



# MIX & MINGLE PACKAGES

Warm up this holiday season with our seasonal offerings. Holiday packages require a minimum of 30 guests and a seven day lead time.

## FESTIVE BITES

**STARTING AT \$17.95**

Includes one holiday display & two hors d'oeuvres.

## BITES & BEVERAGES

**STARTING AT \$21.95**

Includes one holiday display, two hors d'oeuvres & a non alcoholic beverage station featuring holiday punch, Copper Horse coffee, tea & a hot cocoa bar.

## STANDING FESTIVE RECEPTION

**STARTING AT \$33.95**

Includes one holiday display, two hors d'oeuvres & a non alcoholic beverage station featuring holiday punch, Copper Horse coffee, tea & a hot cocoa bar. This package also includes a beer & wine bar for 2 hours.

## HOLIDAY COCKTAIL PARTY

**STARTING AT \$44.95**

Includes two holiday boards, three stationary hors d'oeuvres & a non alcoholic beverage station featuring holiday punch, Copper Horse coffee, tea & a hot cocoa bar. This package also includes a beer, wine & spirits bar for 2 hours featuring two signature holiday cocktails.

## SEASONAL FEAST

**STARTING AT \$39.95**

Includes two holiday platters, two stationary hors d'oeuvres, apple sage pork tenderloin (GF), oven baked turkey (GF) & gravy, smashed potatoes (V,GF), mashed sweet potatoes (VG,GF), petite carrots (VG,GF), green bean almondine. Also included is a non alcoholic beverage station featuring holiday punch, Copper Horse coffee, tea & a hot cocoa bar.

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability. Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



# HOLIDAY SEASON MENU

Our holiday selections are designed to make your gathering one that your entire organization can enjoy. Discounts available for large groups.

## HOLIDAY DISPLAYS

Our platters start at \$4.95 per person.

### HOLIDAY FRUIT & CHEESE BOARD (V)

Chef's selection of artisan cheeses, dried & fresh fruit, spreads, nuts & assorted crackers

### HOLIDAY TREATS BOARD (V)

A collection of holiday sweets, classic seasonal cookies & fresh fruit.

### HOLIDAY ANTIPASTO DISPLAY

A colorful blend of imported cured meats, cheese & marinated vegetables +\$2

## FESTIVE HORS D'OEUVRES

Hors D'oeuvres start at \$6.95 per person.

### SHRIMP COCKTAIL

Jumbo tiger shrimp, hint of lemon, cocktail sauce

### CAPRESE BITES (V,GF)

Cherry tomato, fresh mozzarella, fresh basil, sea salt

### RASPBERRY BRIE BITE (V)

Flaky pastry, raspberry compote, creamy brie

### SMOKED SALMON CROSTINI

Dill cream cheese, capers

### CRANBERRY BRIE CROSTINI

Prosciutto ham, mild brie, cranberry thyme compote

### BRUSCHETTA CROSTINI (V)

Crispy baguette, tomato, basil, balsamic drizzle

### SWEET POTATO BITES (V)

Crispy sweet potato chip, marshmallow, candied pecans

### ANTIPASTO SKEWER (GF)

Artichoke, olive, grape tomato, salami, fresh mozzarella

### SPANAKOPITA (V)

Flaky pastry, spinach, feta

### BACON WRAPPED SCALLOPS (GF)

Tender seared scallops, hickory bacon +MRKT

### VEGAN SCALLOP (VG,GF)

Trumpet mushrooms, miso vinaigrette, micro cilantro +\$1

### SPINACH ARTICHOKE BITES (V)

Flaky phyllo dough, creamy spinach dip, roasted tomato

### SMOKED GOUDA ARANCINI (V)

Crisp risotto ball, smoked cheese, pomodoro sauce

### PETITE BEEF WELLINGTON

Beef tenderloin, mushrooms, buttery pastry +\$1

### MEATBALL BITES

House meatballs, marinara, shaved parmesan

### TWICE BAKED BABY REDS (GF)

Petite potato halves, NY cheddar, bacon

### PIGS IN A BLANKET

Phyllo dough, cocktail frank

### LAMB LOLLIPOP (GF)

Bone in lamb, rosemary infused honey +\$4

### TENDERLOIN SKEWER (GF)

Beef tenderloin, charred grape tomato, fig balsamic glaze

### SWEDISH MEATBALLS

Seasoned beef & pork, panko crumb, spiced gravy

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