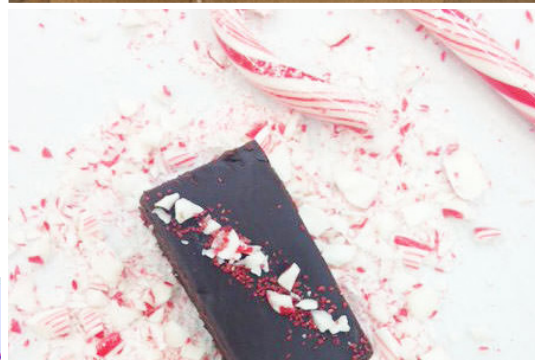




# HOLIDAY MENU

Dec 1 - 31, 2019



# HOLIDAY CATERING

(December 1 - December 31, 2019)



## FOOD MINIMUMS: \$100 PICK-UP AND \$500 DELIVERY

### A LA CARTE DELIVERY/PICKUP

Our most cost-effective option and most popular for in-office meetings, breakfast/lunches, and happy hours. We offer a number of items that do not require a chef to finish/serve, while still presenting beautifully.

- Bite supplies food on eco-friendly platters with fresh garnish wherever possible.
- Option to add disposable tablecloths, cutlery, serving pieces, napkins, plates and glasses as needed (additional based on requirements).

### DELIVERY PLUS

Our most cost-effective option to include service. We provide the food and food server and we will consult you on supplying everything you need in terms of food service equipment, display, utensil and disposables.

- Bite supplies food on eco-friendly platters with fresh garnish wherever possible.
- There is a \$750 food minimum for delivery plus.

### WARM MENU ITEMS

If ordering hot items (marked on the menu below), to ensure the highest quality, you will need access to oven and sheet pans to heat hot items. If these are not available, we suggest ordering from our room temperature options. Hot items are delivered in aluminum oven-ready pans with heating instructions.

### CANCELLATION POLICY

Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

### ALLERGENS and SPECIAL DIETS

Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present so there is always the possibility of cross contamination even when taking every possible precaution. Bite Catering Couture will not assume any liability for adverse reactions to foods consumed or contacted at any event catered by Bite Catering Couture.

### ORDERING INFORMATION (A La Carte and Limited Service only)

- Disposables are available on request for \$1.50-\$3.50 per person depending on your needs and requirements. We deliver in aluminum free of charge, on eco-friendly kraft paper platters for \$25 and upgraded modern/chic wood platters are available for \$10 per platter.
- Delivery charges will apply depending on distance, order size and time from our kitchen.
- Orders must be placed and billed 2 business days (48 hours) in advance. With less time, we may not be able to accommodate or options may be limited and a 25% rush fee would apply.
- Full payment must be completed prior to pick-up or delivery – We accept checks and credit cards – credit cards required for orders with less than 7 days notice.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)
- We care to conserve! Please note, in an effort to be green, we consolidate orders to reduce waste.



# PLATTERS (Order in 10-Person Increments)



## **BRIE EN CROUTE (REQUIRES HEATING) (V)**

French brie, apricot jam, dried fruit and pecans in flakey puff pastry served with red and green grapes and fine crackers  
\$11.00 per person

## **DELUXE CHEESE PLATTER**

variety of cheeses served with fruit, nuts, cheese preserves and fine crackers

3 cheeses - \$10.50 per person

4 cheeses - \$11.50 per person

5 cheeses - \$12.50 per person

## **ANTIPASTO PLATTER**

three cheeses served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers  
\$12.50 per person

## **CHARCUTERIE PLATTER**

to include sopressata, prosciutto, italian salami, pâté, pickled accompaniments, mixed olives and crostini  
\$10.00 per person

## **SMOKED SALMON DIP**

addictive! light and creamy served with olive oil crostini and market crudite.  
\$8.00 per person

## **MEDITERRANEAN MEZE**

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. Served with pita chips  
\$6.00 per person

## **EDAMAME HUMMUS**

creamy edamame hummus with pomegranate jewels, cucumber - served with pita chips  
\$6.00 per person



# ROOM TEMPERATURE BITES (20 Piece Minimum)



## **SLOW-ROASTED TOMATO AND HERB TART (V)**

\$2.75 per piece

## **SMOKED BBQ CHICKEN SLIDER**

housemade bbq sauce, cheddar cheese, tangy pickle

\$3.25 per piece

*vegetarian jackfruit version available (50 piece minimum)*

## **SMOKED BBQ PORK SLIDER**

housemade bbq sauce, cheddar cheese, tangy pickle

\$3.25 per piece

## **SHORT RIB SLIDER**

slow-cooked short rib, pickled jalapeno, Tillamook cheddar, and sriracha aioli

\$3.75 per piece

## **FIVE SPICE PULLED PORK SLIDER**

asian slaw, sesame Sriracha aioli

\$3.50 per piece

## **CAPRESE SKEWERS (V GF)**

Ciliegine mozzarella, cherry tomato, basil, balsamic reduction and new olive oil

\$2.75 per piece

## **HOLIDAY BELGIAN ENDIVE CANAPES (V GF)**

red and green belgian endive, green edamame hummus, cucumber, red pomegranate jewels, and toasted sesame seeds.

\$2.50 per piece

## **BELGIAN ENDIVE CANAPES (V GF)**

seasonal fruit, blue cheese, toasted hazelnuts, agave chipotle vinaigrette and arugula

\$2.50 per piece

## **HOMEMADE YEAST-RAISED BLINI**

smoked salmon, crème fraiche, caviar and dill

\$3.25 per piece

## **SAVORY GOAT CHEESE CHEESECAKE (V)**

served with a seasonal compote - elegant and super delicious!

\$2.75 per piece

## **HERB MEDITERRANEAN SHRIMP (GF)**

served with a lemon basil aioli

\$3.25 per piece

## **TENDERLOIN CANAPE**

beef tenderloin canape - horseradish cream, red onion jam on olive oil crostini

\$3.00 per piece

## **BUILD YOUR OWN EDAMAME HUMMUS CROSTINI (V)**

edamame hummus with pomegranate jewels and cucumber

\$2.50 per piece





# HOT HORS D'OEUVRES

(20 Piece Minimum - Requires Heating)

*Bite*  
HOLIDAY



## YE OLDE ENGLISH SAUSAGE ROLLS

with mustard dipping sauce

\$2.75 per piece

## BRAISED SHORT RIB ENGLISH SHEPHERD'S PIE

our lovely twist on the traditional meat pie - finished with mashed potatoes in a buttery crust

\$3.00 per piece

## BRAISED LAMB MEATBALLS

Moroccan-spiced lamb and almond meatballs with apricot glaze and cumin creme fraiche

\$2.75 per piece

## SUGAR PLUM PUFFS (V)

French brie in buttery puff pastry cup with honey-spiced plums, walnuts and pomegranate jewels

\$3.25 per piece



## ARANCINI DI RISO (V)

mushroom risotto croquettes stuffed with italian cheese and delivered with a truffle aioli

\$3.00 per piece

## MAC'N CHEESE BITES (V)

with truffle dipping sauce.

\$2.50 per piece

## ALL JUMBO LUMP CRAB CAKES

with cornishon remoulade

\$3.50 per piece

## MINI BBQ BACON CHEESEBURGERS

homemade brioche, tillamook cheddar, bbq mayo and carmelized onions

\$3.00 per piece

## BACON WRAPPED DATES (GF)

goat cheese and Marcona almond

\$2.75 per piece



## BEEF WELLINGTONS

puff pastry, filet mignon, mushroom duxelles and red wine reduction

\$3.25 per piece

## VEGETABLE EMPANADAS (V)

onions, eggplant, peppers, sundried tomatoes, black beans, cheddar-jack. Served with a chipotle aoli.

\$2.75 per piece

## SMOKED BRISKET PICADILLO EMPANADAS

with chimichurr

\$2.75 per piece

## CHICKEN ROPA VIEJA EMPANADAS

with chipotle aioli

\$2.75 per piece



## MINI VEGETABLE EGGROLLS (V)

Asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger - with ginger soy

\$2.75 per piece

# HOT HORS D'OEUVRES

(20 Piece Minimum - Requires Heating)

*Bite*  
HOLIDAY



## LEMONGRASS CHICKEN POT STICKERS

served with ginger soy.

\$2.75 per piece

## FLATBREADS (REQUIRES HEATING AND CUTTING)

minimum 6 orders per type

each flatbread yields 10 slices)

\$12 each

## SHORT RIB

with red wine caramelized onions, smoked gouda

## FUNGHI (V)

with truffle bechamel and fontina





# HOLIDAY FEAST

(12 Person Minimum - 6 Person Increments)

*Bite*  
HOLIDAY



*This traditional holiday dinner delivers a delicious, stress-free menu - we do the cooking and you party!*

THIS MENU REQUIRES HEATING AND OVEN-ACCESS  
DELIVERED ROOM TEMPERATURE

Available Tuesday through Sunday (delivery/pick-up/limited service)

## ENTREE (SELECT 2)

### CREEKSTONE BRISKET

slow-cooked red wine brisket

### JIDORI AIRLINE CHICKEN

rosemary roasted with a roasted tomato-basil compound butter

### SCOTTISH SALMON

roasted with a paprika, ginger honey-mustard glaze

## SIDES

### HOLIDAY SALAD

field green medley with apples, candied walnuts, pomegranates and honey-cider vinaigrette with blue cheese toasts on the side

### CREAMY YUKON GOLD MASHED POTATOES

### WINTER VEGETABLE GRATIN

fennel, sweet potatoes, celeriac, potato, Gruyere and brown butter panko crust

### BRUSSEL SPROUTS

seared with garlic, bacon and parmesan

### RUSTIC WHOLE GRAIN ARTISAN BREAD

served with two house made compound butters

## DESSERT

### BUTTER PECAN BREAD PUDDING

with orange-caramel sauce and whipped cream



\$50 per person

# SWEET ENDINGS

(20 Piece Minimum Unless Otherwise Noted)



## HOLIDAY DESSERT MEDLEY

chef's choice selection of 5 seasonal desserts

\$2.50 per piece

(50 piece minimum-no shots)

## SEASONAL MINI PIES

examples:

- caramelized pumpkin with chai whipped cream and maple-glazed pepitas
- dutch apple crumb
- caramel nut with cranberries -lemon with cream and berries

\$2.75 per piece

## SEASONAL MINI CUPCAKES

examples:

- festive red velvet with cream cheese frosting
- gingerbread with mascarpone buttercream and lemon curd
- chocolate with rich chocolate frosting
- coffee-cardamom walnut with coffee icing
- vanilla with swiss buttercream

\$2.50 per piece



## SEASONAL MINI DESSERT BARS

examples:

- peppermint chocolate truffle brownies
- gooey butter cake with snow sugar and raspberry
- Viennese shortbread
- blondies with white chocolate ganache
- gooey pecan shortbread bars dipped in chocolate
- lemon curd shortbread bars

\$2.50 per piece

## FRENCH MACARON MEDLEY

pistachio, coffee, raspberry, coconut with passion fruit filling, chocolate with earl grey filling and lavender with apricot filling

\$2.25 per piece



## HOLIDAY COOKIES

examples:

- double chocolate World Peace cookies
- decorated gingerbread people
- chocolate crinkles
- pistachio-ginger cookies
- peanut butter candy cup stuffed peanut butter cookies
- spiced oatmeal with brown butter glaze
- candy cane sugar cookies
- jam thumbprint cookies
- snowy lime meltaways
- chocolate sandwich cookies with creamy filling and crushed candy cane

\$2.00 per piece



## RUM EGGNOG POT DE CREME

with whipped cream and a mini spoon

\$3.00 ea

## RICH CHOCOLATE POT DE CREME

with whipped cream and a mini spoon

\$3.00 ea



# SWEET ENDINGS

(20 Piece Minimum Unless Otherwise Noted)



## **PUMPKIN CHEESE CAKE**

layers of pumpkin cheesecake, dulce de leche, gingersnaps with whipped cream and a mini spoon  
\$3.00 ea

## **BUTTER PECAN BREAD PUDDING**

layers of orange-caramel-soaked bread pudding with extra caramel, whipped cream and a mini spoon  
\$3.00 ea

## **HOLIDAY CAKE POPS**

includes vanilla bean, dark chocolate truffle and southern red velvet cake pops dipped in chocolate and decorated with seasonal flair - how cute are those snowmen???

\$3.00 ea

