

SURDYK'S CATERING

Holiday Parties Menu

Available for Full-Service or Drop-Off events

Party Platters

Festive Fromage Board

Fromager d'Affinois with Herbs, Schnebelhorn, Tomme St. Georges, Gorgonzola Cremificato, and Truffle Gouda, served with cranberry preserves, rosemary-orange olives, fruits, crostini, and flatbread crackers.

Holiday Charcuterie Selection

Artisan salami, Prosciutto, and assorted cured meats sliced thin and artfully arranged. Served with olives, tangy cornichons, pickled peppers, grained mustard, crostini, and flatbread crackers.

Cheese & Salumi Celebration

Thinly sliced salumi and artisan cheeses served with cranberry preserves, rosemary-orange olives, seasonal fruits, crostini, and flatbread crackers.

Mediterranean Board

Chef's trio of dips served with crudités, sheep's milk Feta, marinated gigantes beans, artichokes, stuffed dolmas, and olives. Served with crostini and flatbread crackers.

Winter Vegetable Platter

A rainbow of seasonal vegetables, blanched, raw, grilled, marinated, and roasted. Served with Roasted Red Pepper Hummus & Whipped Herby Feta Dip

Roasted Beef Tenderloin Platter

Serves 15-20 guests as a heavy appetizer. Sliced, medium-rare beef tenderloin served with horseradish aioli, tangy pickled peppers, arugula, and soft rolls. Served room temperature.

Holiday Grilled Cocktail Shrimp

Large, grilled Gulf shrimp served chilled with Classic Cocktail Sauce and Chimichurri.

Fresh Fruit Platter

A colorful arrangement of fresh, sweet fruits.

Dips & Dippers Platter

Choose your own dips, served with house sourdough flatbread crackers, lavash, and crostini. Dip choices: Spinach-Artichoke, Pimento Cheese, Roasted Red Pepper Hummus, Classic Hummus, Whipped Herby Feta Dip, Olive Tapenade, Carrot Hummus

Canapés

Deviled Eggs

Classic deviled eggs topped with festive garnishes of red pickled peppers, capers, and chives.

Greek Skewers

Feta, cherry tomato, kalamata olive, and cucumber with Greek vinaigrette.

Grilled Shrimp & Chorizo Skewer

Grilled shrimp, Spanish Chorizo, and pickled peppers.

Mini Fruit Tarts with Whipped Chevre

Sweet & savory tartlets filled with tangy, whipped local chevre, and topped with fresh, colorful fruits.

Fresh Figs in a Prosciutto Blanket

Fresh figs wrapped in Prosciutto di Parma.

Crostini

Whipped Chevre with Pomegranate

Whipped Herby Feta with Hot Honey

Smoked Salmon with Scallion Cream Cheese

Prosciutto with Fig Jam & Chevre

Chilled Lump Crab Dip with Chives

Provençal Tomato with Chevre

Provençal Tomato with Hummus

**Make it gluten-free! We're happy to swap crostini for cucumber slices.*

Warm Bites

Meatballs

Lingonberry-Ginger Beef Meatballs

Texas BBQ Meatballs - Chicken or Beef

Saucy Sesame Meatballs - Chicken or Beef

Beef Meatballs with Marinara

Swedish Beef Meatballs

Smoked Garlic Sausage Pigs in a Blanket

Bacon-Wrapped Dates with Chorizo

Lump Crab Cakes

choose Spicy Aioli or Remoulade

Crispy Truffle Parmigiano Arancini

choose Spicy Aioli or Remoulade

Mini Beef Wellington

served with Horseradish Aioli

Mini Quiche Trio

Spinach Florentine, Mushroom, and Cheddar-Gruyere

Mini Baked Brie Bites with Cranberry Jam

Mini Spanakopita

Holiday Packages for Festive Feasting

Surdyk's Holiday Cheese & Charcuterie Table

Available for Full-Service events

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.

The ultimate party spread. We design each table using whole wheels of cheese and wine crates as levels to display our favorites: Fromager d'Affinois Double-Crème Brie with Herbs, Marieke Truffle Gouda, Schnebelhorn, Tomme St. Georges, Gorgonzola Cremificato Dolce, Prosciutto di Parma, Soppressata, Finocchiona, 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.

Holiday Celebration Dinner Buffet

Available for Full-Service or Drop-Off events

Roasted Beef Brisket with Jus and Horseradish Aioli

Herb-Roasted Turkey Breast with Gravy

Classic Mashed Potatoes

Surdyk's Mac & Cheese

Roasted Heirloom Carrots

Classic Dinner Rolls with Butter

Winter Green Salad

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

Please inquire for additional dinner and lunch buffet options.

One-Click Drop-Off Holiday Packages

The quickest, easiest way to plan a party!

Order online with just 24-hr advance notice

Graze & Gather Spread

Serves 30-40 guests comfortably as a heavy appetizer.

A little something for everyone; presented on wood platters with festive garnishes. Includes an easy do-it-yourself setup diagram, high-quality disposable serving utensils, plates, forks, napkins, and menu item signs.

Festive Fromage Board
 Holiday Charcuterie Selection
 Mediterranean Board
 Sourdough Flatbread Crackers, Lavash, and Crostini
 Winter Vegetable Platter with Roasted Red Pepper Hummus & Whipped Herby Feta Dip
 Fresh Fruit Platter
 Holiday Sweets Platter

Merry & Bright Small Bites

Serves 20-30 guests comfortably as a heavy appetizer.

A mix of our favorite cold and warm holiday small bites, served on wood boards and in disposable chafing dishes. Includes an easy do-it-yourself setup diagram, high-quality disposable serving utensils, plates, forks, napkins, and menu item signs.

Deviled Eggs with Pickled Red Peppers, Capers, and Chives
 Whipped Chevre & Pomegranate Crostini
 Prosciutto, Chevre & Fig Jam Crostini
 Grilled Shrimp & Chorizo Skewers
 Lingonberry-Ginger Beef Meatballs
 Mini Baked Brie Bites with Cranberry Jam
 Crispy Truffle-Parmigiano Arancini

Holiday Sweets

Holiday Sweets Platter

Housemade holiday cookies & bars with festive garnishes.

Gluten-Free Vegan Bars Platter

Whole Pies & Tortes

Surdyk's House Figgy Pudding

Hot Hands Pumpkin Pie

Hot Hands Toasted Vanilla Pie

Hot Hands Cranberry Apple Pie

Hot Hands Chocolate Mousse Pie

Bar Specials

Frosted Cranberry Spritz

Aperol, Cranberry & Prosecco with a cranberry garnish

Spiced Apple Fizz Mocktail (n/a)

Apple Cider, Ginger Beer, Warm Spices

Veuve Clicquot Brut Champagne

available by the bottle

Custom cocktails are also available!