

holiday menu



{ HORS D'OEUVRES }

- **Stuffed Mushrooms** - with apple, sausage & pecans 2.75
- **Smoked Salmon Cakes** - with lemon-dill aioli 2.95
- **Holiday Braise Turkey Shooters** - with slow-braised turkey hindquarters and mashed potatoes 2.95
- **Bite-Sized Baked Brie** - with housemade jam 3.00
- **Caramelized Date, Walnut & Goat Cheese Crostini** 3.00
- **Reedville Pancetta Wrapped Prawns** 4.00
- **Crab Cakes** - with housemade tartar sauce 4.50

{ OUR ENTREES }

- **Slow-Smoked Turkey Breast** - with minted cranberries 7.00
- **House-Smoked Ham** - with maple-ginger glaze 8.00
- **Turkey Roulade** - with sage leaves and cranberry 8.00
- **Mulled Cider-Braised Pork** - with caramelized apple and onion 8.50
- **Oven Roasted Top Sirloin** - with wild mushroom ragout 9.50
- **Wild Mushroom & Winter Greens Lasagna** 10.00
vegetarian, or optional vegan alternative
- **Plank Roasted Salmon** - with citrus beurre blanc 14.00
- **Herb-Crusted Prime Rib**
with au jus & horseradish cream 21.00

Holiday Buffet Menu:

- Holiday Spinach Salad**
 - Buttermilk Mashed Potatoes** - with pan gravy
 - Sausage & Herb Stuffing**
 - Bacon and Brown Sugar Brussel Sprouts**
 - Slow-Smoked Turkey Breast** - with minted cranberries
 - House-Smoked Ham** - with maple-ginger glaze
 - Housemade Dinner Rolls** - with butter
 - Pumpkin Spiced Bread Pudding**
- Lunch Portion 26.50 | Dinner Portion 34.50

{ SALAD SELECTIONS }

- **Holiday Spinach Salad** - baby spinach with candied sunflower seeds, dried cranberries, crumbled feta, pickled onions and balsamic vinaigrette 4.00
- **Butter Lettuce Salad** - with radish, pickled onion, smoked feta, bacon, hard boiled egg and a creamy buttermilk dressing 4.00
- **Winter Citrus & Beet Salad** - with sliced citrus, shaved fennel, mixed greens, roasted beets, hazelnuts & citrus-white balsamic dressing 4.00

{ ACCOMPANIMENTS }

- **Buttermilk Mashed Potatoes** - with pan gravy 4.00
- **Winter Savory Bread Pudding** - with butternut squash, sage and local apples 4.00
- **Roasted Winter Vegetables** 4.00
- **Bacon & Brown Sugar Brussel Sprouts** 4.00
- **Vegetable Gratin** 4.00

"It's the most wonderful time of year."

{ HOLIDAY DESSERTS }

- **Eggnog Cheesecake** 4.50
- **Sweet Yorkshire Pudding** - baked English sweet bread 4.50
- **Holiday Cookies, Bars and Brownies** 4.50
- **Chocolate Peppermint Mousse** - in individual wine glasses 4.50
- **Pumpkin Cheesecake** - with white chocolate 4.50
- **Dessert Sampler** - an assortment of mini desserts including cakes, tarts and/or pastries (3 per) 4.50
- **Peppermint Cheesecake** 4.50

Prices are per item / per person.
Pricing and items subject to change without notice.
Minimum orders may apply.

For additional selections,
please refer to our menu packet online at:
reedvillecatering.com

To plan your event, please contact us by email:
events@reedvillecatering.com
or by phone:
503.642.9898

