Villanova Catering Holiday Menu 2022

NOVEMBER 1st THRU Jan 15th

**Hors d’oeuvres**
Choice of 4 (must order 25 per choice)
$75 for 25 pieces

- Classic Pigs in a Blanket, Sauerkraut Mustard
- Spanakopita, Whipped Feta
- Buffalo Chicken Meatballs, Picked Celery
- Oven Baked Brie Purses, Fig Jam
- Fontina Arancini, Roasted Tomato Aioli
- Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce

$125 for 25 pieces

- Prosciutto Wrapped Dates, Bleu Cheese Mousse
- Smoked Salmon Crostini, Pumpernickel, Crème Fraiche
- Beef Tartare Crostini, Truffle Aioli
- Seared Maryland Crab Cakes, Caper Remoulade

**Holiday Buffet Dinner**

**Entrees**
Choice of 1 - $29.95 *
Choice of 2 - $32.95*

- Herb Roasted Turkey Breast, Classic Gravy
- Chicken Pot Pie, Roasted Chicken Jus
- Holiday Baked Honey Ham, Honey Mustard GF
- Filet Mignon, Peppercorn Horseradish Cream Sauce GF * $6.00 upcharge
- Grilled Halibut, Champagne Beurre Blanc GF * $6.00 upcharge
- Seared Skuna Bay Salmon, Lemon Thyme GF
- Eggplant Napoleon, Roasted Tomato GF, VEG
- Kennet Square Roasted Mushrooms, Stone Ground Polenta GF, VEG
- Cavatappi, Roasted Butternut Squash, Sage Brown Butter VEG
**Sides**

**Vegetables**
Choice of 1
- Charred Butternut Squash GF,V
- Roasted Brussels Sprouts GF,V
- Caramelized Baby Carrots GF
- Grilled Asparagus GF
- Roasted Lemon Garlic Cauliflower GF,V
- Sauteed Green Beans, Roasted Shallots GF,V

**Starches**
Choice of 1
- Truffle Scented Parmesan Fingerling Potatoes GF
- Sour Cream and Chive Whipped Yukon Golds GF
- Herb Roasted Sweet Potatoes GF,V
- Baked Macaroni and Cheese

**Salads**
Choice of 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

**Desserts**

**Mini Sweet Verrines**
Choice of 1
- Carrot Cake with Cream Cheese Mousse and Roasted Pineapple
- Chocolate Caramel Mousse
- Peppermint Twist Flourless Chocolate Torte, GF
- Pumpkin Mousse Crumble V, GF

**Warm Desserts**
Choice of 1
- Chocolate Cherry Bread Pudding
- Croissant Pudding with Bourbon Caramel Sauce
- Pear Cranberry Crisp, V, GF
**Mini Dessert**
Choice of 2
- Blueberry Upside Down Gingerbread Cake
- Pineapple Upside Down Cake
- Flourless Chocolate Cake with Peppermint White Chocolate Ganache, GF
- Apple Crostata, V
- Pear Strudel
- Chocolate Roulade with Orange Buttercream
- Chocolate Raspberry Terrine, GF

GF - GLUTEN FREE
V - VEGAN
VEG - VEGETARIAN