

CHEFSTABLE
CATERING

HOLIDAY PARTY

menu one

Salmon Pastrami

turnip butter & brioche toast

Cornmeal Pancakes

kumquat marmalade & duck confit

Roasted Leeks, Cauliflower & Feta

marinated mushrooms, swiss chard, black olive crumble

Smoked & Baked Yukon Potato

arbequina, Jacobson truffle salt

Maple Brined Pork Chop

butter braised cabbage & sauteed apple,
roasted vegetable vinaigrette & whole grain mustard sauce

menu two

Smoked Trout

apple butter, pomegranate, chervil & endive

Acorn Squash Flat Bread

bacon, shallots, taleggio, arugula & balsamic glaze

Roasted Carrots

walnut pesto, pickled fresno chili

Winter Greens, Duck Confit & Smoked Hazelnuts

roasted green beans, celery root puree, frisee, fish sauce dressing

Steak & Stout Cheddar Pie

puff pastry lid

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menu three

Mussel Escabeche

celery root mousse, crostini

Peppercorn Mousse Filled Profiterole

crusted black olives

Chicories, Grilled Squash & Prosciutto Salad

pomegranate, orange, goat cheese, saba

Smoked Salmon & Roasted Beets

navel oranges, toasted hazelnuts, watercress & herb vinaigrette

Braised Short Ribs

creamy mushroom, rice & roasted carrots

holiday sweets

White Chocolate Toffee

cranberry & orange

St Germaine & Pear Panna Cotta

Pumpkin Cheesecake

nut brittle

Apple Bourbon Bites

Gingerbread Stout Cake

apricot brandy cream, caramel drizzle