

Sage & Cinnamon

• WINTER CATERING MENU •

Appetizers & small bites

CRISPY SWEET POTATO BITES

Sweet potatoes mashed with parmesan cheese and fresh herbs, coated in bread crumbs and baked

BEET FRITTERS WITH DILL YOGURT SAUCE

Shredded beets mixed with shallots, herbs, and spices, pan fried and served with a dill yogurt sauce

FIG CROSTINI

Crisp bread with fig jam, ricotta, pistachios, and drizzle of honey

CRANBERRY BRIE TARTLETS

Melted brie and fresh cranberry compote in phyllo shells

Salads

CITRUS SALAD WITH FENNEL AND AVOCADO

Thin sliced fennel with orange and grapefruit segments, avocado, pine nuts, and mint with a lemon dressing

FARRO AND KALE SALAD

Massaged kale with farro, hazelnuts, pomegranate seeds, and feta cheese with a maple ginger vinaigrette

SHAVED BRUSSELS SALAD

Thin shaved brussels sprouts with dried cranberries, walnuts, and pecorino cheese with a lemon herb dressing

Pasta

THYME AND SHIITAKE RISOTTO

Pan seared shiitake mushrooms in a creamy risotto cooked with white wine and fresh thyme

SAGE AND BROWNEB BUTTER GNOCCHI

Potato gnocchi in a browned butter sauce with sage leaves and parmesan cheese

RICOTTA AND SPINACH STUFFED SHELLS

Pasta shells stuffed with a ricotta and spinach mixture in a fresh tomato sauce

Entrées

ROASTED HERB BUTTER CHICKEN

Pan seared chicken breast or thighs in a white wine butter sauce with fresh herbs

CREAMY ARTICHOKE CHICKEN MARSALA

Thin sliced chicken breast cooked with artichoke hearts in a marsala wine cream sauce

WINTER CITRUS SALMON

Salmon filets with herb butter, blood oranges, lemon zest, and brown sugar

BLOOD ORANGE GLAZED TOFU

Tofu baked in a reduction of blood orange juice, ginger, garlic, and soy sauce

SPANAKOPITA SPAGHETTI SQUASH

Roasted spaghetti squash stuffed with spinach, feta cheese, and kalamata olives

Accompaniments

WILD RICE PILAF

ROASTED ROOT VEGETABLES

Carrots, parsnips, sweet potatoes, and onions

BUTTERNUT SQUASH AND CHEDDAR MACARONI AND CHEESE

PECAN SWEET POTATO MASH

SAUTEED GARLIC GREEN BEANS

Dessert

PEPPERMINT CHOCOLATE TRUFFLES

PECAN PIE

Full size, individual, or mini

DUTCH APPLE PIE

Full size, individual, or mini

CHOCOLATE MINI CAKES

Two layer chocolate cake with raspberry or cranberry compote filling and chocolate ganache

MINI STRAWBERRY SHORTCAKE

Two layer vanilla cake filled with fresh whipped cream and strawberries

Most items can be made to accommodate food allergies or be made for vegetarian or vegan diets