

Milk & Honey

h o l i d a y c a t e r i n g 2 0 2 3

Hors d'oeuvres

Marinated shrimp with romesco sauce, \$48 (serves 6-8)

Chicken liver mousse pâté with pickled cranberry and pistachio, \$12/8 oz

House-cured juniper gravlax salmon with horseradish cream, cucumbers, dilly beans, fried capers, rye toasts - \$75 (serves 4-6)

Artichoke dip with preserved lemon, \$10/8oz

Spiced candied nuts and bacon, \$12/pint

Soup

Creamy parsnip soup with truffle whipped cream - \$7

Lobster bisque - \$15

Mains

Porchetta: garlic- and fennel-stuffed roasted pork, \$85 (serves 4-6)

Smoked molasses-glazed ham, \$115 (serves 10-12)

Smoky white bean cassoulet with duck leg and roasted tomatoes, \$80 (serves 4-6, can be made vegan)

Sides

Roasted spiced pumpkin with savory granola, \$7

Buttermilk mashed potatoes, \$6

Mustard-roasted green beans with crispy shallots, \$7

Crispy brussels sprouts with bacon and orange, \$7

Buttermilk biscuits, \$36/dozen

Anadama rolls, \$36/dozen

Smoky cheddar popovers, \$36/dozen

Desserts

Chocolate-hazelnut bûche de Noël, \$70

Sour cream cheesecake with hibiscus glaze, \$45

Caramelized maple pumpkin pie, \$35

Brown butter pecan tart, \$35

Cookie plate: almond-raspberry snowballs, jam thumbprints, molasses-ginger cookies, \$48