

Holiday Menu

Hors D'oeuvres:

Price per piece, 12 person minimum

Harvest Crostini: roasted vegetable goat cheese spread -v \$1.50

Bacon Wrapped Water Chestnuts with Apple Soy Glaze \$1.50

Watercress Horseradish Deviled Eggs -(2 halves) -v, -gf \$2.75

Black Bean Cakes with Salsa -v \$4.50

Wassail Poached Pear Skewers with Honey Gorgonzola Dip -v, -gf \$2.00

Petite Cheddar Biscuits with Ham and Sweet Potato Butter \$2.00

Roasted Chicken and Vegetable Skewers with Balsamic Dijon -gf \$4.72

Grit Cake with Holy Trinity Shrimp and Sausage \$2.50

Petite Sweet Potato Biscuits with Pulled Pork and Slaw \$2.75

Spicy Cheddar Cheese Straws -v \$1.25

Pecan Cheddar Buttons -v \$.50

Smoked Salmon with Dill Cream on Cucumber -v, gf \$2.60

Quinoa Spinach Cakes with Orange Chili Dipping Sauce -vegan \$1.75

Moroccan Spiced Roasted Apples and Hummus on Toasted Pita -vegan \$3.00

Potato Pancake Cups with Apple Sauce and Sour Cream -v -gf \$3.50

Chicken and Waffles with Sriracha Honey Sauce \$2.00

Grilled Cheese and Tomato Soup -v \$2.00


Farm to Feast

FRESH LOCAL FOOD. EXQUISITELY PREPARED

v - vegetarian

-gf = gluten free

Vegan upon request

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Entrées:

Roasted Pork Loin with Bourbon Parsnip Apple Sauce -gf \$12.00

Garlic Rosemary Roast Beef with Herbed Horseradish Cream -gf \$14.75

Molasses Glazed Ham -gf \$12.00

Chicken Breast with Herbed Mushroom Cream Sauce \$11.50

Roasted Butternut Squash Lasagna -v \$8.00

Herbed Roast Turkey with Gravy (8 person min) \$12.00

Sides:

Herbed Stuffing -v \$5.00

Roasted Broccoli with Garlic and Lemon Zest -v -gf \$4.50

Balsamic Green Beans with Apples and Brown Sugar Toasted Pecans -v -gf
\$5.00

Fresh Cranberry Relish -v -gf \$3.00

Citrus Candied Sweet Potatoes -v -gf \$4.50

Ginger Glazed Carrots -v -gf \$4.50

Garlic Greens -v -gf \$5.00

Chinese 5 Spice Pickled Beets -v -gf \$5.00

Quinoa Pilaf with Roasted Vegetables -v -gf \$5.00

Garlic Herb Roasted Red Potatoes -v -gf \$4.50

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Salads:

Arugula, Roasted Sweet Potato, Red Onion, Dried Cranberry and Walnut Salad with Herb Ginger Rice Wine Vinaigrette -v -gf \$5.00

Rosemary Grilled Apples, Cucumbers and Kale with Blue Cheese Balsamic Vinaigrette -v -gf \$5.00

Breads:

Cornbread Muffin -v \$3.50

Pumpkin Sage Biscuit -v \$3.00

Zucchini Bread Loaf (or Muffin) -v \$3.00

Desserts:

Chocolate Chip Cookies - Sugar Cookies \$2.00

Sour Cream Pound Cake - Buttered Rum Pound Cake - Lemon Glazed Pound Cake \$3.00

Pumpkin Cheesecake with Gingersnap Crust v \$4.00

Bourbon Apple Pie with Oatmeal Cookie Crumble \$4.00

Peanut Butter and Jelly Bread Pudding \$4.00

Holiday Mini Dessert Display \$5.00

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