

Fall & Winter CHEF'S SEASONAL MENU



STATIONS →

The Comfort Collective - Elevated Bowls:

Choose from a 2, 3, or 4 Bowl Station

- Creamy Goat Cheese Barley Bowl with Roasted Butternut Squash, Dried Cranberries & Apple Cider Marinated Pork Belly
- Hot Honey Grilled Chicken Thigh with Cilantro Lime Rice & Charred Elote Corn Bowl *| gf |*
- Bulgogi Beef Bowl with Kimchi Fried Rice, Scallion Salsa, & Spicy Sriracha Mayo
- Roasted Sweet Potato Poutine with Dr. Pepper BBQ Braised Brisket with Pepper Jack Queso, Pickled Jalapenos & Fried Red Onions
- Roasted Yuca & Taro Bowl with Coconut Grilled Pork Ribeye Finished with a Thai Chimichurri Sauce *| gf |*
- Beef Tallow Seared NY Strip & Boursin Whipped Potatoes Bowl Topped with Roasted Winter
- Mushrooms, Thyme, Horseradish & Brown Butter *| gf |*
- Pumpkin Farro Risotto Bowl with Sage Braised Chicken Garnished with Crispy Parmesan
- Tempura Shrimp & Jasmine Rice Bowl with Edamame, Carrots & Radishes with a Citrus Ponzu Aioli
- Moroccan Salad with Cumin & Chili White Bean Spread, Carrot & Kale Salad in a Harissa Honey Dressing
- Garnished with Crispy Chickpeas *| gf | v |*

Artisan Grilled Cheese Bar:

4 oz soup + ½ sandwich

- Cranberry White Cheddar Grilled Cheese *| v |*
- Truffle White Cheddar Grilled Cheese *| v |*
- Horseradish Chive White Cheddar Grilled Cheese *| v |*
- Choose one Type of Soup:
 - Roasted Tomato Bisque *| gf |*
 - Creamy French Onion *| gf |*
 - Wild Mushroom Velouté with Thyme *| gf |*

gf: gluten free friendly | v: vegetarian



PASSED HORS D'OEUVRES →

- Crispy Yukon Gold Potato Tacos with Queso Chihuahua & Smoky Chipotle Crème / *v* /
- Filipino Chicken Satti Skewer / *gf* /
- Moroccan Lamb Meatball with Whipped Feta & Pickled Red Onions
- Garlic & Sage Sausage Roll with Pickled Apple Relish
- Fall Butternut Squash Bruschetta with Fig Balsamic Goat Cheese and Crushed Pistachios / *v* /
- Roasted Rutabaga in Beef Tallow with Smoked Chili Salt & Lime Aioli / *gf* /
- Seared NY Strip Crostini with Goat Cheese & Melted Leeks & Black Garlic Aioli
- Ginger Carrot Soup Sip with Toasted Pepita Crumble / *v* /

SALADS →

- Maple Roasted Brussels Sprout Salad with Mixed Greens, Bacon Bits, Toasted Almonds, Pickled Red Onions, and Smoked Cheddar in a Maple Tahini Dressing / *gf* /
- Kale & Mixed Greens Salad with Pickled Apples, Dried Cranberries, Roasted Sweet Potatoes, and Cornbread Croutons in a Champagne Vinaigrette / *v* /

CHICKEN ENTRÉES →

- Boursin & Leek Stuffed Chicken Breast with Tarragon Chardonnay Butter Sauce
- Bacon Pecan Blue Cheese Stuffed Chicken Breast with a Maple Dijon Beurre Blanc
- Jalapeño Popper Stuffed Chicken Breast with Two Cheeses, Scallions, & a Tomato Jam Butter Sauce

gf: gluten free friendly | v: vegetarian



PORK ENTRÉES →

- Grilled Pork Chops with a Bourbon Maple Dijon Cream & Hickory Bacon Jam */ gf /*
- Rosemary Garlic Marinated Pork Chop Served with a Black Garlic Au Jus, Fig Balsamic Glaze & Walnut
- Raisin Chutney on the Side */ gf /*
- Smoky Paprika Rubbed Pork Ribeye Served with a Burnt Honey Mango Chile Glaze */ gf /*

SIDES →

- Maple Roasted Root Vegetables with Farro */ v /*
- Brown Butter Toasted Walnut
Sweet Mashed Potatoes */ gf / v /*
- Parmesan Steeped Cauliflower &
Russet Potato Puree */ gf / v /*
- Wild Rice Pilaf with Dried Cranberries,
Toasted Pecans, & Herbs */ gf / v /*
- Creamy Parmesan & Roasted Garlic Polenta */ gf / v /*
- Maple Miso Glazed Roasted Carrots */ gf / v /*
- Charred Brussels Sprouts with a Bacon Jam Butter &
Apple Cider Gastrique */ gf /*
- Harvest Green Beans with a Cider Cashew
Honey Apple Butter */ gf / v /*
- Steamed Broccoli & Cauliflower in a Tahini Sriracha Butter
with Caramelized Red Onions */ gf / v /*
- Sweet Corn Spoon Bread with Honey Chive Butter */ v /*

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MINI DESSERTS →

- Maple Brown Butter Cheesecake
- Bittersweet Chocolate Pecan Bar
- Cinnamon Apple Oatmeal Cream Pies
- White Chocolate Pumpkin Mousse Tarts with a Biscoff Graham Crust, Cranberry Chutney & White Chocolate Honeycomb
- Cornbread cookies with Honey Butter Glaze
- Frosted Brown Butter Snickerdoodle Blondies
- Chocolate, Date & Cranberry Bonbon | *gf* | *vegan available* |
- Peppermint Bark Truffle | *gf* |
- White Chocolate Peppermint Macarons | *gf* |
- Bourbon Maple Pecan Pie Macarons | *gf* |
- Frosted Butter Pecan Chocolate Chip Cookies
- Gingerbread, Cranberry & Cashew Nougat
- Pumpkin Spiced Latte Cupcake with Spiced Buttercream & Cold Brew Caramel Drizzle
- Dark Chocolate Orange Pot de Crème with Vanilla Chantilly, & Chocolate Dipped Candied Orange

DESSERT STATIONS →

“Whip It Good!” Cheesecake Bar

Individual cheesecake cups with your choice of 2 drizzles and 3 toppings.

- Whipped Cheesecake Filling – Classic New York Style
- Crunchy – Toasted Graham Cracker Crumbs, Biscoff Crumbs, Oreo Crumbs
- Drizzles:
 - Dark Chocolate, Strawberry Coulis, Salted Caramel Sauce, Lemon Curd, Toasted Marshmallow Syrup, Peanut Butter Sauce
- Toppings:
 - Fresh Berries, Toffee Pieces, Chocolate Chunks, Butterscotch Chips, Brownies, Toasted Malted Pretzel Crunch, Candied Bacon, Honeycomb, Sprinkles

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DESSERT STATIONS →

Kiss My Cobbler Cart

Choose any 2 | Available as a self-serve station or roaming service by our staff.

- Bourbon Peach Pecan with a Cornbread Cobbler Topped with a Salted Maple Chantilly & Pecan Brittle
- Brown Sugar Cinnamon Apple Cobbler with Chai Spiced Chantilly & Honey Oat Granola
- Mixed Berry Cobbler with White Chocolate Chantilly & Meringue Kisses
- English Cobbler with Sweet Potato, Date, & Fig with Brown Sugar Chantilly and Spicy Candied Bacon

Churro Fry or Funnel Fry Station

Choose Two Dipping Sauces & Two Toppings

- Sauces:
 - Chai-Spiced White Chocolate Ganache
 - Burnt Orange & Brown Butter Dulce de Leche
 - Cold Brew Dark Chocolate Sauce
 - Salted Caramel Chocolate Ganache
 - Caramelized White Chocolate Sauce with Lavender Honey
- Toppings:
 - Malted Milk Crumble
 - Almond Praline Brittle
 - Toasted Coconut
 - Honeycomb Pistachio Bark
 - Crushed Honey Dusted Peanuts

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**Consuming raw or undercooked meat, eggs and seafood may increase your risk of foodborne illness*





At Catering Creations, we are proud to be a custom caterer. Every event is unique, and we believe your menu should be too. The items listed here are meant to inspire and guide the creation of your perfect menu.

We are happy to work with you to customize offerings and can accommodate additional dietary restrictions upon request.

Contact us today, and let's create a menu that's uniquely yours.

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