Degrees Catering

Holiday Menu
THE YULETIDE LUNCH BUFFET minimum 15ppl $21.95pp

Fair Trade Organic Shade Grown Coffee & Numi Tea

Choose 2 of the Following:
Kale and Roasted Butternut Squash Salad (GF/Vegan)
Spinach & Pickled Beet Salad (GF)
Gourmet Greens Salad with Variety of Dressings (GF/Vegan)
Crisp Vegetable Salad (GF)
Harvest Butternut Squash Soup (GF)
Vegan Vegetable Soup (GF/Vegan)

Choose 1 of the Following:
Glazed Honey Ham (GF)
Classic Oven Roasted Turkey & Stuffing with Sage Gravy
Roasted Wild Salmon, Crusted with Tarragon Aioli (GF)
Rosemary Roasted Strip Loin (GF)
Baked Penne Pasta with Sundried Tomato Pesto & 3 Cheeses
Butter Bean Cassoulet with Roasted Vegetables & Wilted Greens (GF/Vegan)

Choose 2 of the Following:
Brown Sugar & Orange Caramelized Carrots (GF/Vegan)
Scalloped Potatoes (GF)
Brussel Sprouts & Toasted Almonds (GF/Vegan)
Classic Mashed Potatoes (GF)

Includes:
Assorted Christmas Cookies & Tarts

Add a Decorative Yule Log serves 12-16pp/ $70
THE FESTIVE LUNCH BUFFET *minimum 15ppl* $27.95pp
Fair Trade Organic Shade Grown Coffee & Numi Tea

**Choose 2 of the Following:**
Kale and Roasted Butternut Squash Salad *(GF/Vegan)*
Spinach & Pickled Beet Salad *(GF)*
Gourmet Greens Salad with Variety of Dressings *(GF/Vegan)*
Crisp Vegetable Salad *(GF)*
Tomato & Bocconcini Salad *(GF)*
Harvest Butternut Squash Soup *(GF)*
Vegan Vegetable Soup *(GF/Vegan)*

**Choose 2 of the Following:**
Glazed Honey Ham *(GF)*
Classic Oven Roasted Turkey & Stuffing with Sage Gravy
Roasted Wild Salmon, Crusted with Tarragon Aioli *(GF)*
Rosemary Roasted Strip Loin *(GF)*
Baked Penne Pasta with Sundried Tomato Pesto & 3 Cheeses
Butter Bean Cassoulet with Roasted Vegetables & Wilted Greens *(GF/Vegan)*

**Choose 2 of the Following:**
Brown Sugar & Orange Caramelized Carrots *(GF/Vegan)*
Scalloped Potatoes *(GF)*
Brussel Sprouts & Toasted Almonds *(GF/Vegan)*
Classic Mashed Potatoes *(GF)*
Creamy Yam Potato Mash *(GF)*

**Choose 2 of the Following:**
Assortment of Butter Tarts, Mincemeat Tarts & Profiteroles
Christmas Mini Cupcakes
Chai Tea Brulee Spoons *(GF)*
Assorted Mini Christmas Cookie Platter
Assorted Holiday Cakes
Fresh Fruit Platter *(GF/Vegan)*

*Add a Decorative Yule Log serves 12-16ppl $70*
THE HOLIDAY DINNER BUFFET *minimum 30ppl* $35.95pp
Fair Trade Organic Shade Grown Coffee & Numi Tea

**Choose 3 of the Following:**
- Kale and Roasted Butternut Squash Salad *(GF/Vegan)*
- Spinach & Pickled Beet Salad *(GF)*
- Gourmet Greens Salad with Variety of Dressings *(GF/Vegan)*
- Crisp Vegetable Salad *(GF)*
- Tomato & Bocconcini Salad *(GF)*
- Classic Caesar Salad
- Harvest Butternut Squash Soup *(GF)*
- Vegan Vegetable Soup *(GF/Vegan)*

**Choose 2 of the Following:**
- Slow Roasted 5 Spice Duck *(GF)*
- Bacon Wrapped Roast Pork Loin *(GF)*
- Glazed Honey Ham *(GF)*
- Classic Oven Roasted Turkey & Stuffing with Sage Gravy
- Roasted Wild Salmon, Crusted with Tarragon Aioli *(GF)*
- Rosemary Roasted Strip Loin *(GF)*
- Gnocchi with Sundried Tomatoes & Brown Butter Sage Sauce
- Mushroom Cannelloni with Asiago Cream Sauce

**Choose 2 of the Following:**
- Brown Sugar & Orange Caramelized Carrots *(GF/Vegan)*
- Scalloped Potatoes *(GF)*
- Brussel Sprouts & Toasted Almonds *(GF/Vegan)*
- Classic Mashed Potatoes *(GF)*
- Creamy Yam Potato Mash *(GF)*

**Dessert Table Includes:**
- Assortment of Butter Tarts, Mincemeat Tarts & Profiteroles
- Christmas Mini Cupcakes
- Chai Tea Brulee Spoons *(GF)*
- Assorted Mini Christmas Cookie Platter
- Assorted Holiday Cakes
- Fresh Fruit Platter *(GF/Vegan)*

**Add a Decorative Yule Log serves 24-30ppl** $100
THE JOYOUS RECEPTION

Cold Hors D’oeuvres Options:
*Minimum 3 dozen per selection*

- Prosciutto Wrapped Figs *(GF)* $28doz
- Smoked Salmon Rosettes with Cream Cheese in Cucumber Cups *(GF)* $32doz
- Cherry Tomato, Basil & Marinated Bocconcini Skewers *(GF)* $24doz
- Dungeness Crab Salad in Cucumber Cups *(GF)* $34doz
- Duck Confit & Caramelized Onion Mini Tart with Orange Scented Crème Fraise $26doz
- Roast Butternut Squash with Cranberry Relish Canape *(GF/Vegan)* $24doz

Hot Hors D’oeuvres Options:
*Minimum 3 dozen per selection*

- Mini Shepherd’s Pie in Puff Pastry Cups $28doz
- Mini Stuffed Spinach Duxelle Yorkshire Pudding with Brie $28doz
- Basil & Aged Cheddar Frittata Bites $25doz
- Breaded Prawns with Sweet Chili Sauce $32doz
- Mini Vegan Sausage Rolls with Grainy Mustard Sauce *(Vegan)* $24doz
- Shrimp Stuffed Mushroom Caps with Brie & Chives *(GF)* $32doz
- Turkey Meatballs with Sage Gravy $24doz

Platter Options:
*Small 10-15ppl Large 25-30ppl*

- Hot Baked Artichoke & Shrimp Dip Large $60
- Baked Brie in Puff Pastry with Merlot Poached Pears & Toasted Walnuts Large $75
- Seafood Platter; Salmon, Tuna, Prawns, Mussels & Clams *(GF)* Large $275
- Mediterranean Platter Sml $50 Lrg $90
- Italian Antipasto Platter Sml $75 Lrg $150
- Smoked Salmon Trio Platter *(GF)* Sml $75 Lrg $155
- Meat & Cheese Platter Sml $85 Lrg $165
- Crudités Platter *(GF/Vegan)* Sml $38 Lrg $75
- Fresh Seasonal Fruit Platter *(GF/Vegan)* Sml $42 Lrg $95

*Add Hot Spiced Apple Cider serves 45ppl $75*