

# HOLIDAY

Menu



Greens Point  
CATERING

# HOLIDAY Menu

## PASSED APPETIZERS

### Vegan Antipasto Skewers

marinated artichokes, imported olives, petite tomatoes,  
grilled zucchini, balsamico/ gf, ve

### Foxhill Farm Butternut Squash Bisque shooter

gf, v

### Smoked Colorado Trout Paté

beet chip, dill crème fraîche/ gf

### Bacon Wrapped Dates

blue cheese, marcona almond/ gf

### Stuffed Olive Tapenade Mushrooms

gf, ve

### Whipped Brie Crostini

raspberry jam, candied pecans/ v

### Swedish Meatballs

traditional gravy

### Chili Lime Pork Belly

cilantro agave glaze/ gf, df

### Worcestershire Glazed Beef Skewers

balsamic glaze/ gf

### Elk Jalapeno Cheddarwurst

bavarian mustard/ gf

### Maryland Style Crab Cakes

spicy remoulade/ df

### Falafel

tzatziki/ v

### Grilled Cheese Bite With Tomato Bisque Shooter

basil compound butter/ v



## DISPLAYED APPETIZERS

### Elk Jalapeno Cheddarwurst

roasted pepper coulis/ gf

### Artisan Cheese Board

chef selected cheeses, dried fruit,  
nuts, crackers/ v

### Charcuterie Board

chef's selection salumi, olives,  
pickled vegetables, cheese, crackers

### Late Harvest Crudite

fall vegetables, garlic, & herb chevre  
dip/ gf, v

### Warm Spinach Artichoke Dip

grilled artisan breads/ v

### Classic Shrimp Cocktail

Lemons/ gf, df

### Baked Brie En Croute

cranberry, rosemary, pecans  
crackers/ v

### Smoked Salmon Platter

chive cream cheese, capers, pickled  
red onion, fennel crackers

### Sliced Beef Tender Platter

grilled onions, horseradish cream,  
soft rolls

### Crab Dip

grilled bread

### Beer Cheese Dip

grilled bread/ v

### Roasted Red Pepper Hummus

grilled pita/ ve

### Brisket Slider

pickled jalapeno salsa verde



# SALADS

## Winter Arugula Salad

goat cheese, pear, candied pecans, tangy vinaigrette/ gf, v

## Fall Rocky Mountain Salad

romaine, arugula, diced butternut squash, cranberry, pepitas, maple vinaigrette/ gf, ve

## Kale and Shaved Brussels sprouts

sliced almond, dried cranberries, shaved parmesan, lemon shallot vinaigrette/ gf, v

## Chicory Salad

endive, radicchio, toasted hazelnuts, shaved pecorino, apples, hazelnut vinaigrette/ gf, v

## Soft Rolls or Rustic Breads

butter/ v

# SOUPS

## Creamy Tomato Basil Soup

balsamic reduction, parmesan cracker/ v

## Carrot Ginger Soup

creamy coconut curry/ gf, ve

## Fox Hill Farm Butternut Bisque

roasted pepitas





## SIDES

Charred Broccolini

chili, garlic/ gf, ve

Roasted Fall Squash

maple, pepitas/ve,df

Roasted Seasonal Root Vegetables

gf,ve

Roasted Brussel Sprouts

Bacon lardons, pearl onions/ gf

Mashed Potatoes

aged cheddar/ gf, v

Roasted Fingerling Potatoes

gf, ve

Creamy Polenta

parmesan, smoked sea salt, butter/ gf

Baby Carrots

tarragon honey glaze/ gf, v, df

Farrotto

diced vegetables, sage butter/ gf, v

Green Beans Almondine

gf, v





## ENTREES

### Greens Point Fall Chicken

apple marsala fig sauce/ gf

### Rosemary Chicken

herb marinated chicken breast, rosemary cream/ gf

### Bone-In Roasted Chicken

mustard jus/ gf, df

### Honey Lemon Brined Turkey Breast

turkey gravy

### Simple Seared Salmon

lemon, extra virgin olive oil/ gf, df

### Brown Sugar Salmon

orange scented honey glaze/ gf, df

### Apple Cider Brined Pork Tenderloin

dijonnaise, spiced pecans/ gf, df

### Slow Roasted Spiral Cut Ham

orange, clove & brown sugar glaze/ gf, df

### Prime Rib Carving Station

creamy horseradish sauce/ gf



### Smoked Beef Brisket

natural jus or chimichurri/ gf

### Beef Tips

slow braised beef ragu puff pastry/ df

### Grilled Tri-Tip Carving Station

garlic butter/ gf

### Braised Leg Of Lamb

tomato, garlic, herb demi/ gf, df

### Lyonnaise Braised Short Ribs

red wine demi/ gf, df

### Braised Lamb Shank

garlic confit, capers, rosemary/ gf, df

### Garlic & Herb Shrimp Penne

parmesan, garlic & herb cream sauce

### Roasted Portobello Stack

garlic, arugula, squash, polenta cake, roasted tomato sauce/ gf, ve

### Spiced Sweet Potato Medallions

coconut dahl, lemon, greens, crispy spiced garbanzo/ gf, ve



# HOLIDAY DESSERT MENU

## PETITE BITES

Almond Thumbprints  
with butter cream

Mallow Gingersnap

Brown Butter Pecan Sandies

Kolache Cookies

raspberry or apricot jam filled

Chocolate Walnut Biscotti

Sea Salt Chocolate Chip Shortbread

## DOUGHNUT HOLES

Pumpkin Yeast

bourbon caramel

Chocolate Cake

vanilla glaze, crushed peppermint

Orange Cranberry cruller

cranberries inside, orange glaze

## PETITE PASTRY PACK

Assorted selection of mini sweet bites discounted. Includes 5-6 varieties. \*sold by the dozen

## CHOCOLATES & CONFECTIONS

Maple Fudge

Butter Toffee & Pepita Brittle

White Chocolate Peppermint Bark

Hazelnut Praline Meltways

milk chocolate

Truffles

chai, dark chocolate

## COMFORT DESSERTS

\*serve it Al a Mode with Little Man Ice Cream

Cherry Vanilla Tart

French Silk Pie

Dutch Apple Pie

Ela Farm Granny Smith apples

Palisade Peach Buckle

Sticky Toffee Bread Pudding

candied Pecans, whipped cream available



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## PUDDING & CUSTARDS

### Butterscotch Budino

mike chocolate shaving, whipped cream

### Cranberry-Almond Trifle

toasted Victoria sponge, cranberry compote, amaretto custard

### Coconut Pudding

almond olive oil crumble, apricot/gf, df,ve

### 4 Layer Chocolate Insanity

dark chocolate, milk chocolate, chocolate cake

## LITTLE AL A MODE LIVE ACTION STATION

### Sticky Toffee Bread Pudding

warm brioche bread pudding, sticky toffee caramel, 1 scoop Little Man Ice Cream. (suggested paired with eggnog flavor ice cream)

### Warm Doughnut Sundae

pick your doughnut pick your ice cream, choose between caramel or hot fudge, and add maraschino cherry/whipped cream. 2 scoops per person with 3-4 doughnut holes



## FESTIVE CAKES

### Pumpkin Charlotte

ginger spiced cake, pumpkin bavarois

### New York Style Cheesecake

salted caramel- caramel pearl crunchies  
colorado cherry with white chocolate  
classic vanilla- whipped cream

### Classic Swiss roll

chocolate with vanilla cream  
vanilla cream with citrus marmalade

### Yule Logs

vanilla- pomegranate (almond financier cake)  
milk chocolate hazelnut praline (almond financier cake)



# BEVERAGES

BYO alcohol

Coffee

Eggnog

Ciders

muller  
cranberry apple

Hot Chocolate

Sparkling Punch

cranberry gingerale  
cherry  
orange pomegranate  
grapefruit

## ORDERING DETAILS

(303) 772-2247

Delivered with serving equipment, chaffing dishes, holiday decor, full set-up and pick-delivery price dependent upon location, presented on client proposal

Inquire about full service staff and bartenders

delivery/ staff charges presented on client proposal based on location and timing

Tax, delivery and service fee not included

OPTIONAL  
not included in pricing

Compostable or Bamboo Paper Products

Rental Coordination

china, glassware, flatware, linens, tables, chairs

