Canapés



2026 HOLIDAY MENU



CORPORATE EVENTS



PRIVATE EVENTS





1 Frederick Health Way, Suite 210 | Frederick, MD 21701 | 301.663.8220
canapescatering.com

HAPPY HOLIDAYS!

The holidays are upon us. Nothing compares to the enjoyment of celebrating with family and friends. Make this time merrier and worry-free with a little help from CANAPÉS. Fret not about a dry turkey, lumpy gravy, or your donation to the office potluck. Of course, you can do it yourself but why not leave the shopping, slaving over a hot stove, stress, and most importantly, the clean up to us!

CANAPÉS is a highly regarded full-service catering and event planning company serving our clientele for nearly four decades. Chef-owned and quality driven, CANAPÉS is known for unfailing consistency, organized attention to detail, creative exceptional food, outstanding personalized service, and imaginative displays. This rare combination of elements is what sets CANAPÉS apart from others motivating us to create, conceptualize, and complete your most memorable affair.

GENERAL INFORMATION

In this package, CANAPÉS offers menus and a la carte items designed to assist you in entertaining at your best for the holidays.

CANAPÉS is a full-service catering firm. Our talented staff is delighted to work with you on your menu to suit your needs. Please inquire about additional items that may not appear on our menu lists.

Inform your sales consultant of your dietary and allergy needs. Whether you require the entire menu to be **vegetarian**, **vegan**, **dairy-free, nut-free,** and/or **gluten-free** or just personal portions prepared. It is our pleasure to assist you in making all your guests feel attended to. Some dietary requests and substitutions may result in a pricing surcharge.

Cancellation requires a 48-hour notice. After this time, cancellations will incur fees due to the customized nature of our food product.

If severe weather conditions should affect a scheduled event, pick-up, or delivery, the cancellation and rescheduling fees will be determined on a case by case basis.

In the event that a product or ingredient is unavailable, we reserve the right to substitute for similar items of equal or greater quality.

Minimum orders are indicated under each category, For orders not meeting the minimum, a surcharge may be incurred.

DELIVERIES & PICK UPS

Thanksgiving | 26 November 2026

All orders must be received and confirmed by 4pm on Friday, 20 November 2026. Orders must be picked up (or delivered between 8am and 5pm on Wednesday, 25 November 2026.

Christmas | 25 December 2026

All orders must be received and confirmed by 4pm on Friday, 18 December 2026. Orders must be picked up or delivered between 7am - 12pm on Thursday, 24 December 2026.

New Years | 31 December 2026

All orders must be received and confirmed by 4pm on Monday, 28 December 2026. Orders must be picked up or delivered between 8am - 4pm on Wednesday, 31 December 2026.

Easter | 28 March 2027

All orders must be received and confirmed by 4pm on Tuesday, 23 March 2027. Orders must be picked up or delivered between 8am - 2pm on Saturday, 27 March 2027.

Delivery

Minimum delivery order $200.

Delivery fees assessed are based on distance, event requirements, and time of day.

When placing an order, please inform your event consultant what time your event will be served, the event location with specific directions, and the contact person's name and telephone number responsible for accepting the delivery. Upon delivery, the responsible party will be required to sign the delivery invoice.

Pick Ups:

Items ordered from the CANAPÉS HOLIDAY MENU must be pre-arranged with your consultant.

CANAPÉS is located at The Frederick Health Village, 1 Frederick Health Way, Suite 210 | Kitchen, Frederick, MD 21701.

The entrance to CANAPÉS is located at the rear of the Frederick Health Complex. Follow the directional signs around the complex to the kitchen. CANAPÉS office, kitchen, & café entrance is located to the right of the black CANAPÉS' awning. Enter via the black & glass door. Yes, you will be entering our kitchen. What better way to show you just how amazing we are!

PRESENTATION

At CANAPÉS, we take great care in how your menu items are prepared and presented. Orders picked up the day before your event are thoughtfully packaged in eco-friendly tissue-lined or wax-coated boxes, complete with easy-to-follow reheating instructions and presentation tips.

If you prefer, your order can be picked up or delivered warm and ready to serve. Any fees for service disposables—such as aluminum containers or disposable platters—will be clearly outlined on your invoice.

We offer a range of presentation options to match your event style and needs. These include:

- Standard & upgraded disposable platters
- Disposable chafing dishes
- Guest disposables (e.g., cutlery, plates, napkins)

Please note that these items are available at an additional charge.

Our goal is to provide flexible service and presentation solutions tailored to your event.

CANAPÉS experienced event consultants are here to help you choose the best setup for seamless service and a polished presentation.

ADDITIONAL EQUIPMENT

To enhance your event, please inquire about pricing for upgraded linens, china, silverware, glassware, chafing dishes, platters, bowls, & serving utensils.

SERVICE PERSONNEL

CANAPÉS is closed on Thanksgiving Day, Christmas Day, New Year's Day, & Easter Sunday. CANAPÉS employs a professional service and culinary staff. Please inquire with your event consultant to assist with your personnel needs and availability of our staff for your event.

PHYSICAL LOCATION

CANAPÉS is located at 1 Frederick Health Way, Suite 210 | Kitchen, Frederick, MD 21701.

To access our offices, kitchen, & café, please follow the signs to the kitchen and the CANAPÉS directional signs around to the rear of the complex until you see our CANAPÉS black awning noting CANAPÉS entrance. Enter via the black & glass door.

SYMBOLS

O = Organic
Applies to the USDA guidelines for certified organic products.

V = Vegetarian
No animal proteins, but includes eggs and dairy.

Vv = Vegan
No animal proteins or byproducts.

GF = Gluten-Free
Contains no gluten.

DF = Dairy-Free
Contains no dairy or byproducts.

PAYMENT

CANAPÉS accepts cash, checks, and credit cards. We accept MasterCard, Visa, Discover, & American Express.

A 3% convenience fee will be added to all credit card purchases form $0.01 to $999.99. A 5% convenience fee will be added to credit card purchases $1000.00+.

All invoices must be pre-paid in full unless an approved corporate account has been established.

Invoices not paid within 30 days, will be assessed an 18% per annum interest fee.

State sales tax is applied to all orders. Tax exempt organizations must provide an exemption certification.

REMITTANCE

Please forward any check payments to CANAPÉS, PO BOX 3362, Frederick, MD 21705

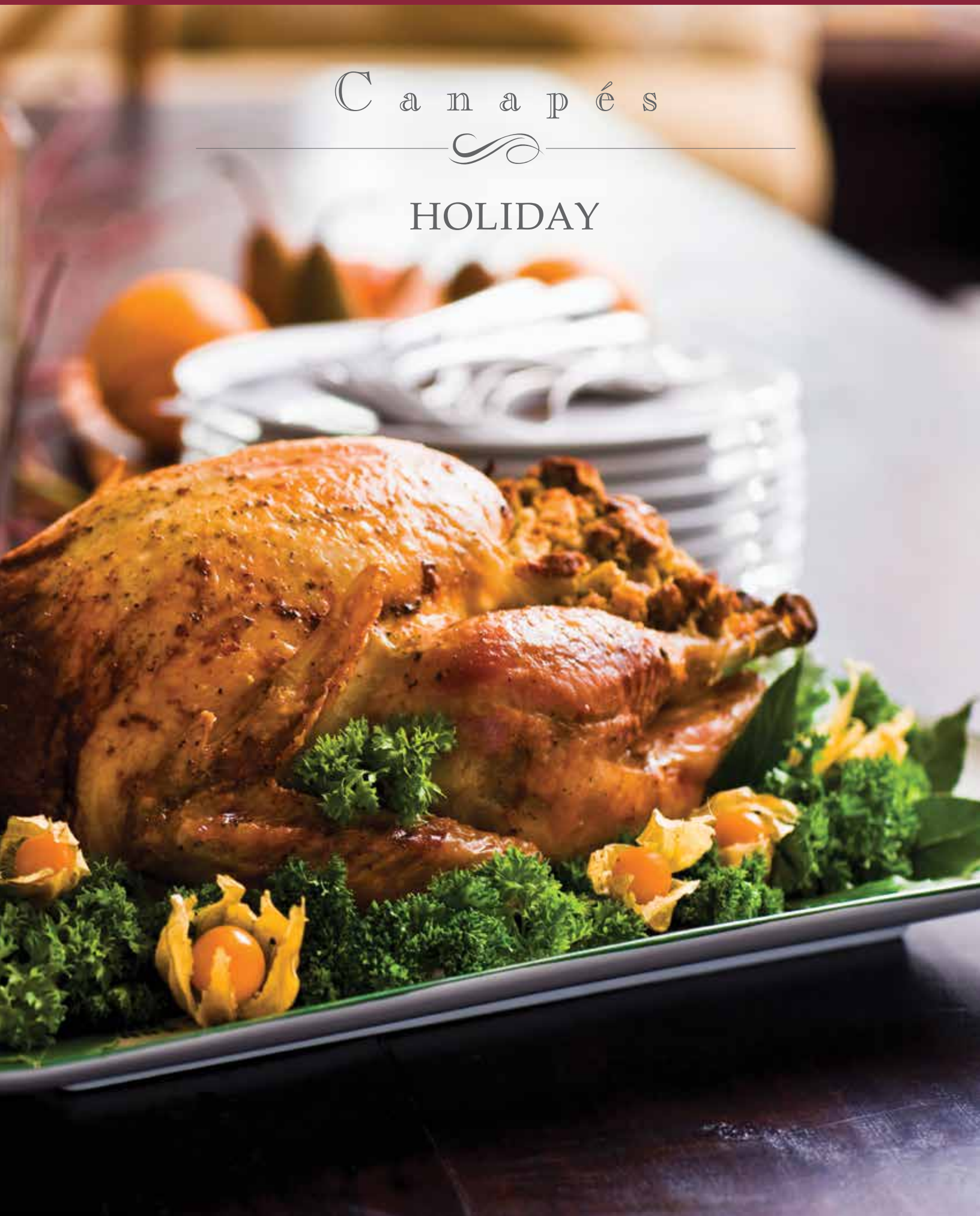
CONSUMER WARNING

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

" Food is our common ground,
a universal experience..."
-James Beard

Canapés

HOLIDAY





CANAPÉS HOLIDAY MENU SELECTION

Minimum Order: 6 Guests

Holiday Menu I.....39 | person

Traditional Holiday Turkey (8oz)
brined; butter, fresh herb, & seasoned turkey breast & thigh meat is served carved & displayed

Gravy & Cranberry Chutney (5oz & 3oz)
sherry accented savory turkey gravy & citrus accented cranberry chutney

Old Fashioned Stuffing (7oz)
firm white bread, stock, onion, celery, parsley, sage, rosemary, thyme, & seasonings

Signature Rosemary Garlic Whipped Potatoes (8oz)
whipped yukon potatoes, rosemary garlic buttery cream, & seasonings

Green Beans Almondine (3oz)
blanched, butter, sautéed & seasoned toasted almond finish

Fresh Baked Bread Knots (2)
vermont salted butter

Holiday Menu II.....44 | person

Turkey Scallopini (8oz)
pan-seared seasoned flour dusted boneless turkey breast cutlets, herb marsala sauce

Sweet Potato - Apple Hash (8oz)
sweet, yukon, & red potatoes, red onion, green onion, celery, apple, parsley, rosemary, thyme, & stock

Glazed Carrots & Haricot Verts (4oz)
blanched & sautéed carrot batonnets & baby green beans tossed in a buttery honey glaze

Holiday Bistro Greens (half)
field greens & buttery spinach, toasted almonds, roasted spiced pepitas, cabernet poached pears, dried cranberries, & cranberry stilton balsamic raspberry vinaigrette (2oz)

Assorted Fresh Baked Bread Knots & Biscuits (2p)
vermont salted butter

Holiday Menu III.....46 |person

Harvest Kale Salad (half)
baby kale, toasted hazelnuts, apple, shaved fennel, golden raisins, curry vinaigrette

Fresh Popovers (1.5)
vermont salted butter

Glazed Cornish Game Hens (1)
1lb, brined; butter, rosemary, thyme, & poultry seasoning

Herb Marsala Sauce (4oz)
marsala wine reduction with shallots, garlic, herbs, mushrooms, butter, & seasonings

Harvest Wild Rice Pilaf (6oz)
wild & white rice, orzo, garlic, onion, scallion, herbs, dried cherries & cranberries, & candied pecans

Maple Spiced Roasted Vegetables (4oz)
maple syrup, evoo, & cayenne spiced coated butternut squash, carrots, parsnips, red onion, bell pepper, & brussels sprouts

Holiday Menu IV.....51|person

Butternut Squash Bisque (8oz)
pureed velvety smooth, local roasted butternut squash & apples, garlic butter, mirepoix, cider, herbs, & seasonings, candied bacon crumble

Herb Biscuits (2)
salted vermont butter

Applewood Smoked Turkey Breast (10oz)
brined; applewood smoked bourbon maple bbq glazed, sweet & smoky seasoning rubbed turkey breast, carved & displayed

Gravy Duo (4oz, 3oz)
giblet gravy & chipolte bbq white gravy

Smoked Everything Smashed Red Skin Potatoes (8oz)
smoked new potatoes, garlic, butter, cream, bacon, cheddar, green onion, & chipolte sour cream finish

Roasted Autumn Vegetables (4oz)
oven-roasted herb tossed butternut squash, carrots, parsnips, zucchini ,squash, red onion, & brussels sprouts finished with cranberries





CANAPÉS HOLIDAY MENU SELECTION

Minimum Order: 6 Guests

Holiday Menu V.....57 | person

Nuts & Berries Salad (half)
spring greens, candied walnuts, roasted almonds, pine nuts, dried cranberries & cherries, blackberries, blueberries, & creamy chevre
honey basil vinaigrette (2oz)

Corn Muffins (2 mini)
corn muffins
vermont salted butter

Cider-Glazed Pork Tenderloin (8oz)
herb encrusted, seasoned, & cider glazed pork tenderloin
creamy mustard sauce (4oz)

Whipped Sweet Potatoes (8oz)
whipped oven roasted sweet potatoes, citrus, brown sugar, butter, cinnamon, & nutmeg, crunchy pecan streusel topping

Brussels Sprouts (5oz)
deep-fried brussels sprout halves, crisp bacon, & sweet & savory korean bbq sauce

Dried Fruit Compote (4oz)
spiced honey brandy simmered dried apricots, prunes, figs, cranberries, & pears

Holiday Menu VI.....126 | per person

Lobster Bisque (10oz)
puree, butter, mirepoix, tomato, cream, sherry, roasted lobster shell stock, herbs, & seasonings
lobster bits sprinkle

Assorted Fresh Baked Bread Knots (2)
vermont salted butter

Roasted Prime Rib of Beef (10oz)
succulent, seared & roasted seasoned boneless prime rib roast, cooked to your preferred temperature, sliced to your desired thickness or left whole
*au jus, port demi-glace, creamy horseradish, grated horseradish (2oz, 3oz, 1oz, 1oz)

Signature Rosemary Garlic Whipped Potatoes (8oz)
whipped yukon potatoes, rosemary garlic buttery cream, & seasonings

Garlic Gruyère & Cremini Bread Pudding (6oz)
muffin-sized, savory & moist garlicky bread puddings with herbs, cremini mushrooms, & gruyère

Broccoli Au Gratin (5oz)
broccoli, onion, garlic, creamy cheese custard sauce, cheese (cheddar, gruyere, & gouda), herbs, & seasoning, golden panko topping

Heirloom Carrots (4oz)
roasted tri-colored heirloom carrots, sweet balsamic & thyme glaze





CANAPÉS SOUPS, BREADS, GRAVIES, &SAUCES

Minimums May Apply

CANAPÉS SOUPS

CANAPÉS soups are chef-crafted and super delicious! Selections are sold by the **quart**.
2 quart minimum apply

Butternut Nut Squash Bisque.....20|quart
pureed, velvety smooth, local roasted butternut squash, apples, garlic butter, mirepoix, cider, herbs, & seasonings
candied bacon crumble

Harvest Mushroom Bisque.....22|quart
pureed, butter, garlic, onion, celery, assorted mushrooms, stock, cream, herbs, & seasonings
roasted mushroom finish

Roasted Red Pepper & Smoked Gouda .....24|quart
pureed, butter, garlic, mirepoix, roasted red bell pepper, smoked gouda, stock, & cream
garllc herb croutons

ML's Creamy Crab Chowder.....32|quart
butter, mirepoix, yukon gold potato, red bell pepper, parsley, stock, cream, sherry, old bay, & lump crab
jumbo lump crab sprinkle

Lobster Bisque.....45|quart
puree of butter, mirepoix, tomato, cream, sherry, lobster stock, herbs, & seasonings
lobster bits sprinkle

CANAPÉS BREADS

Signature Bread Knots.....0.75|each
plain, onion dill, asiago, tomato basil, honey wheat, or rosemary olive

Biscuits.....1|each
buttermilk, cheddar, or herb

Muffins.....mini 1.35|each, standard 2.50|each
minimum of 6 each
blueberry, apple walnut, banana nut, orange cranberry, coconut, or cornbrea*d*

Popovers.....small 1.95|each, large 3|each
minimum of 8 each
light, golden eggy goodness!

CANAPÉS GRAVY & SAUCES

CANAPÉS gravies & sauces are chef-crafted and super delicious!
Selections are sold by the **pint.**

Traditional Turkey Gravy.....11|pint
turkey drippings, butter, stock, roux, sherry, herbs, & seasonings

Giblet Gravy.....11.25|pint
turkey drippings, diced turkey giblets, mirepoix, butter, roux, hint ketchup, white wine, herbs, & seasonings

Spicy Cajun Gravy .....11|pint
cajun turkey drippings, butter, stock, roux, herbs, & seasonings

Chipotle BBQ White Gravy.....11.25|pint
warm white sauce based gravy, sweet bbq sauce, & chipotle

Alabama White Gravy.....11|pint
cool creamy gravy base, cider vin, lemon juice, brown mustard, sugar, horseradish, & spices

Cranberry Chutney.....11.50|pint
citrus reduction, red onion, cranberries, apples, melon, raisins, & seasonings

Creamy Mustard Sauce.....11|pint
butter, shallot, garlic, dijon & grande maille mustards, cream, herbs, & seasonings

Herb Marsala Sauce.....17.75|pint
marsala wine reduction with shallot, garlic, herbs, mushrooms, butter, & seasonings

Port Wine Demi-Glace.....18.25|pint
A CANAPÉS favorite! garlic, butter, shallots, rosemary, port, & demi-glace
add mushrooms for+ 1.50 | pint

Béarnaise .....17|pint
fresh hollandaise with shallot, wine, tarragon, & cracked pepper reduction

Horseradish Cream.....10|pint
creamy & robust horseradish sauce





CANAPÉS ENTRÉES A LA CARTE

Minimums Apply

Whole Holiday Turkey

*raw beginning weight is noted next to the bird size
*whole bird is brined; select your preference
*options: whole bird can be prepped for customer to roast at home, roasted in our kitchen & left whole
*prepared "spatchcock" is available

!!If you want the turkey carved, order the Traditional Holiday Turkey, Breast Meat and/or Mixed Meat!!!

...small (~11lbs rw, ~4.6lbs cooked meat).....75
...medium (~16lbs rw, ~6.4lbs cooked meat).....110
...large(~22lbs rw, ~8.8lbs cooked meat).....145

Traditional Holiday Turkey

butter, rosemary, thyme, poultry seasoning, s&p

Traditional Holiday Turkey, Breast Meat.....24|lb

brined; butter, fresh herbs, & seasoned turkey breast, carved

Traditional Holiday Turkey, Mixed Meat.....18|lb

brined; butter, fresh herbs, & seasoned turkey breast & thigh meat, carved

Applewood Smoked Turkey.....+7.50|lb

applewood smoked bourbon maple bbq glazed, sweet & smoky seasoning rubbed turkey

Deep-FriedTurkey

whole bird is brined, creole butter injected, cajun seasoning

....small (~11lbs rw, serves up to 10).....90
...medium (~16lbs rw, serves up to 15).....128

Stuffed Turkey Breast.....15.75|person

minimum of 6 | 8oz total weight per person

roulade-style, cranberry, herb, & cornbread stuffing or havarti & our signature sausage, apple, & mushroom stuffing

Cornish Game Hen.....16|person

1lb, brined, traditional seasoning & wild rice pilaf stuffed or 1lb, brined, maple glazed & spiced fruited quinoa stuffed

Turkey Scallopini.....14.50|person

minimum of 6 | 8oz total weight per person

pan-seared seasoned flour dusted turkey breast cutlets, herb marsala sauce

Pot Pie.....7.50|4", 40|10"

golden pastry crust & lattice crown
mirepoix, potato, peas, broccoli, stock, roux, & herbs
*chicken or turkey

Spiral Ham.....6.50person

minimum order of 8 | 6oz total weight per person
cured, oven finished, praline mustard glaze

Country Ham

salt-cured, smoky, savory, stock simmered, tender

Whole Country Ham (~17lb rw, ~11lb meat).....MP

options: left whole or carved & displayed with the bone

Shaved or Sliced.....18|lb

Netted Pork Roast.....14|person

minimum order of 6 | 8oz total weight per person

pan-seared & oven-roasted, herb-rubbed & house-seasoned netted light & dark pork roast
variation: apple, sage, & prosciutto stuffed +$5|pp

Cider Glazed Pork Tenderloin.....15|person

minimum order of 6 | 8oz total weight per person

pan-seared & oven-roasted herb encrusted, seasoned, & cider glazed pork tenderloin variation: pistachio encrusted (dijonnaise rubbed & pistachio finish, +$5.50|pp)

Grilled Tenderloin of Beef.....55|person

minimum order of 6 | 8oz total weight per person

flame-grilled herb house-seasoned beef tenderloin, cooked to your preferred temperature, sliced to your desired thickness or kept whole
(see sauce selection to add the perfect finish)

Tenderloin of Beef en Croute.....65|person

minimum order of 6 | 8oz total weight per person

individual bundles of seared seasoned beef tenderloin, mushroom, walnut, & cilantro duxelle, wrapped in golden pastry lattice...port demi-glace sauce to compliment

Bacon-Wrapped Tenderloin of Beef.....60|person

minimum order of 6 / 8oz total weight per person

pan-seared herb-rubbed & house-seasoned bacon-wrapped individual beef tenderloin medallions cooked to your desired temperature
(see sauce selection to add the perfect finish)

Grilled "Petite Filet" of Beef.....23|person

minimum order of 6 / 8oz total weight per per person

flame-grilled herb-rubbed & house-seasoned beef shoulder loin (teres major) cooked to your preferred temperature, sliced to your desired thickness or kept whole
(see sauce selection to add the perfect finish)
variations: house-seasoned, texas bbq, or pacific rim glazed





CANAPÉS ENTRÉES & SIDES À LA CARTE

Minimums Apply

CANAPÉS ENTRÉES (con't)

"Petite Filet of Beef "En Croute".....30|person
minimum order of 6 | 8oz total weight per person
individual bundles of beef shoulder loin, a mushroom, walnut, & cilantro duxelle, wrapped in a golden pastry lattice...port demi-glace to compliment

Roasted"Prime"Rib of Beef.....58|person
minimum order of 6 | 8oz total weight per person
king of kings, succulent seared & roasted seasoned boneless prime rib of beef, cooked to your preferred temperature, sliced to your desired thickness or left whole

Maryland Crab Cake.....7.75|oz
chef-crafted old bay seasoned lump & jumbo lump crab cakes...you choose the size and finishing method (baked or fried golden)...served with rémoulade & cocktail sauce

Cedar-Plank Salmon.....22.50|person
8 oz, soaked cedar planks, flame grilled, sweet, & smoky seasoned fresh atlantic salmon note: other versions available

VEGAN ENTREES

Vegetable & Sweet Potato Skillet Pie.....12|each
golden phyllo, garden vegetables, sweet potato, spinach, herbs, lemon zest, chevre (or vegan cheese)...red pepper pan sauce

BNS Medallion.....24|person
pan-seared butternut squash medallion served resting on a bed of sweet & savory fruited farrow (mirepoix, green onion, pistachios, golden raisins, pomegranate arils, & herbs)

Stuffed Acorn Squash.....18|person
roasted acorn squash half, southwest spiced quinoa, avocado, & black bean

Mushroom Strudel.....17|person
golden crispy phyllo roll, roasted assorted mushrooms, vegan cheese, herbs, & seasonings

Grilled Cauliflower Steak.....15|person
pan-seared thick cut cauliflower steak, seasoned, & served with an herb marsala sauce

CANAPÉS HOLIDAY SIDES

minimum order of 6
vegetables: 2-4 oz portion
potatoes, pasta, & stuffing: 6 oz portion
grain: 5 oz portion

Signature Rosemary Garlic Whipped Potatoes.....5.50|6oz
whipped yukon potatoes, rosemary garlic buttery cream, & seasonings

Smoked Everything Smashed Red Skin Potatoes.....5.50|6oz
smoked red potatoes, garlic, butter, cream, bacon, cheddar, green onion, & chipolte sour cream finish

Sweet Potato Apple Hash.....5.75|6oz
sweet, yukon, & red potatoes, red onion, green onion, celery, apple, parsley, rosemary, thyme, & stock

Steamed Parsley Potatoes.....5.25|6oz
steamed yukon potato wedges, butter, parsley, & seasonings

AuGratin Potatoes.....5.75|6oz
golden baked, thinly sliced potatoes, cream, cheddar, butter, & seasonings

Pommes Anna.....5.75|6oz
golden baked, thinly sliced potatoes, butter, seasonings, pecorino crust

Whipped Sweet Potatoes .....5.50|6oz
whipped, citrus, brown sugar, butter, cinnamon, & nutmeg
*crunchy pecan streusel or marshmallow topping

Harvest Wild Rice Pilaf.....5.25|5oz
wild & white rice, orzo, garlic, onion, scallion, herbs, dried cherries & cranberries, & candied pecans

Spiced Fruited Quinoa .....5.25|5oz
white quinoa, diced apricot, dried cranberries, golden raisins, pomegranate arils, roasted almonds, chives, maple spiced dressing, & seasonings

Butternut Squash Israeli Couscous.....5.00|5oz
israeli couscous, butternut squash, mirepoix, lemon zest, golden raisins, spices, & cayenne





CANAPÉS SIDES À LA CARTE

Minimum Order: 6 Guests

Old Fashioned Stuffing.....5|6oz
firm white bread, stock, garlic, onion, celery, parsley, sage, rosemary, thyme, & seasonings

Cornbread Stuffing.....5.50|6oz
savory cornbread, seasoning, garlic, butter, onion, stock, parsley, sage, rosemary, & thyme

Cornbread, Dried Apricot, & Pistachio Stuffing .....5.50|6oz
savory cornbread, onion, dried apricots, pistachios, stock, herbs, & seasonings

Mushroom, Sausage, & Apple Stuffing.....5.75|6oz
firm white bread, stock, butter, garlic, onion, celery, apple, mushroom, sausage, herbs, & seasonings

Roasted Vegetable & Chestnut Stuffing .....5.75|6oz
pulled ciabatta, stock, roasted vegetables & chestnuts, cranberries, chevre, herbs, & seasonings

Garlicky Gruyère & Cremini Bread Pudding.....6.25|6oz
muffin-sized, savory & moist garlicky bread puddings with herbs, mushrooms, & gruyère

Broccoli Au Gratin.....5.75|5oz
broccoli, onion, garlic, creamy cheese custard sauce, cheese (cheddar, gruyere, & gouda), herbs,& seasoning, golden panko topping

Whiskey Glazed Carrots.....5.25|4oz
sautéed, carrot batonnets, bourbon, butter, & brown sugar

Glazed Carrots & Haricot Verts.....5.25|4oz
blanched & sautéed carrot batonnets & baby green beans, buttery honey glaze

Heirloom Carrots .....6.00|4oz
roasted tri-colored heirloom carrots, balsamic & thyme glazed

Green Beans Almondine.....4.25|4oz
blanched, butter, sautéed & seasoned toasted almond finished

Southern Corn Puddings.....5.50|each
muffin-sized, rich creamy corn, white cheddar, & green onion pudding

Creamed Onions. .....5.50|4oz
poached boiler onions, rich sherried cream sauce, nutmeg finish

Roasted Parsnips & Carrots.....5.50|6oz
roasted, parsnips & carrot batonnets, garlic, agave, herbs, & seasonings

Parsnip & Garlic Puree.....5.50|6oz
smooth creamy parsnip puree, baby spinach, garlic, butter, shallots, thyme, & nutmeg

Winter Vegetables.....5.50|4oz
herb roasted brussels sprouts, butternut squash, parsnips, golden & purple beets, & petite onions

Maple Spiced Roasted Vegetables. .....5.50|4oz
maple syrup, evoo, & cayenne spiced coated butternut squash, carrots, parsnips, red onion, bell pepper, & brussels sprouts

Roasted Autumn Vegetables.....5.50|4oz
oven-roasted herb-toassed butternut squash, carrots, parsnips,red onion, bell pepper, & brussels sprouts finished with dried cranberries

Brussels Sprouts.....6.75|4oz
deep-fried brussel sprout halves, crisp bacon, sweet & savory korean bbq sauce

Dried Fruit Compote.....6.50|4oz
spiced honey brandy simmered dried apricots, prunes, figs, cranberries, & pears

Mac & Cheese.....14.50|pound
cream, butter, velveeta, cheddar, & parm
buttery panko topping
(customized macs can be accommodated)

Orzo Mac.....6.50|6oz
baked, creamy chevre sauce, orzo
buttery herb panko & candied bacon topping

Deviled Eggs.....1|halve
local eggs, mayo, dijon, seasonings, & paprika





CANAPÉS SWEETS & TREATS À LA CARTE

Minimums May Apply

Pies, Cobblers, Crisps, & Tarts

9" |24 Crumb Topping
9" |26 Lattice Topping
9" |34 Full Crust Topping
9" |40 Decorative Crust Topping & Appliques
bottom: pastry crust
fruit: apple spice, tart cherry, blueberry, peach, strawberry rhubarb, mincemeat, or pumpkin
9" |28 Plain Crust : 34 Applique Crust
bottom: pastry crust
flavor: pecan (+$5), berger cookie
9" |30 Meringue : 36 Cream Topping
bottom: pastry crust, graham cracker crust, gingersnap crust, or chocolate crumb crust
flavor: :banana, coconut, chocolate, peanut butter chocolate, or lemon
9" |32 Key Lime Tart
graham cracker crust, key lime custard, & meringue topping

Note: Individual (4") fruit tarts & pies are available in our CAFÉ & BAKERY on a first come, first served basis.

Croquembouche.....110|each
(serves 10-15)
pyramid-shaped, 40 pastry cream filled cream puffs, caramel coated
add a spun sugar wreath for an additional fee

Bûche de Noël .....65|each
(serves 10-12)
traditional yule log, chocolate cloud roll, fluffy whipped cream, chocolate ganache coveture, marzipan holly leaves, & meringue mushrooms

Pumpkin Cheesecake.....60|each
(serves 8-10)
deep-dish gingersnap crust, rich creamy pumpkin cheesecake, bourbon sourcream topping, whipped cream crown

Pumpkin Roulade.....35|each
(serves 6)
fluffy pumpkin roulade, whipped cream cheese frosting, white chocolate drizzle, caramel drizzle, confectioner's sugar dusting, & fondant leaves

English Trifle.....70|each
(serves 8)
layered brandy soaked sponge cake, vanilla custard, fruit coulis, fruit, & whipped cream
variations: berries, strawberries & lemon curd, bing or sour cherries, or apricot & kiwi, etc...

Mini Parfaits. .....3.50|each
minimum order: 6 each|7oz
Chocolate Mousse Parfait
layered white, milk, & dark chocolate mousse, chocolate cookie crumbles, & whipped cream
Pumpkin Tiramisu Parfait
pumpkin cake, pumpkin pastry cream, cinnamon whip, & toffee candy crunch
Sticky Toffee Pudding
sticky toffee soaked date cake, rum mousse, toffee whip

Holiday Specialty Cookies.....5&up|filled & decorated
.....4|simple decoration
sweater, assorted snowflakes, mitten, christmas tree, gingerbread man, turkey, pilgrim, pumpkin, bunny, tulips, easter egg

Cookie Boxes.....22|each & GF 27|each
cookie box | white window box & ribbon tied
includes: 1 special filled & decorated holiday cookie, 1 simple decorated gingerbread man, 10 assorted holiday cookies, & chocolate bark pieces

Holiday Cookies.....1.25|each
linzer thumbprint, lemon thumbprint, chocolate hazelnut thumbprint, butter pecan, coconut kisses, ginger poinsettia, moravian sugar, moravian ginger, chocolate peppermint crinkle, chocolate coated spritz swirl, m&m tollhouse

Gourmet Holiday Cookies.....1.35|each
white chocolate cranberry macadamia nut, snowballs, almond crescents, rugelach

Bagged Cookie Favors.....0.50+|each
clear favor bag & ribbon tie your favorite cookies

Check out our Facebook page & website for additional offerings in our café & bakery

