

Surdyk's

— CATERING —

HOLIDAY PARTIES MENU



PARTY PLATTERS

Each platter serves 30-40 guests as part of larger spread unless noted otherwise.

Festive Fromage Board

Délice de Bourgogne Triple-Crème, Rosemary Manchego, Scottish White Cheddar, Marieke Truffle Gouda, and Gorgonzola Cremificato served with cranberry preserves, rosemary-orange olives, seasonal fruits, crostini, flatbread crackers, and sliced rustic breads. *vegetarian*

Holiday Charcuterie Selection

Smoky Speck, assorted salami, and Spanish Chorizo sliced thin and artfully arranged. Served with rosemary-orange olives, tangy cornichons, pickled peppers, crostini, flatbread crackers, and sliced rustic breads. *dairy-free*

Cheese & Salumi Celebration

The best of all worlds! Thinly sliced salumi and artisan cheeses served with cranberry preserves, rosemary-orange olives, seasonal fruits, flatbread crackers, and sliced rustic breads.

Mediterranean Board

Chef's seasonal trio of dips served with crudités, sheep's milk feta, marinated gigande beans, artichokes, stuffed dolmas, and olives. Served with crostini, flatbread crackers, and sliced rustic breads. *vegetarian*

Holiday Grilled Cocktail Shrimp

Our take on Shrimp Cocktail. Large, grilled Gulf shrimp served chilled with Green Chermoula & Classic Cocktail Sauce. *gluten-free; dairy-free*

Beef Tenderloin Platter

Serves 15-20 as a heavy appetizer. Roasted and sliced medium-rare beef tenderloin, served with horseradish aioli, arugula, pickled peppers, and choice of soft rolls or sliced baguette.

Winter Vegetable Platter

A rainbow of vegetables, each prepared by our chefs to shine brightest in line with the season: blanched, raw, grilled, marinated, or roasted. Served with Spinach-Artichoke and Roasted Red Pepper Dips. *gluten-free, vegetarian*

Fresh Fruit Platter

A colorful arrangement of fresh, sweet fruits. *gluten-free, vegan*

SMALL BITES

Passed or stationary; priced per piece.

Thai-Glazed Pork Belly Bites *gluten-free; dairy-free*

Smoky Garlic Sausage Pigs in a Blanket

Lamb Merguez Pigs in a Blanket

Bacon-Wrapped Dates with Chorizo *gluten-free; dairy-free*

Lump Crab Cakes with Remoulade

Duck Spring Rolls with Spicy Sesame Dipping Sauce

Tuna Poke Spoons with Mango & Edamame *gluten-free; dairy-free*

Blackened Salmon Bites with Lemon Remoulade *gluten-free; dairy-free*

Crispy Parmigiano Arancini with Roasted Red Pepper Sauce *vegetarian*

Salt & Pepper Grilled Steak Skewers *gluten-free; dairy-free*

Crispy Polenta Sticks with Spicy Calabrian Chili Vegan Aioli *gluten-free; vegan*

Herby Falafel with Carrot Hummus *gluten-free; vegan*

BRUSCHETTA

Provençal Tomato with Chevre *vegetarian*

Chicken Liver Mousse with Pickled Red Onion

Gorgonzola, Spiced Walnuts & Honey *vegetarian*

Whipped Brie & Cranberry Conserve *vegetarian*

Roasted Mushroom, Thyme & Chevre *vegetarian*

Medium-Rare Beef with Horseradish Aioli *dairy-free*

Herby Cashew Pâté* *vegan*

Smoked Salmon with Scallion Cream Cheese*

Prosciutto, Fig Jam & Chevre

**available on cucumber slices as a gluten-free menu option*

MEATBALLS

Saucy Sesame Meatballs – beef or chicken

Ginger-Lingonberry Beef Meatballs

Texas BBQ Meatballs – beef or chicken

Swedish Meatballs

Italian Beef Meatballs in Marinara

STAR OF THE SEASON

Surdyk's Holiday Cheese & Charcuterie Table

Serves up to 150 guests as a heavy appetizer. Comfortably serves up to 250 as a light bite or part of a larger spread of offerings. Pricing available on request.

The ultimate party spread. We design each table using whole wheels of cheese and wine crates as levels to display our favorites: Double-Crème Brie, Marieke Truffle Gouda, Aged Scottish White Cheddar, Rosemary Manchego, Gorgonzola Cremificato Dolce, Speck Ham, Soppressata, Finocchiona, Chorizo, and more. A Surdyk's Cheesemonger will tend to the table and serve your guests, answer questions, and keep the display fresh, plentiful, and gorgeous. Accompaniments include a variety of nuts, seasonal fruits, crackers, breads, aged Balsamic vinegar, preserves, honey, mustards, rosemary-orange olives, and more. Seasonal garnishes and décor make this table the centerpiece of any holiday soirée.

FESTIVE FEASTING

Holiday Celebration Buffet Package

Herb-Roasted Turkey Breast with Gravy

Surdyk's Mac & Cheese

Roasted Fingerling Potatoes

Roasted Heirloom Carrots

Winter Green Salad

with Spiced Apples, Aged Cheddar, Pickled Red Onion, Sweet & Spicy Walnuts, and Cider Vinaigrette

Rustic Breads & Butter

Deluxe Holiday Celebration Buffet Package

Roasted Beef Brisket with Jus and Horseradish Aioli

Herb-Roasted Turkey Breast with Gravy

Classic Mashed Potatoes

Surdyk's Mac & Cheese

Roasted Heirloom Carrots

Winter Green Salad

with Spiced Apples, Aged Cheddar, Pickled Red Onion, Sweet & Spicy Walnuts, and Cider Vinaigrette

Rustic Breads & Butter

DESSERT

Holiday Sweets Platter

Bite-sized, housemade holiday cookies and bars with festive seasonal garnishes.

vegetarian

Hot Hands Yuletide Pie Table

Locally owned Hot Hands Pies displayed on varied cake stands with holiday-inspired garnishes and décor. Toasted Vanilla, Cranberry-Apple, Pecan, Chocolate Mousse, and Pumpkin pies served with fresh whipped cream. *vegetarian*

BAR SPECIALS

Veuve Clicquot Yellow Label Brut Champagne

Add to your Bar Package for a little extra special sparkle!

Frosted Cranberry Spritz (Signature Cocktail)

Aperol, Cranberry and Prosecco with a cranberry garnish.

Spiced Apple Fizz Mocktail (n/a)

Apple Cider, Ginger Beer, Warm Spices