

HOLIDAY/WINTER ACTION STATIONS

Organic Roots Catering 2023-2024

BOARDS:

Boards are served with toast points & crackers

Charcuterie Board with Gourmet & Classic Cheeses: Chef's Choice Gourmet Cheeses [Caved Aged White Cheddar, Cambazola, Port Wine Cheese, Danish Blue, Haystack Goat Cheese, Manchego, Fresh Mozzarella *options may vary], Classic Cheddar, Colby Jack

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Baked Brie with Fig Jam (v)

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Gourmet Seasonal Vegetables with Traditional Hummus (vegan) (gf), House Artichoke Dip (v) (gf), Vegan Green Goddess (vegan) (gf)

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Seasonal Fruit with Spiced Honey Yogurt (v)(*can be made vegan) (gf)

SMALL & HEARTY BITES STATION:

Chicken satay with cranberry & mint sauce (gf)

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Fig Jam & Goat Cheese Stuffed Bacon Wrapped Jalapenos (gf)

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Pasta Station:

Four Cheese Macaroni & Cheese (vegetarian)

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Garden Vegetable Penne (vegan) (* can be made gf)

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Sausage & Roasted Pepper Penne

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Sliders:

Marinated Butternut Squash Sliders with Arugula & Red Onion Marmalade (vegan)

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Ham Sliders with Fig, Arugula & Balsamic Glaze

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Roasted Turkey with Cranberry Walnut Apple Slaw

SALAD STATION:

Winter salad: Kale & Spinach with Roasted Butternut Squash, Dried Mission Figs, Toasted Pepitas, Apple Cider Vinaigrette (vegan) (gf)

DESSERT:

Chocolate Mousse Cups (gf)

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Fresh Fruit & Pastry Crème Parfaits (v) (gf)