



HOLIDAY CELEBRATIONS WINTER GATHERINGS

Whitefish Catering is pleased to offer you our Holiday Celebrations & Winter Gatherings Menu. We pride ourselves in offering creative cuisine and culinary current. Our goal is to use only the freshest of ingredients in preparing our cuisine, including locally and regionally grown products whenever possible.

STARTERS - priced with a minimum of 25 pieces per item

Maple Glazed Turkey Breast \$25

Garnished with candied pecans and served sliced with cranberry chutney and brown sugar mustard

Sundried Tomato Tartlet \$22

Savory tartlet filled with gouda and sundried tomatoes

Mini Beef Wellingtons \$45

Tender beef enrobed in a pastry and served with a red pepper mustard sauce spiked with horseradish

Smoked Turkey Tartlet with Cranberry Salsa \$28

Tangy cranberry salsa atop smoked turkey in a rich tartlet

Brie with Caramelized Apples \$35

Rich, creamy wheel of brie with caramelized apples, garnished with dried fruits and nuts served with French breads

Spicy Garlic and Lemon Shrimp \$45

Succulent shrimp in a garlic, shallot and lemon sauce served atop a crostini

DINNER OPTIONS - with the choice of one starch, one vegetable and salad

Spice-Rubbed Turkey Breast with tangerine cranberry sauce \$18

Pork Roast with winter fruits and port sauce atop a bed of cranberry walnut wild rice stuffing \$20

Maple Pepper Roasted Chicken Roulade with wild river smoke Gouda \$21

Oven Roasted Apple Cider Turkey Breast \$18

Baked Sliced Ham with Camembert Sauce \$18

Chicken Breast Stuffed with Cranberry and Sage Bread Stuffing \$19

Pork Tenderloin with Raspberry Chipotle Chutney \$22

C'Est Si Bon Chicken \$19

Delectable chicken wrapped around melted Crème Brie, sweet York apples and cranberries

Apple Almond Chicken \$19

Chicken stuffed with a time honored medley of raisins, apples, roasted almonds and croutons

SIDES

Sauteed Winter Vegetables • Skillet Roasted Root Vegetables • Sweet & Tangy Cranberry Sauce
Sweet Potato Casserole • Whipped Sweet Potatoes • Cornbread Stuffing & Homemade Gravy
Butternut Squash Risotto • Lavender Honey Glazed Baby Vegetables • Three Bean Casserole