp Romaine, House Made Garlic Herb Focaccia Croutons, Shaved Grana Padano, House Caesar Dressing
Creamy Wild Mushroom Soup, Fresh Thyme, Sicilian Lemon Drizzle

MAIN COURSE OFFERINGS

Wild Boar Ragù with Pappardelle, Black Currant Balsamic, Rich Beef Bone Broth, Aromatics, Tuscan Herb Ribbon Pasta
Chicken Paillard, Grana Padano, Panko, Fried Caper, Chile de Arbol, Rosemary
Autumn Risotto, Arborio, Red Quinoa, Wild Mushrooms, Wilted Spinach, Kabocha Squash, Grana Padano, Gruyere, Melted Leeks, Touch of Truffle

SIDE DISHES

Roasted Wild Mushrooms, Garlic Confit, Shallots, Fresh Thyme, Prosciutto & Parmesan

DESSERT

Pumpkin Tiramisu, Espresso Dipped Lady Fingers, Pumpkin Mascarpone, Cinnamon Cocoa Powder
Chocolate Caramel Cannoli, Sicilian Pastry, Chocolate Cinnamon Ricotta, Toasted Hazelnuts, Salted Caramel Drizzle

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AUTUMN & WINTER CATERING MENU

Themed Dinner Menus (cont.)

AMERICAN COMFORT FOOD

APPETIZERS

Warm Spinach and Crab Dip, Wild Caught Blue Crab, Artichoke Hearts, Crème Fraîche, Red Peppers, Chives, Red Bicycle Stick Bread
Spicy Crispy Chicken and Cheddar Waffle Bite, Pink Peppercorn Ricotta, Mike's Hot Honey Drizzle

SOUP AND SALAD SELECTIONS

Baby Beets, Burrata and Blood Orange Salad, Apricot Glazed Baby Beets, Baby Wild Arugula, Toasted Pine Nuts, Blood Orange Vinaigrette
Brown Butter Sage Roasted Butternut Squash Soup, Toasted Pepitas, Aged Maple Balsamic

MAIN COURSE OFFERINGS

Bone-In Center Cut Extra Thick Heritage Pork Rib Chop, Juniper Rosemary Brine, Quince Puree, Apple Pear Relish
Winter Vegetable Strudel, Swiss Chard, Leek, Roasted Mushrooms, Herbed Cream Cheese, Crispy Phyllo
Local Utah Trout, Pecans, Brown Butter, Scallions, Lemon Zest

SIDE DISHES

Hasselback Squash, Crispy Fried Sage, Maple Thyme Brown Butter, Toasted Walnuts
Truffle Mac-n-Cheese, Aged White Cheddar, Gruyere, Nutmeg, Seasoned Panko Topping

DESSERT

Warm Apple Pear Crisp, Toasted Almond Granola, Bourbon Caramel Drizzle, Gravenstein Apple Chantilly
Bananas Foster Brown Butter Pound Cake, Brown Sugar Broiled Banana, Butterscotch Liqueur, Salted Caramel, Vanilla Bean Mousse

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AUTUMN & WINTER CATERING MENU

Themed Dinner Menus (cont.)

MEDITERRANEAN FEAST

APPETIZERS

Roasted Beet Hummus Pita Crostini, House Made Pickled Beet Hummus, Crumbled Feta, Blood Orange Oil, Roasted Chioggia and Golden Baby Beets, Pantala Dukkah, Fresh Mint, Za'atar Toasted Pita

Greek Lamb Slider, Sumac Yogurt Sauce, Baby Arugula, Toasted Pistachio, Crumbled Feta, Persian Cucumber, Pickled Red Onion, Za'atar Toasted Pita Pistachio and Mustard Crusted Lamb Bite, Rosemary Mini Madeline, Tomato Mint Chutney

SOUP AND SALAD SELECTIONS

Traditional Greek Salad, Persian Cucumber, Heirloom Cherry Tomato, Kalamata Olives, Cubed Feta, Red Onion, Fresh Mint and Dill, Seasoned Red Wine Vinegar, Garlic Infused Olive Oil

Avgolemono (Greek Lemon Chicken Soup)

MAIN COURSE OFFERINGS

Saffron Chicken Roulade, Pearl Couscous, Harissa Chevre, Preserved Lemon, Date Relish, Blood Orange Glaze

Pan Seared Scottish Salmon, Charmoula, Caper-Tarragon Brown Butter, Toasted Pine Nuts

Pumpkin Tagine, Chickpeas, Preserved Lemon, Harissa, Lentils

SIDE DISHES

Spice Roasted Heirloom Carrots, Turmeric Tahini Drizzle, Pantala Dukkah

Pomegranate Glazed Sweet Potatoes, Blood Orange Olive Oil, Cardamom, Fresh Mint

Israeli Couscous, Roasted Apples, Dried Cranberries, Toasted Walnuts, Cinnamon, Aged Maple & Apple Vinaigrette

DESSERT

Ras al Hanout Spiced Blood Orange Olive Oil Bundt Cake, Saffron Orange Crème Fraiche, Candied Tangerine, Marcona Almond Crunch

Baklava, Crisp Flaky Phyllo, Utah Honey, Orange Blossom Water, Walnut, Spiced Cinnamon

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AUTUMN & WINTER CATERING MENU

Breakfast & Brunch

BREAKFAST CASSEROLES

Turkey Sausage, Sautéed Sweet Peppers, Cherry Tomato Confit, Garden Basil, Fresh Mozzarella, Crispy Hash Brown Potatoes, Fresh Farm Egg Scramble

Eggs Bennie Bake, Toasted English Muffins, Skillet Canadian Bacon, Baby Spinach, Farm Egg Custard, Hollandaise, Creamy Avocado

Sweet Potato & Pepper, Applewood Bacon (optional), Harissa Roasted Sweet Potato, Scallions, Sautéed Sweet Pepper, Farm Egg Scramble, Smoked Mozzarella, Toasted Pepitas

Greek Florentine, Sundried Tomato, Fresh Dill, Crumbled Feta, Artichoke Hearts, Baby Spinach, Swiss Cheese, Farm Egg Custard

Brioche French Toast Bake, Orange Scented Ricotta, Raspberry Coulis, Buttery Brioche, Farm Egg Custard, Vanilla Maple Syrup

TUSCAN PASTRY QUICHE

10" DEEP DISH OR INDIVIDUAL QUICHE BITES

Quiche Lorraine, Applewood Smoked Bacon, Nutty Gruyere, Ricotta Farm Egg Custard

Applewood Smoked Bacon & Chipotle Sauteed Sweet Pepper, Toasted Cumin and Coriander, Chive, Mexican Cheese Blend, Cotija Farm Egg Custard

Sauteed Wild Mushroom & Wilted Chard, Crispy Shallots, Fresh Sage, Touch of Truffle, Nutty Gruyere, Ricotta Farm Egg Custard

Oven Dried Heirloom Tomato, Artichoke Heart, and Fresh Basil Pesto, Nutty Gruyere, Chevre Farm Egg Custard

Oven Roasted Zucchini & Prosciutto, Slow Roasted Tuscan Heirloom Tomato Confit, Crisp Prosciutto, Fresh Basil, Gold Creek Farms Smoked Cheddar, Ricotta Farm Egg Custard

Prosciutto Cotto Gran Biscotto Ham & Balsamic Caramelized Onion, Oven Roasted Diced Potato, Fresh Thyme, Nutty Gruyere, Ricotta Farm Egg Custard

SINGLE SERVING BREAKFAST SELECTIONS

Breakfast Sandwich, Butter Croissant, Farm Egg Scramble, Applewood Smoked Bacon, Roasted Red Pepper, Lemon Aioli, Fresh Spinach, Gold Creek Farms Smoked Cheddar

Breakfast Burrito, Scrambled Farm Eggs, Ranchero & Cotija Cheese Blend, House Made Pico De Gallo, Choice of: *Sweet Potato & Roasted Poblano Black Beans / *Crumbled Applewood Bacon & Crispy Hash Brown Potato / *Skillet Chorizo & Roasted Poblano Black Beans & Crispy Hash Brown Potato

Apple Pie Overnight Oats, Gluten Free Oats, Chia Seeds, Cinnamon Maple Simmered Apples, Vanilla Bean Oat Milk, Chopped Almonds

Blueberry Coconut Granola Parfait, Fresh Blueberries, Vanilla Greek Yogurt, Utah Honey

BREAKFAST PLATTERS

Muffin and Pastry Platter, Platter with Choice of Three of the Following Lemon Glazed Blueberry Muffins, Brown Butter Glazed Banana Nut Muffins, Orange Cranberry Scones, Date & Walnut Banana Bread, Glazed Pecan Cinnamon Rolls, Butter Croissants (Triple Berry Jam & Whipped Butter)

Lox & Bagel Platter, Fresh Selection of Bagels, Whipped Cream Cheese, Utah Smoked Trout Salad, Crumbled Hard Cooked Farm Egg, Sliced Persian Cucumber, Fresh Dill, Lemon, Gruyere Cheese, Watermelon Radish, Capers, Finely Sliced Red Onion, Everything Bagel Seasoned Salt

Avocado Toast Platter, Smashed Avocado, Crumbled Hard Cooked Farm Egg, Watermelon Radish, Lemon Wedges, Aglio Olio, Pantala Dukkah, Everything Bagel Seasoned Salt, Sunflower Rye

Rainbow Fresh Fruit Platter

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AUTUMN & WINTER CATERING MENU

Catered Lunch Items

COMPOSED SALADS

- Fig and Apple Salad, Romaine Hearts, Honey-Crisp Apple, Toasted Walnuts, Blue Cheese, Chopped Dates, Fig Balsamic Vinaigrette
- Autumn Harvest Quinoa Salad, Roasted Acorn Squash, Dried Cranberries, Baby Wild Arugula, Toasted Red Quinoa, Crumbled Goat Cheese, Cinnamon Pear Vinaigrette
- Citrus Avocado Salad, Ruby Grapefruit, Cara Cara and Blood Orange, Creamy Avocado, Baby Wild Arugula, Pickled Red Onion, Marcona Almonds, Crumbled Goat Cheese, Citrus Vinaigrette
- Artisan Field Greens, Crumbled Goat Cheese, Shaved Watermelon Radish, Herbed Crostini, Pantala Dukkah, Creamy Citrus Dressing
- Classic Caesar Salad, Crisp Romaine, House Made Garlic Herb Focaccia Croutons, Shaved Grana Padano, House Caesar Dressing
- Tri-Colored Potato Salad, Red Onion, Celery, Buttermilk, Fresh Dill, Grain Mustard
- Traditional Greek Salad, Ripe Tomato, Persian Cucumber, Kalamata Olives, Red Onion, Feta, Mint, Dill, Red Wine Vinaigrette
- Asian Sesame Salad, Napa Cabbage, Snap Pea, Red Pepper, Edamame, Sesame Ginger Peanut Dressing
- Pesto Pasta Salad, Fresh Basil, Pine Nuts, Sundried Tomato, Kalamata Olives
- Rainbow Quinoa Salad, Red Quinoa, Peppers, Red Onion, Cucumber, Goat Cheese, Arugula, Lemon Vinaigrette

GOURMET SANDWICHES

- BLTA, Applewood Smoked Bacon, Crisp Romaine Lettuce, Thick Sliced Tomato, Sliced Avocado, Lemon Aioli, Stone Ground Bakery Italian Sourdough
- Turkey Cranberry, House Herb Roasted Turkey Breast, House Made Blackberry Ginger Cranberry Compote, Sweet Orange Aioli, Jarlsberg Cheese, Crisp Romaine Lettuce, Stone Ground Bakery Italian Sourdough
- Turkey Bacon Avocado, Sous-Vide Herb Infused Turkey Breast, Lemon Aioli, Thick Cut Bacon, Baby Arugula, Red Onion, Dijon Mustard, Avocado, Provolone, Stone Ground Bakery Herb Focaccia
- Curry Chicken Salad, Roasted Mary's Farm Chicken Breast, Curry Spice Blend, Honeycrisp Apple, Cilantro-Lime Aioli, Scallion, Crisp Romaine Lettuce, Stone Ground Bakery Tuscan Baguette Hoagie Roll
- Line Caught Albacore, Tapenade, Artichoke Hearts, Lemon Aioli, Baby Arugula, Stone Ground Bakery Herb Focaccia
- Italian Sub, Imported Ham, Mortadella, Local Salami & Prosciutto, Provolone, Green Leaf, Tomato, Thin Sliced Red Onion, Tuscan Oil & Herb Vinegar, Stone Ground Bakery Tuscan Baguette Hoagie Roll
- Niman Ranch Roast Beef, House Herb Roasted Niman Ranch Beef, Horseradish Aioli, Buttermilk Brined Crispy Onions, Aged Cheddar, Green Leaf, Stone Ground Bakery Tuscan Baguette Hoagie Roll
- Prosciutto Cotto Gran Biscotto Ham and Caputos Fresh Mozzarella, Slow Roasted Cherry Tomato Confit, Basil Pesto Aioli, Baby Arugula, Stone Ground Bakery Tuscan Baguette Hoagie Roll
- White Truffle Egg Salad, Farm Eggs, Slow Roasted Cherry Tomato Confit, Lemon Aioli, Capers, Red Onion, Green Leaf, Tomato, Stone Ground Bakery Tuscan Baguette Hoagie Roll
- Grilled Vegetable, Grilled Portobello & Zucchini, Roasted Red Pepper, Goat Cheese, Baby Arugula, Lemon Aioli, Stone Ground Bakery Herb Focaccia

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AUTUMN & WINTER CATERING MENU

Catered Lunch Items (cont.)

SANDWICH BOXED LUNCH

Choose One Signature Sandwich Served with a Composed Salad Side and a Brown Butter Toffee Chocolate Chip Cookie

SANDWICH PLATTERS OR SLIDER PLATTERS

Your Selection of Sandwich's Cut in Half and Served Platter Style, OR Prepared As 2oz Sliders with Stone Ground Bakery Brioche Slider Rolls

(Gluten Free Bread or Tortilla Wrap Available Upon Request)

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