



Fall 2019-Winter 2020 Hors d'oeuvres Menu

Tray Passed Hors d'oeuvres

Pork Tenderloin Crostini
maple brine, Boursin mousse,
serrano tomato jam
\$4.15

Butternut Risotto Croquets
cranberry aioli
\$3.15

Scallops Wrapped in Bacon
mango barbeque sauce
\$4.50

Chicken Brochette
tart apple, red onion,
bourbon brown sugar
\$2.45

Apricot Canapé
basil cream cheese & almond
\$3.00

Szechuan Marinated Beef Skewers
ginger soy glaze
\$3.50

Heavy Hors d'oeuvre Buffet \$39.95 per guest

Local Field Greens
mandarin orange, dried cranberries, pear tomato, blue cheese,
candied walnuts, champagne tarragon vinaigrette

Grilled Vegetable Display
marinated & grilled garden vegetables with boursin scallion dipping sauce

Marmalade Baked Brie
orange marmalade, fresh cranberries
French bread, crackers, grapes & berries

Seafood Stuffed Mushroom Caps
crab, smoked salmon & shrimp

Butternut Risotto
fresh sage, roasted walnuts

Chilled Cider Marinated Chicken Platter
marinated in Hornsby's hard cider with pickled onions, mango barbeque sauce,
herb aioli & mini rolls

Northwest Cedar Plank Salmon
tarragon shallot aioli, Brussels sprout & almond salad

*Minimum order 50 guests. Beverages, rentals, decor, floral, service & delivery
can all be provided, and will be priced separately.*

Subject to sales tax & service charge or suggested gratuity where applicable.

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Fall 2019-Winter 2020 Dinner Buffet Menu

Dinner Buffet

\$44.95 per guest

Salad Options – select two

served with *artisan breads, sweet cream butter*

Local Field Greens mandarin orange, dried cranberries, pear tomato, blue cheese, candied walnuts, champagne tarragon vinaigrette

Spinach Salad pomegranate seeds, purple onion, feta, pepitas, orange-cranberry vinaigrette

Kale Apple Salad lacinato kale, romaine, ricotta salata, spiced pecans, rye croutons, green apple & pomegranate vinaigrette

Farro Roasted Cauliflower Salad Kalamata olive, fire roasted tomato, feta cheese, lemon basil vinaigrette

Side Dishes – select three

White Cheddar Mashed Potatoes

Roasted Garlic Mashed Potatoes

Fresh Herb Olive Oil Baby Red Potatoes

Roasted Sweet Potatoes honey, cinnamon

Orange & Brown Sugar Glazed Carrots

Brussels Sprouts Cipollini onions, bacon lardons

Roasted Root Vegetables fresh rosemary, garlic & extra virgin olive oil

Roasted Butternut Mac & Cheese with a walnut crumb topping

Green Beans, bacon, apple vinaigrette

Entrée Options – select two

Pistachio Crusted Salmon cranberry beurre blanc

Slow Roasted London Broil wild mushroom roasted garlic demi

Pan Roasted Chicken smoked tomato jus

Oven Roasted Breast of Turkey traditional gravy

Maple Brined Pork Loin white bean cassoulet, natural pan jus

Tempeh & Sweet Potato Hash green apple, kale

Add an additional entrée for \$8.95 per guest

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Fall 2019-Winter 2020

Dessert & Holiday Cocktails



Dessert Buffet

Holiday Sweet Bites

seasonal & traditional tarts, cheesecakes, holiday cookies & more
\$8.50 per guest

À La Carte Desserts

Jane's Artisan Holiday Cookies

vanilla & chocolate shortbreads, thumbprints, madeleines, pistachio diamonds, mini biscotti, lemon Viennese, pecan crescents, gingerbread, raspberry-Linzer cookies
\$2.50 each

Holiday Tarts

cranberry, chocolate pecan bourbon, pear-cranberry, apple, raspberry -Linzer
11" whole (serves 10-12) \$40.00 / mini \$2.95 each

Seasonal Cheesecakes

spiced pumpkin, cranberry hazelnut, caramel, mocha chocolate
9" whole (serves 8-10) \$45.00 / mini \$2.95 each

Holiday Toffee Cake

date cake, brown butter sugar sauce
9" whole (serves 8-10) \$45.00 / 4" plated dessert \$6.55 per guest

Snowball Southern Coconut Cake

yellow cake layered with coconut pastry cream,
iced with white chocolate whipped cream & covered in coconut
9" whole (serves 8) \$45.00

25 piece minimum order on all minis, buffets, individual size desserts & cookies

Holiday Cocktails

\$11.50 each

Cosmic Tang vodka, tang, club soda — rocks glass

By The Fire whiskey, ginger beer, lemon juice & cranberry garnish — rocks glass

Mistletoe Sparkle whiskey, sparkling wine, cranberry garnish — champagne flute

Apple Cider Punch rum, apple cider, lemon twist — rocks glass

Holiday Bells gin, rosemary, club soda, orange twist — rocks glass

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