

OFFICE HOLIDAY FEAST

(25 Person Minimum-Increments of 5)

Bite
HOLIDAY



Available November 29th - December 31st
(available for hot delivery/pick-up/limited service)
Not available for home/social delivery

This traditional holiday dinner delivers a delicious, stress-free menu - we do the cooking and you enjoy your party!

ENTREES

CABERNET BRAISED SHORT RIBS

horseradish cream & red wine reduction to accompany (\$6 supplement pp)

BRISKET (GF)

slow-cooked red wine brisket with extra red wine gravy to accompany

HERB ROASTED SLICED TURKEY

garlic and sage compound butter (3 oz gravy per person)

SLICED MAPLE HAM with spiced orange maple glaze

ROASTED BUTTERNUT SQUASH (VGN)

red curry and herb marinated with sautéed wild mushrooms, roasted broccolini, butternut squash purée and vegetable gravy
(Also available by the pan - \$153 per person, serves 8-10)

STUFFED EGGPLANT (VGN)

eggplant, red bell pepper, onion, garlic, cilantro, olive oil, breadcrumbs
(Also available by the pan - \$153 per person, serves 8-10)

ROASTED CHICKEN BREAST (GF)

rosemary roasted with a roasted tomato-basil compound butter

SLOW-ROASTED ATLANTIC SALMON (GF)

with a whole grain mustard dill sauce (\$6 supplement pp)

ACCOMPANIMENTS

HOLIDAY SALAD (GF V)

field green medley with apples, blue cheese, candied walnuts, pomegranates and honey cider vinaigrette

CREAMY YUKON GOLD MASHED POTATOES (GF V)

HERB ROASTED HEIRLOOM CARROTS (V, GF)

with orange, thyme, honey and sea salt

BRUSSEL SPROUTS (GF V)

seared with garlic, bacon and parmesan *vegan option available*

PARKER HOUSE ROLLS

with winter berry compound butter

\$35 per person
1 entree + 3 sides

\$45 per person
2 entrees + 3 sides

\$50 per person
2 entrees + all sides

MAKE IT A HOLIDAY TO REMEMBER!

Don't forget your holiday platters, hors d'oeuvres and dessert!