



# **HOLIDAY ENTERTAINING**

*a little bit  
different this year*

***DINNER BOXES***

by

*Leat*  
CATERING



# menu 1

## APPETIZER

apple crisp salad

*apple crisps, dried cranberries*

*honey rosemary dressing*

or

roasted butternut squash soup

## MAIN COURSE

turkey breast

*mashed potatoes, stuffing,*

*french green beans, maple glazed carrots*

*with toasted pepitas*

*gravy, cranberry sauce*

or

maple glazed salmon

*sweet potato mash, stuffing,*

*french green beans, maple glazed carrots with*

*toasted pepitas, cranberry sauce*

or

vegan root vegetable pot pie

*stuffing, french green beans, maple glazed*

*carrots with toasted pepitas, cranberry sauce*

## DESSERT

roasted pear, apple & plum crostata

*open faced pie*

**\$45**



## menu 2

### GRAZING

crudite dipping box

*house-made green goddess dip*

*white bean and mint dip*

*pita triangles*

### SALAD

kale caesar salad

*focaccia croutons, grana padano*

*roasted garlic caesar dressing*

or

roasted pear salad

*goat cheese, candied pecans*

*honey rosemary dressing*

### MAIN COURSE

truffled honey chicken supreme

or

maple glazed salmon

*fingerling potatoes with fleur de sel*

*thin green bean & heirloom carrot bundle*

### DESSERT

salted caramel budino in a jar

*butterscotch pudding, homemade caramel sauce, chantilly*

*cream rosemary pine nut brittle*

**\$50**



## menu 3

### GRAZING

#### artisanal cheese box

*triple crème brie, thunder oak gouda,  
chèvre en paillot and parmigiano reggiano,  
raincoast crisps, baguette, strawberries, grapes,  
medjool dates, fig compote, honey, roasted almonds*

### SALAD

#### BBR salad

*boston bibb, belgian endive, radicchio  
shaved fennel, orange, hazelnuts  
white balsamic dressing*

or

#### winter insalata caprese

*oven cured tomatoes, mozzarella di bufala  
pesto & pine nuts*

### MAIN COURSE

#### braised beef short rib, rosemary jus

*sour cream mashed potatoes  
Brussels sprouts and heirloom carrots  
panko crusted onion ring*

or

#### "whole" branzino

*roasted double fillets with  
lemon wheels and fresh herbs, gremolata  
roasted potatoes, parsnips  
Brussels sprouts and heirloom carrots*

### DESSERT

white chocolate and raspberry tart

**\$70**



## menu 4

### GRAZING

#### antipasto box

*prosciutto, genoa salami, grana padano, fontina  
citrus marinated olives, dried apricots, fig compote  
grilled rosemary focaccia  
raincoast crisp crackers*

### SALAD

#### 21 ingredient Paese Calabrese slaw

*endive, radicchio, bibb lettuce, kale, amaranth, parsley, seedlings,  
pea sprouts, edible flowers, red pepper, carrot, fennel, artichokes,  
dried fig, dried apricot, sweet pickled onion, parmesan crisps,  
candied pumpkin seeds, toasted hazelnuts,  
fig dressing and crispy capellini*

or

#### beet salad

*sliced golden beets with baby arugula, goat cheese  
pomegranate seeds, pistachios, orange dressing*

### MAIN COURSE

#### roasted triple A beef tenderloin, rosemary jus

*mashed potatoes with caramelized onions  
green bean and heirloom carrot bundle*

or

#### truffle honey black cod

*seared shiitake mushrooms  
roasted fingerling potatoes  
green bean and heirloom carrot bundle*

### DESSERT

**chocolate peanut butter tart**

**\$90**

## ADD ONS

**HORS D'OEUVRES**  
*a selection of 4 pieces*  
*per person*  
**\$15**

**BREAD & OLIVE OIL**  
*sea salt & rosemary foccacia*  
*miniature extra virgin*  
*olive oil bottle*  
**\$10**

### WINE

*half bottle of wine (375ml)*

sauvignon blanc - kim crawford  
(new zealand) 2019

cabernet sauvignon - wolf blass yellow  
label (australia) 2018

sparkling wine - henkell (germany)  
*premium labels also available*

**\$17**

## MAKE IT A GALA

*includes the below items*

hors d'oeuvres  
*select 4 pieces*

&

menu card indicating all dinner courses

&

sea salt and rosemary foccacia  
miniature extra virgin olive oil bottle

&

half bottle of wine (375ml)

**\$45**