OFFICE HOLIDAY FEAST (25 Person Minimum-Increments of 5)

Bite HOLIDAY



Available November 30th - 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 BEEF SHORT RIBS (GF)
Slow-braised in Cabernet Sauvignon with root vegetables, herbs, and garlic. Served with horseradish cream and red wine reduction. ($6 supplement pp))

RED WINE BRAISED BEEF BRISKET (GF)
Slow-braised with red wine gravy, crispy shallots, and horseradish cream.

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)

MEDITERRANEAN STUFFED EGGPLANT (VGN)
eggplant filled with red bell pepper, onion, garlic, cilantro, and Mediterranean herbs, finished with seasoned breadcrumbs and olive oil
(Also available by the pan - $153 per person, serves 8-10)

HERB-CRUSTED ROASTED CHICKEN BREAST (GF)
rosemary, thyme, and garlic-crusted chicken with roasted tomato-basil compound butter and herb pan jus

SLOW-ROASTED ATLANTIC SALMON (GF)
finished with a whole-grain Dijon mustard and fresh dill beurre blanc ($6 supplement pp)

ACCOMPANIMENTS

WINTER HARVEST SALAD (GF, V)
baby field greens, apples, pomegranate, blue cheese, maple-candied pecans, dried cranberries, and honey-apple cider vinaigrette

ROASTED GARLIC YUKON GOLD MASHED POTATOES (GF, V))
whipped Yukon Gold potatoes with roasted garlic, cream, and butter

MAPLE-GLAZED HEIRLOOM CARROTS (V, GF)
roasted carrots glazed with maple syrup and brown butter, finished with orange zest and thyme

CARAMELIZED BRUSSEL SPROUTS (GF V)
roasted Brussels sprouts with applewood-smoked bacon, garlic, brown butter, and Parmesan *vegan option available*

WARM PARKER HOUSE ROLLS
baked until golden brown, with winter berry compound butter

$35 per person	*$45 per person*	*$50 per person*
1 entree + 3 sides	*2 entrees + 3 sides*	*2 entrees + all sides*

MAKE IT A HOLIDAY TO REMEMBER!
Don't forget your holiday platters, hors d'oeuvres and dessert!

PLATTERS & FLATBREADS

Bite HOLIDAY



MEDITERRANEAN MEZE (V)
Creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. Served with pita chips. (VGN without feta)
$8.00 per person (increments of 10)

EDAMAME HUMMUS WITH PITA CHIPS (VGN)
Edamame hummus with pomegranate jewels, cucumber
$8.00 per person (increments of 10)

MARKET CRUDITÉS
Assorted fresh cut vegetables served with buttermilk ranch.
$8.00 per person (increments of 10)
Sub hummus (VGN) or green goddess for $1.00 per person

DELUXE CHEESE PLATTER (V)
Variety of cheeses served with fruit, nuts, cheese preserves and crackers.
3 cheese - $15 per person (increments of 10)
4-cheese - $16 per person (increments of 10)
5-cheese - $17 per person (increments of 10)



CHARCUTERIE PLATTER
To include sopressata, prosciutto, Italian salami, pâté, pickled accompaniments, mixed olives and crostini.
$16.00 per person (increments of 10)

ANTIPASTO PLATTER
Three cheeses served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers.
$17.50 per person (increments of 10)

ARTICHOKE-SPINACH DIP WITH PITA CHIPS (V)
$5.50 per person (increments of 10)



FLATBREADS (REQUIRES HEATING AND CUTTING)

Delivered whole and requires heating and slicing
(We suggest 10 pieces per flatbread to create bites)

All flatbreads are $23.00 - we require a minimum of 6 flatbread per flavor selected

HOUSE SMOKED BBQ CHICKEN OR PULLED PORK
with smoked gouda cheddar jack, tangy bbq sauce and cilantro

PINE NUT PESTO (V)
with fontina, mozzarella, parmesan, tomato and basil

BRISKET
with red wine caramelized onions, romesco sauce (no nuts)

FUNGHI (V)
with truffle bechamel and fontina

3-CHEESE (V)
with fontina, mozzarella, parmesan and tomato sauce

ROOM TEMP HORS D'OEUVRES (24 Piece Minimum)

Bite HOLIDAY







SLOW-ROASTED TOMATO AND HERB TART (V)
$4.25 per piece

EDAMAME HUMMUS CUCUMBER CANAPE (VGN GF)
with pomegranate and sesame
$4.00 per piece

CAPRESE SKEWERS (V GF)
fresh buffalo mozzarella, sweet grape tomatoes and basil with balsamic reduction and new olive oil
$3.75 per piece (vertical version available with limited service events)

SMOKED SALMON ROSE
homemade yeast-raised blini with creme fraiche and fresh dill
$4.75 per piece

HERB MEDITERRANEAN SHRIMP (GF)
served with a lemon basil aioli
$4.50 per piece

GOAT CHEESE OLIVE CANAPÉ (50 PIECE MINIMUM) (V)
whipped goat cheese, olive tapenade, asparagus on puff pastry canape
4.00 per piece

SAVORY GOAT CHEESE CHEESECAKE (V)
one-bite served with a seasonal compote
4.00 per piece

MINI SLIDERS

delivery orders are finished fresh in our kitchen and held at a chill temperature. sliders often arrive chilled- *we recommend leaving at room temp for 1-2 hours before start of your event to ensure they are enjoyed at room temperature*. sliders can be flashed for 1 minute in the oven if serving immediately
Please note our sliders are hors d'oeuvres - meaning 1-2 bites for most guests - if you are envisioning a larger slider, please ask our sales team for sizing and pricing options. We want to be sure we deliver on your expectations.

SMOKED BBQ CHICKEN MINI SLIDER
housemade BBQ sauce, cheddar cheese, tangy pickle.
$5.00 per piece

BBQ JACKFRUIT MINI SLIDER (VGN)
housemade BBQ sauce, BBQ jackfruit, tangy pickle.
$5.25 per piece

SMOKED BBQ PORK MINI SLIDER
housemade BBQ sauce, cheddar cheese, tangy pickle.
$5.00 per piece

SLOW-COOKED BRISKET MINI SLIDER
pickled jalapeno, Tillamook cheddar, and sriracha aioli.
$5.25 per piece

FIVE SPICE PULLED PORK MINI SLIDER
Asian slaw, sesame sriracha aioli.
$5.25 per piece

Our tea sandwiches are also a great room temperature option if you would like a filling bite!

HOT HORS D'OEUVRES (24 Piece Minimum - Requires Heating)

Bite HOLIDAY







TRADITIONAL ENGLISH SAUSAGE ROLLS
Savory, herb-seasoned sausage wrapped in delicate layers of buttery puff pastry and baked until golden brown and beautifully crisp. Accompanied by a tangy whole-grain Dijon mustard dipping sauce.
$4.00 per piece (24 piece minimum)

WILD MUSHROOM & TRUFFLE ARANCINI (V)
Crisp risotto croquettes prepared with earthy wild mushrooms and creamy Arborio rice, filled with melted Fontina cheese. Finished with truffle aioli
$4.00 per piece (24 piece minimum)

MINI YORKSHIRE PUDDING
Traditional English Yorkshire puddings, baked until beautifully puffed and golden, featuring your choice of two savory holiday-inspired fillings:

~CABERNET BRAISED SHORT RIB & AGED WHITE CHEDDAR
Tender, slow-braised beef short rib nestled in a golden Yorkshire pudding with melted aged white cheddar and a rich Cabernet reduction.

~CURRIED WINTER VEGETABLES (V)
A fragrant medley of tender winter vegetables gently simmered with warming curry spices and aromatic herbs, served in a delicate golden Yorkshire pudding.

$4.00 per piece (24 piece minimum)

MAC'N CHEESE BITES (V)
with truffle dipping sauce.
$3.50 per piece (24 piece minimum)

SUGAR PLUM & BRIE TARTLETS (V)
Buttery pastry shells filled with creamy French Brie, topped with honey-spiced sugar plums, toasted candied walnuts, and pomegranate jewels.
$4.00 per piece

BACON WRAPPED DATES (GF)
Goat cheese and marcona almond.
$3.75 per piece (24 piece minimum)

BEEF WELLINGTONS
Puff pastry, filet mignon, mushroom duxelles and red wine reduction.
$5.00 per piece (24 piece minimum)

TURKEY POT PIE EMPANADAS
with cranberry jam
$3.75 per piece (24 piece minimum)

VEGETABLE EMPANADAS (V)
Onions, eggplant, peppers, sundried tomatoes, black beans, cheddar-jack. Served with a chipotle aioli.
$3.75 per piece (24 piece minimum)

SMOKED BRISKET PICADILLO EMPANADAS
Served with chimichurri.
$3.75 per piece (24 piece minimum)

TRADITIONAL LATKES (V)
Accompanied by cool sour cream and freshly snipped chives. Add a side of smoked salmon for an upcharge
(24 piece minimum)
homemade apple sauce | $3.75 ea or smoked salmon | $4.00 ea

HOT HORS D'OEUVRES (24 Piece Minimum - Requires Heating)







LEMONGRASS CHICKEN POT STICKERS
served with ginger soy reduction.
$3.75 per piece (24 piece minimum)

MINI VEGETABLE EGGROLLS (VGN)
asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger. Served with scallion dipping sauce
$3.75 per piece (24 piece minimum)

BOURBON-GLAZED PORK BELLY SKEWERS
Succulent roasted pork belly caramelized until beautifully golden with a rich bourbon reduction bright apple gastrique and crispy shallots.
$4.00 per piece (24 piece minimum)

SATAY (GF)
~ Coconut chicken lime with spicy peanut sauce
~ Marinated beef satay with scallion dipping sauce
$3.75 per piece (24 piece minimum)

MINI BBQ BACON CHEESEBURGERS (1 BITE BURGERS)
homemade brioche, tillamook cheddar, bbq mayo & carm onions.
$5.00 per piece (24 piece minimum)

SWEET ENDINGS (24 Piece Minimum Unless Otherwise Noted)







HOLIDAY DESSERT MEDLEY
chef's choice selection of at least 3 seasonal desserts
$3.75 per piece (50 count minimum)
(may include a tart, a cookie, a cupcake or a bar)

MINI CRANBERRY CURD TART
sweet butter crust, whipped cream, candied kumquat
$4.00 per piece

MINI CARAMEL NUT TART
chewy buttery nut tart with flakey sea salt & creme fraiche whipped cream
$4.00 per piece

MINI CHOCOLATE GANACHE TART
chocolate crust, rich truffle filling, fresh raspberry
$4.00 per piece

MINI GINGERBREAD CUPCAKES
sticky gingerbread with mascarpone buttercream & lemon curd thumbprint
$3.75 per piece

MINI COFFEE CARDAMOM WALNUT CUPCAKES
with coffee icing and candied walnuts
$3.75 per piece

CARAMEL APPLE EMPANADAS
apple cider caramel baked apples folded into empanadas and tossed in cinnamon sugar
$3.75 per piece

SEASONAL MINI DESSERT BARS
- chocolate truffle brownies with crushed peppermint
- pumpkin cream cheese swirl bars
- gooey butter cake with snow sugar
- viennese raspberry shortbread bars
- gooey pecan shortbread bars dipped in chocolate

$3.75 per piece
order individually (24 piece minimum)
order chef's choice variety (50 piece minimum)

FRENCH MACARON MEDLEY (GF) seasonal assortment
$3.75 per piece

SNOWMAN CAKE POPS
vanilla cake truffle cake pops - dipped in white chocolate & decorated with the cutest snowman face ever
$6.00 ea

HOLIDAY COOKIES
includes at least 4 of our holiday and signature cookies including our mini decorated gingerbread men
$2.95 per piece (50 piece minimum)

RICH CHOCOLATE POT DE CREME
french chocolate pudding finished with cream and chocolate pearls served in a shot glass with mini spoon
(gluten-free available without the pearls)
$4.50 per piece