# DITIONAL HOLIDAY BUFFETS

Crowd-pleasing selections feature fall and holiday favorites for your office party or large gathering.

Please inquire about our complete catering services, including flowers, delivery, set-up, rentals, service staff, beer and wine.

We offer pies, cakes and other sweets!

Each buffet order includes three side dishes. Supplementary side dish selections are available for an additional fee of \$2.50 per guest. Additional roll baskets available for \$1.50 per guest. Ten guest minimum for holiday buffets.

#### **UP TO 100 GUESTS**

one entrée selection \$12 per guest two entrée selections \$14 per guest three entrée selections \$17 per guest

#### 101 - 200 GUESTS

one entrée selection \$11 per guest two entrée selections \$13 per guest three entrée selections \$16 per guest

## **200**+ GUESTS

one entrée selection \$10 per guest two entrée selections \$12 per guest three entrée selections \$15 per guest



# **Hot Entrées**

# **Herb Roasted Turkey**

Diestel Turkey Breast crusted with herbs, slow roasted and served with gravy and fresh cranberry relish.

#### **Sugarcane Baked Ham with Spiced Apples and Currants**

Smoked ham, sliced and baked with Granny Smith apples, currants, spices and sugarcane glaze.

## **Italian Roast Beef with Cabernet Herb Jus**

Top round of beef studded with garlic cloves and seasonings and slow roasted. Served with cabernet jus.

#### **Roasted Pork Loin**

Herb-crusted boneless pork loin served with cider-roasted shallot gravy.

## **Wild Rice Cranberry-Fig Field Roast En Croute**

Loaf made from wild rice, cranberries and figs with savory spices wrapped in puff pastry dough. Served with mushroom sage gravy.

#### **Hot Selections**

- Traditional Herb Stuffing
- Pecan Cornbread Stuffing
- Cauliflower Gratin
- Southwest Creamed Corn
- Country Mashed Potatoes
- Green Beans with Mushrooms and **Shoestring Fried Onions**
- Macaroni and Cheese
- Mashed Sweet Potato and Pecan Casserole
- Green Beans with Carrots
- Orange Cranberry Mashed Sweet Potatoes
- (V) Roasted Carrots and Parsnips with Thyme
- (v) Wild Rice, Pearl Onion and Cranberry Stuffing
- V Spinach in Roasted Garlic Cream Sauce
- (V) Rosemary Roasted New Potatoes

#### **Cold Selections**

- Marvest Vegetable Slaw
- Classic Garden Salad with Red Pepper Ranch or **Balsamic Dressing**
- Traditional Holiday Roll Basket with Butter
- (V) Field Greens with Cranberries, Maple-Roasted Pecans and Balsamic Dressing
- (V) Roasted Butternut Squash with Red Onions and Cranberry
- W Kale with Apples and Onions
- V Spinach Cranberry Butternut Squash

Please call to order:

1-866-547-7527

Items on this menu require advance notice of 48 hours or longer.

All pick-up orders will be fully cooked and chilled. Reheating instructions available upon request.

Prices and ingredient availability subject to change.

Orders cancelled with less than 48 hours notice may be charged a 50% cancellation fee.

> Minimum delivery charges apply.



For more menus, please visit: WHOLECATERINGAUSTIN.COM

WHOLECATERINGSANANTONIO.COM



# MENU TRADITIONAL HOLIDAY BUFFETS

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# **Truly Texan Meal**

\$15 per guest (50-guest minimum required)

Enjoy the flavors of Texas with this all-inclusive holiday meal.

## **Meal includes:**

Roasted Turkey Breast Homemade Turkey Gravy

- Mashed PotatoesCornbread Stuffing
- Green Beans with Mushrooms and Shoestring Fried Onions
- Cranberry Sauce
- Biscuits with Butter
- Pecan Pie

# Pies

#### \$14 each

All pies are cut into 12 pieces and garnished.

# **Choose from:**

- Apple
- Pumpkin
- Apple-Cranberry
- **Vegan Pumpkin**
- Sweet Potato
- Chocolate Pecan
- Pecan



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# MENU HOLIDAY SELECTIONS

Each of these selections has a special seasonal flair and is made with the highest quality natural and organic ingredients. These items are available in addition to our year-round menus.

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Small serves 10-15 GUESTS | Medium serves 15-30 GUESTS | Large serves 30-50 GUESTS

#### **◯** Tamales

Please call us for a list of seasonal choices. Served with Brodie Salsa. Vegetarian options available.

Small \$30 | Medium \$60 | Large \$100

# Miniature Brussels Sprout Latkes

Freshly grated Brussels sprouts, potatoes and onions formed into bite-sized cakes and fried until crispy.

Served with chive sour cream and spiced apples.

Small \$42 | Medium \$84 | Large \$140

#### Wrapped and Stuffed Brie

Creamy Brie stuffed with your choice of either a pear and Pinot Grigio compote or maple pecans and spiced apples. Served with baguette and crackers.

Small \$30 | Medium \$60 | Large \$100

#### **Shrimp and Bacon Skewers**

A party classic; shrimp wrapped in applewood-smoked bacon and grilled to perfection.

\$80 (serves 20-30 guests)

#### **Chicken Bites**

Tender morsels of chicken grilled and served with green onions. Choose from three seasonal flavors: apricot Creole mustard, cranberry barbecue or sriracha honey lime.

Small \$42 | Medium \$84 | Large \$140

#### Lamb "Lollipops"

Baby lamb chops marinated in honey, preserved lemon and garlic, garnished with rosemary mint gremolata.

Small \$90 | Medium \$170 | Large \$260

#### Mini Meatballs

Meatballs made with freshly ground beef served in your choice of a savory mushroom sage gravy, cranberry Barbecue sauce or Swedish style.

Small \$24 | Medium \$48 | Large \$84

# Smoked Turkey, Cranberry and Cream Cheese Biscuits

Tender biscuits filled with cream cheese, maple pecans, smoked turkey and topped with fresh cranberry relish. Makes a great cocktail sandwich.

Small \$70 | Medium \$140 | Large \$220

#### Roasted Fall Vegetable Tray with Balsamic Vinaigrette

Herb-marinated and grilled vegetables, including beets, Brussels sprouts, squash, broccoli rabe, and other seasonal fall favorites, served with balsamic vinaigrette dip.

Small \$40 | Medium \$60 | Large \$80

#### Seasonal Pissaladière

A classic seasonal pairing of sliced pears, shredded parmesan, walnuts and savory sherry onion jam. Makes a great party appetizer.

Small \$40 | Medium \$80 | Large \$120

#### **Bacon-Wrapped Brussels Sprout Skewers**

A modern twist on a party classic, these tender Brussels sprouts are wrapped in applewood-smoked bacon and topped with a cider gastrique and chopped almonds.

Small \$42 | Medium \$84 | Large \$140

## W Holiday Seasonal Display

Adriatic fig spread, goat cheese and Texas Youngblood's Honey dip, Brie en croute baked with a cranberry compote, seasonal cheeses, spiced pecans, milk and dark chocolate bark. Served with baguette and crackers.

\$95 (serves 15-30 guests)

#### **Prosciutto-Wrapped Asparagus**

Classic Italian Prosciutto de Parma wrapped around tender stalks of asparagus.

Small \$42 | Medium \$84 | Large \$140

#### **Classic Charcuterie Tray**

A selection of cured meats, smoked sausage and cheeses, garnished with cornichons, Greek olives, pickled onions and mustard. Served with sliced baguette and water crackers.

Small \$75 | Medium \$150 | Large \$260

#### Holiday Spiced Pecans

Pecan halves brushed with egg whites and tossed in sugar and spices for the perfect, balanced sweet-hot flavor.

\$16 per pound







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# **Sweets**

# White Chocolate Mousse Tulips

Delicate chocolate tulips filled with lemon and rosemary white chocolate mousse.

\$7 each

#### **Ⅵ** Irish Bread Pudding with Whiskey Vanilla Bean Sauce

This comforting dessert will warm you up on a chilly winter night!

\$5 each

#### Flourless Chocolate Mint Torte

Perfect for chocolate lovers! This rich, dense torte is topped with a candy cane garnish.

\$29 each

#### Butterscotch Pot de Crème with Salted Caramel Whipped Cream

Creamy butterscotch pairs perfectly with salty caramel whipped cream.

\$6 each

#### **V** Chocolate and Mint Pudding

Chocolate pudding with a hint of mint brings holiday joy to all your guests.

\$4 each

## Pumpkin Cheesecake with Gingersnap Crust

A festive twist on a holiday classic, rich pumpkin filling is cradled in a ginger cookie crust.

\$29 each

#### Seasonal Southern Fried Pies

Serve up a tray of small, handmade pies in delicious holiday flavors, including caramel pecan, spiced pumpkin and roasted apple cinnamon.

Small \$35 | Medium \$70 | Large \$100

#### Miniature Tart Trio

An assortment of holiday flavored miniature tarts, including cranberry orange, fig with red wine and pear frangipane.

Small \$35 | Medium \$70 | Large \$100

#### Holiday Cupcake Trio

A trio of seasonally inspired cupcakes, including white cake with cranberry frosting, chocolate cake with orange frosting and gingerbread with caramel frosting.

Small \$42 | Medium \$84 | Large \$140

#### Fresh Seasonal Pies

Our freshly made pies feature cage-free eggs and unbleached, unbromated flours. Pies are pre-sliced into 12 servings, garnished and ready to serve. Choose from pumpkin, vegan pumpkin, apple, apple-cranberry, pecan, chocolate pecan or sweet potato.

\$14 each

#### Holiday Chocolate Bark

Our assortment of chocolate barks includes three crunchy, seasonal flavors: toasted nut, peppermint and pretzel. **\$16 per pound** 

#### Mexican Hot Chocolate

A rich, delightful drink made with chocolate, cinnamon and milk. Toppings available by request (additional charge applies): whipped cream, marshmallows or peppermint sprinkles.

\$2 per guest







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