

SEASONAL MENU IDEAS

WINTER

HORS d'OEUVRES

Mini Sausages Wrapped in Bacon

Drizzled with pure maple syrup

Ham Roll-Ups

Ham, cream cheese & pickles rolled up into a delicious twist

Cranberry Dip with Crackers

Cranberries mixed with apricot jam topped over cream cheese

Spicy Spinach & Artichoke Dip

Topped on a crunchy garlic crostini

Chicken Teriyaki Dumplings

Pan fried or steamed dumplings drizzled with teriyaki sauce

Butternut & Apple Soup

Available as shooters or in hearty bread bowls



ENTREES

Dumpling Bar with Assorted Sauces

Pork, Beef, Chicken or Vegetarian pan seared or steamed to your liking

Sauces include: sweet & sour, teriyaki, chili and garlic cream

Meatball Bar

Bleu cheese, sweet & sour, cheesy, swedish, turkey, bison & ostrich meatballs

Tri-Colored Roasted Carrots with Rosemary

Roasted with olive oil

Sage Butternut Ravioli

With a maple cream sauce

Agave Maple Glazed Pork Loin

Native maple syrup and agave glazed slow roasted pork loin

DESSERT

Apple Caramel Cake

Topped with vanilla ice cream

Menu

Create A
**CUSTOM
Menu!**

*Ask your event
coordinator about
other seasonal menu
items and kitchen
specialties!*

Before placing your order,
please inform your server
if a person in your party
has a food allergy.

**GLUTEN-FREE
AND VEGETARIAN
OPTIONS AVAILABLE!**



We're happy to accommodate
special dietary needs.

Our catering team
members are allergen-
awareness trained.