



*Neighborhood Grills*

your neighborhood bar and grill



# Holiday Catering Menu

## TRADITIONAL HOLIDAY BUFFETS

Choose 1 protein and accompanying sauce, 1 starch, 1 vegetable.

**\*\*Add salad and roll option.**

**Prime Rib** - Slow roasted center cut prime rib, medium rare and carved on site. Served with pan dripping au jus and creamy horseradish spread. 16 person minimum. 30

**Braised Beef with Red Wine Pan Sauce** - Tender braised beef shoulder slow cooked in rich red wine sauce. 18

**NW Salmon** - Oven roasted salmon with house made basting olive oil. 22

Served with choice of sauce:

- Roasted garlic and tarragon hollandaise
- Roasted red pepper coulis
- Cucumber fennel salad with lemon herb vinaigrette

**Roasted Turkey Breast** - Turkey breast roasted with fresh herbs, served with turkey gravy and homemade cranberry sauce. 18

**Chicken Pot Pie** - Rich, hearty chicken stew topped with a flaky pie topping. 15

**Brown Butter Butternut Squash Ravioli:** Fresh ravioli tossed with brown butter, roasted delicate squash, and kale. Topped with Parmesan cheese and herbs. 18

**\*\*Add fresh baked rolls for \$1 each** - Rosemary herb or honey cracked wheat.

**\*\*Starches** - Creamy mashed potato, herb roasted red potatoes, wild rice with herbs, homemade bread stuffing.

**\*\*Veggies** - Almond brown butter green beans, roasted broccolini, roasted delicata squash.





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## APPETIZERS

**Petite Carpaccio Crostini** - Crisp olive oil crostini topped with creamy horseradish spread and topped with coriander peppercorn crusted beef carpaccio. 2.25

**Almond Crusted Brie Bites (2)** - Brie coated with toasted almonds and panko served with cranberry orange coulis. 2.75

**Apple Brie Crostini** - Creamy Brie cheese and savory and sweet apples on crisp olive oil crostini. 2.50

**Smoked Salmon & Cucumber Crostini (2)** - Dollop of smoked salmon spread on a fresh cucumber chip topped with pickled onions. 3

**Date, Mozzarella and Prosciutto Skewers (2)** - Savory and sweet skewers with Medjool dates, fresh mozzarella cheese, and shaved prosciutto. Drizzled with balsamic reduction. 2.50

## HOLIDAY LUNCH OPTIONS - 13 pp

Served with choice of 2 sides

**Warm Coriander Crusted Beef Sandwich** - Coriander crusted beef shoulder roasted and shaved thin, piled on a fresh baked baguette with smoked peppercorn cheddar and horseradish cream (add mushrooms and onions on side for \$1).

**Turkey Gobbler Sandwich** - Fresh roasted herb rubbed turkey breast on a fresh baked baguette with cranberry cream cheese, homemade stuffing and turkey gravy on the side.

**Winter Squash Salad** - Kale and spinach mix tossed with an apple cider mustard vinaigrette, roasted squash, dried cranberries, toasted pumpkin seeds, and roasted green beans topped with parmesan cheese.

- Add house roasted turkey breast for \$2

## DESSERTS 2.50 pp

Peppermint chocolate cheese cake shooter

Pumpkin spice cheesecake shooter

Holiday cookies

## HOT COCOA BAR 10 pp

Classic cocoa and white chocolate pumpkin spice cocoa with mini candy canes, chocolate shavings, mini marshmallows, whipped cream and pumpkin spiced graham topping. With gingerbread (1) and white chocolate cranberry cookies (1).

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