THE BOUNTIFUL BASKET

CATERING

Holiday Catering

Menu Options

Social Hour Appetizers

(Your choice of three items)

Mini Maryland Crabcakes served with Cajun remoulade
Smoked salmon spread on crostini and watermelon radishes
Traditional shrimp cocktail
Mini tacos with shredded chicken and pico de gallo
Mini sweet potato biscuits with homemade pimento cheese
Vegetable spring rolls with sweet chili glaze
Brussel sprout crostini with pumpkin butter and hazelnuts
Mini beef tenderloin with bistro sauce
Caprese salami skewers

Salad Options

Seasonal mixed green salad with roasted and traditional vegetables and choice of two dressings

Blend of seasonal greens w/ red onion, Asiago, Roma tomatoes, artichoke hearts, and peppers and a Chianti balsamic vinaigrette

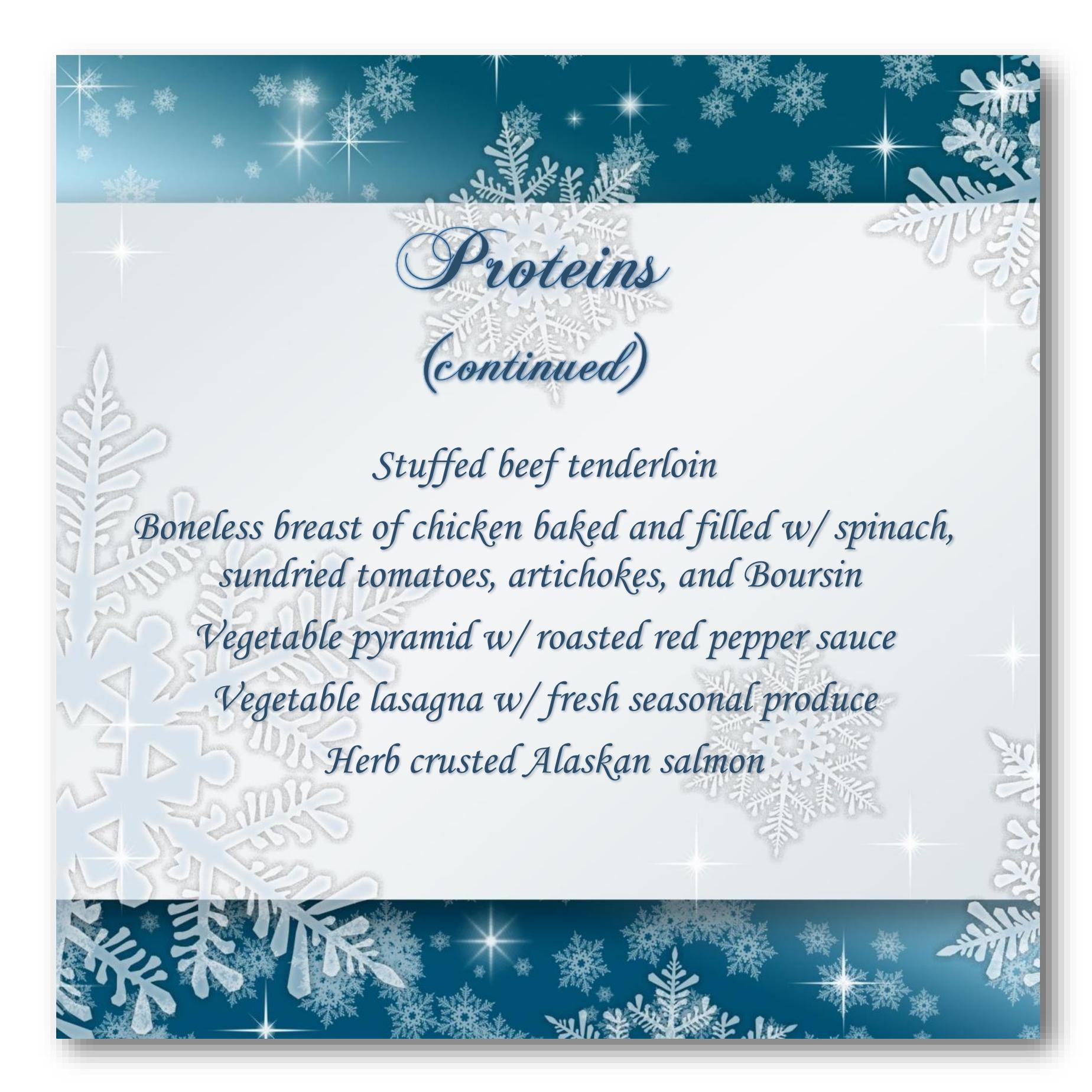Holiday cobb salad

Proteins

(Your choice of two items)

Slow roasted pork tenderloin with cranberry juniper chutney

Herb crusted sweet tea turkey breast

Traditional shrimp and Gouda grits

Coffee infused beef tenderloin slow roasted with horseradish and bistro sauce on the side

Maryland Crabcakes with Cajun remoulade

Proteins
(continued)

Stuffed beef tenderloin

Boneless breast of chicken baked and filled w/ spinach, sundried tomatoes, artichokes, and Boursin

Vegetable pyramid w/ roasted red pepper sauce

Vegetable lasagna w/ fresh seasonal produce

Herb crusted Alaskan salmon

Additional Enhancements

(Your choice of three items)

Grits and green casserole

Tuscan Kale w/ garlic and pancetta

Rustic wild mushroom herb stuffing

"Skin on" red mashed potatoes

Fennel potato Gratin

Roasted heirloom root vegetables w/ lemon butter

Four cheese macaroni and cheese

Additional Enhancements
(continued)

Roasted Brussel sprouts w/ lemon brown butter

Savory sweet potato casserole

Sweet corn and pablano pudding

Oven roasted Haricots Verts w/ blistered tomatoes

Roasted asparagus w/ tomato balsamic glaze

Southern collard greens

Butternut squash gratin

A Sweet Ending

Seasonal fresh cut fruit

Assorted mini desserts, bars, and cookies