

VILLANOVA CATERING

Holiday Menu

\$42.75 per person plus price of passed hors d'oeuvres
Effective October 16th - January 15th
Minimum 25 Guests

Passed Hors D'Oeuvres - per 25 pieces (pick 4)

- \$75 - Spanakopita, Whipped Feta
- \$75 - Oven Baked Brie Purses, Fig Jam
- \$75 - Fontina Arancini, Roasted Tomato Aioli
- \$75 - Classic Pigs in a Blanket, Sauerkraut Mustard
- \$125 - Jumbo Shrimp Cocktail, Horseradish Cream Sauce
- \$125 - Beef Tartare Crostini, Truffle Aioli
- \$125 - Buffalo Chicken Wing, Blue Cheese Espuma, Mini Cornet Cone
- \$125 - Bacon Wrapped Short Rib, Bleu Cheese Mousse
- \$125 - Smoked Salmon Crostini, Pumpernickel, Crème Fraiche
- \$125 - Seared Maryland Crab Cakes, Caper Remoulade

Entrees (pick 2)

- Herb Roasted Turkey Breast, Classic Gravy
- Filet Mignon, Peppercorn Horseradish Cream Sauce
- Holiday Baked Honey Ham, Honey Mustard
- Chicken Pot Pie, Roasted Chicken Jus
- Seared Alaskan Halibut, Champagne Beurre Blanc
- Roasted Skuna Bay Salmon, Lemon Thyme
- Eggplant Napoleon, Roasted Tomato
- Crispy Chickpea Panese, Quinoa Pilaf, Roasted Tomato Salsa
- Kennet Square Roasted Mushrooms, Stone Ground Polenta
- Cavatappi, Roasted Butternut Squash, Sage Brown Butter

Vegetables (pick 1)

- Charred Butternut Squash
- Roasted Brussels Sprouts
- Caramelized Baby Carrots
- Grilled Asparagus
- Roasted Lemon Garlic Cauliflower
- Sauteed Green Beans, Roasted Shallots

Starches (pick 1)

- Truffle Scented Parmesan Fingerling Potatoes
- Sour Cream and Chive Whipped Yukon Golds
- Herb Roasted Sweet Potatoes
- Baked Macaroni and Cheese

Salads (pick 1)

- Mesclun Greens, Shaved Pears, Crumbled Bleu Cheese
- Cranberry and Feta Salad, Frisee, Radicchio
- Classic Caesar Salad, Brioche Croutons
- Rocket Arugula Salad, Avocado, Heirloom Cherry Tomatoes, Pink Grapefruit
- Roasted Beet and Apple Salad, Watercress

Includes Dinner Rolls, Chef's Specialty Confections, Bottled Water, Coffee, Tea
Please let us know if you have any specific requests