



Holiday Menus

Twenty person minimum

UNDER THE MISTLETOE

17.99 PER PERSON

Cubed Cheese Platter

Cheddar, Swiss, Havarti & Gouda cheeses cubed and displayed with grapes, strawberries & assorted crackers

Fresh Vegetable Market Tray

Fresh seasonal vegetables arranged around a hallowed acorn squash filled with our famous artichoke & spinach dip and roasted red pepper dip

COCKTAIL SANDWICHES

Roasted Turkey Breast

with cranberry chutney on a seven grain roll

Ham & Brie

with honey mustard sauce on a caramelized onion roll

Pomodori alla Mozzarella

on homemade focaccia

(Substitute any cocktail sandwich for beef tenderloin with horseradish cream sauce on a brioche roll for an additional 1.00 per person)

Homemade Sea Salt Potato Chips

Served in a custom-labeled box

WINTER WONDERLAND

24.99 PER PERSON

Artisan Cheese Display

Your choice of any three cheeses (Soft Goat, Baby Swiss, Gouda, St. André, Cotswold, Brie or Australian Cheddar) with dried apricots, cranberries & figs, green & red grapes, strawberries & crackers

Meatballs

Sirloin meatballs with choice of marinade: Tequila BBQ, Swedish or Asian Style

Freshly Shucked Corn Fritters

Served with poblano aioli

Bacon & Eggs

A crisp bacon 'cup' filled with Foodstuffs deviled eggs and a fresh chive garnish

Foodstuffs Famous Sesame Noodles

Served in a custom-labeled box

FELIZ NAVIDAD

16.99 PER PERSON

A Little Crunchy

Foodstuffs homemade tortilla chips served with tomatillo salsa & fresh guacamole

Mini Torta Sliders

Achiote Chicken
Grilled Vegetable
Pork Carnitas

Build Your Own Elotes 'Bar'

Grilled Corn, off the cob served in custom-labeled boxes, with:

Crumbled Bacon | Parmesan Cheese
Scallions | Sriracha Aioli

Black disposable cocktail plates & flatware and white cocktail napkins are included

or

Upgrade to 'Prestige' clear disposable cocktail plates & 'Reflections' silver disposable flatware for 2.00 per person

Foodstuffs
EVENTS & CATERING



Holiday Menus

Twenty person minimum

TRADITIONAL TURKEY DINNER

19.99 PER PERSON

Herb-Roasted Turkey Breast

Natural free-range turkey breast from Harrison's Poultry Farm, seasoned with oregano, garlic, thyme and salt and roasted to perfection

Traditional Turkey Gravy

Classic turkey gravy made with Foodstuffs homemade turkey stock

Green Beans Almondine

Old Fashioned Bread Stuffing

Traditional stuffing loaded with celery, onions, garlic & croutons

OR

Traditional Mashed Potatoes with Gravy

*Additional 2.99 per person for stuffing and mashed potatoes

Cranberry Relish

Classic relish made with whole poached cranberries

Assorted Homemade Rolls & Butter

TRADITIONAL HONEY-BAKED HAM DINNER

19.99 PER PERSON

Honey Baked Spiral-Sliced Ham

Glazed and roasted with honey, cloves and brown sugar

Mashed Potatoes & Butternut Squash

Grilled Vegetable Trio

Kale Salad with Pine Nuts and Currants

Fresh kale with black currants, pine nuts, shredded parmesan served with our honey balsamic vinaigrette

Assorted Homemade Rolls & Butter

HOLIDAY TENDERLOIN DINNER

29.99 PER PERSON

Ric's Tenderloin

with Horseradish Cream Sauce

Wild Rice with Dried Cranberries

Spinach Parmesan

Winter Salad

Winter green mix with freshly roasted beets, crumbled goat cheese, dried cranberries, sugared walnuts served with a balsamic vinaigrette

Assorted Homemade Rolls & Butter

SWEET TREATS

Holiday Pastry Tray

99.99

Holiday shortbread cookies, confetti cookies with red & green sprinkles, gingerbread men, Lexi's haystacks, candy cane snowball cookies, and chocolate dipped brownies with holiday sprinkles

Mini Holiday Cupcakes

2.99

Foodstuffs
EVENTS & CATERING



Winter Warm Ups

FOODSTUFFS CLASSIC HOT CIDER

with cinnamon sticks

96 oz box - 35.99
160 oz box - 53.99
3 gallon box - 124.99

HOT CHOCOLATE 'BAR'

Peppermint Sticks
Chocolate Hazelnut Pirolines
Mini Marshmallows | Cinnamon Sticks
Mixed Chocolate & White Chocolate Shavings
Whipped Cream

96 oz box - 61.99
160 oz box - 92.99
3 gallon box - 214.99

FOODSTUFFS CLASSIC HOT CHOCOLATE

with mini marshmallows

96 oz box - 23.99
160 oz box - 34.99
3 gallon box - 80.99

96 oz box - serves up to 10 guests
160 oz box - serves up to 15 guests
3 gallon box - serves up to 35 guests

Foodstuffs
EVENTS & CATERING

Evening Cocktail Party

Select Bites

Truffle Mac & Cheese

Our mascarpone mac & cheese with a hint of truffle oil, truffle salt and served with a truffle peeling nestled inside our miniature crisp cheese cup

Burrata Spoons

A white 'tasting' spoon with a fresh burrata balloon drizzled with Saba and toasted crushed pistachios

Wine & Cheese

A miniature glass of crisp white wine served with a red pear sliced topped with camembert and spicy peach jam with an edible microflower

Short Rib Burgers with Shallot Onion Rings

Pulled braised tender short ribs inside our white & dark poppy seed brioche bun, served with a clear prism pick topped with a crispy shallot onion ring

Beef & Beer

Our buttercrust parmesan crostini topped with herb encrusted shaved beef tenderloin carpaccio accompanied by a miniature mug of Guinness

Vodka & Caviar

Miniature bottles of ice-cold Grey Goose served with a straw and paired with a traditional blini with caviar & a dollop of crème fraiche

Tacos & Margaritas

A mahi mahi taco with jalapeño apple slaw accompanied by our famous miniature fresh lime margarita served in a miniature Patron bottle and straw through the original cork-top

Salt Rock Bar

Our chef-tenders cooking on Himalayan salt rocks for an incredible presentation and flavor

Beef & Tenderloin

with fig jam & pickled red onions, served with our roasted garlic mashed potatoes

Wild Gulf Shrimp

with avocado mousse & a crispy jalapeño accompanied by Chef Sam's rice

Cauliflower Steak

accompanied by red quinoa

Sweet Endings

Incredible Edible Spoons

Sea Salt Peanut Butter Pretzel | Graham S'mores

Brownie Lollipops

Traditional Fudge Rectangles | Caramel Triangles
Gluten-Free Circles



Holiday Cocktail Brunch

Passed

Champagne & Caviar

A sip of champagne served from a miniature champagne saucer, accompanied by a traditional blini topped crème fraiche & caviar

Apricot & Triple Crème Brie Tarts

Greek Yogurt & Fresh Berry Parfaits

Served in a chic iced-vodka glass with a demitasse spoon

Bloody Mary Shrimp Shooters

Jumbo poached shrimp atop non-alcoholic Bloody Mary

Garlic & Cracked Pepper

Candied Bacon Tightropes

Our thick-cut smoked bacon baked to perfection with brown sugar, garlic & cracked black pepper served suspended from clothes pins on 'tightropes'

Laura's Fresh Fruit Brochettes

Itty Bitty Beef Tenderloin Sliders

Vanilla Bean French Toast Shooters
with warm maple syrup



Boozy

Foodstuffs Classic

Hot Chocolate Bar

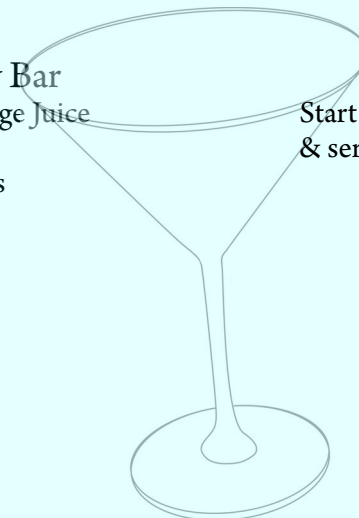
Peppermint Sticks
Chocolate Hazelnut Pirolines
Assorted Holiday Sprinkles
Mini Marshmallows | Mini Caramel Nibs
Andes Mint Bits
White & Dark Chocolate Shavings
Fresh Whipped Cream
Fresh Kahlua Whipped Cream

Prosecco Bubbly Bar

Freshly Squeezed Orange Juice
Peach Puree
Crème de Cassis
Fresh Berries

Bloody Mary Bar

Start with a Tito's Vodka Bloody Mary shaken & served to you by our bartender, then add all of your favs including
Fresh Celery | Celery Salt
Assorted Hot Sauces | Dill Pickles
Olives | Lemons & Limes
Candied Bacon | Antipasto Skewers



Happy Holidays

plated dinner party

passed hors d'oeuvres

NORDIC GOAT CHEESE
with sweet chili syrup & figs on brioche

TACOS AND MARGARITAS

a tiny Patron bottle filled with fresh lime margaritas served with
hoisin BBQ duck tacos topped with jalapeño apple slaw

COCONUT SHRIMP
with balsamic apricot dipping sauce

SWEET POTATO PANCAKES
with chipotle aioli

LOBSTER DUMPLING SHOOTERS
served in our slightly-spicy curry broth

first course

FOODSTUFFS FAMOUS BUTTERNUT
SQUASH SOUP

FOODSTUFFS HOMEMADE ROLLS,
FLATBREADS & BREADSTICKS
himalayan sea salt butter

choice of entrée

SOUS VIDE BONELESS BEEF SHORT RIB
WITH ZINFANDEL DEMI GLACE
served with garlic mashed potatoes
hericot verts with top on baby carrots

HORSERADISH CRUSTED
FRENCH CUT CHICKEN BREAST
chive beurre blanc | garlic mashed potatoes
hericot verts with top on baby carrots

VEGETABLE NAPOLEAN
sliced and layered vegetables served atop a
red quinoa & spinach cake
on a bed of grilled tomato sauce

sweet endings

TRADITIONAL CROQUEMBOUCHE
accompanied by dark chocolate dipping sauce

ASSORTED HOLIDAY COOKIES