PYC CATERING 2024 HOLIDAY MENU



Brie cheese brulèe, tomato balsamic compote (V/GF) Caprese salad skewer, Thai basil, chipotle-balsamic drizzle (V/GF)

Chicken and waffles, rosemary infused maple reduction, apple-cinnamon butter

Crispy crab cakes, preserved lemon aioli (OW)

Coconut profiteroles, salt baked beet hummus, roasted cauliflower (GF/VG)

Five spice chicken, Szechuan-chili mayo, pickled carrot, radish (GF)

Foie-gras blini cake, maple mustard seeds. pickled cucumber

Mini beef wellington bites

HOLIDAY BUFFET

includes holiday desserts

SALADS - select 3

Beet salad; frisee, arugula, cucumber, toasted pumpkin seeds, orange vinaigrette (GF/VG)

Butternut squash salad: kale, red onion, pomegranate seeds, pecans, oranges, goat cheese, olive oil, salt + pepper (GF/V)

Green salad; butter and red leaf lettuce, chives, charred red onion, avocado, pomegranate seeds, toasted pine nuts, pomegranate balsamic dressing (VG/GF)

PYC Caesar salad; kale and baby gem lettuce, house baked croutons, parmesan, lemon-anchovy dressing

Winter salad; endives, arugula, radicchio, green apple crumbled blue cheese, candied pumpkin seeds, champagne vinaigrette (GF/V)

SIDES - select 2

Baby heirloom carrots and parsnips, rosemary maple syrup (VG/GF)

Buttery herb scalloped potatoes (GF/V)

Creamy buttermilk mashed potatoes (GF/V)

Green bean casserole, mushroom sauce, crispy onions (V)

Mexican stuffing; ground beef and pork, onion, garlic, celery, raisins, prunes, apricots, olives, almonds, cinnamon

Roasted brussels sprouts, lemon zest, parmesan, pine nuts, bacon bits

Vegetable medley; roasted acorn squash, pears, fingerling potatoes, pearl onions, parsnips, gorgonzola, drizzled with fig infused balsamic (GF/V)

MAINS - select 1

Country turkey roast; traditional herb stuffing and gravy (GF)

Glazed ham; brown sugar mustard (GF)

Roast prime rib, red wine au jus (GF)

Salmon wellington; lemon dill crème fresh (OW)

\$90.00 / person subject to taxes and service-admin

