

HOLIDAY MENU

CATERING



HORS D'OEUVRES

(CHOOSE 1)

BAKED TRIPLE CRÈME BRIE VEG wrapped in a puff pastry with caramelized apples, brown sugar, dried cranberries, toasted walnuts and served with crispy sesame flat breads.

SOBO DIP VEG with sautéed baby spinach and parmesan baked baguette.

FRESH BALTIMORE BLUE CRAB DIP PES served with crispy sesame flatbreads.

HUNGRY HARVEST VEG|GF festive hummus dips paired with seasonal vegetables and cinnamon sugar dusted Lavash bread.

ENTRÉES

(CHOOSE 1)

CITRUS ROSEMARY AND GARLIC ROASTED CHICKEN GF with mashed potatoes and cinnamon & brown sugar acorn squash.

ROASTED TURKEY BREAST with dried cranberry and apricot relish, paired with three grain wild rice pilaf and seasonal vegetables.

GRILLED SALMON FILET GF|PES and a garlic remoulade with butternut squash risotto and sautéed broccoli.

NY STRIP STEAK GF paired with red potatoes and broccoli.

PORTOBELLO MUSHROOM NAPOLEON VEG layered with grilled marinated vegetables and brie cheese, served with roasted garlic and herb risotto.

DESSERT

(CHOOSE 1)

HOMEMADE APPLE CRISP

CHOCOLATE CHIP BREAD PUDDING with caramel sauce.

SAFFRON POACHED PEAR GF with mascarpone filling.

\$34 per person / 10 person min

\$11 per person for additional entrées

\$7 per person for additional hors d'oeuvres

CONTACT

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CITY SEEDS

