

CAVIAR & BANANAS

GOURMET MARKET AND CAFE



Entertaining this holiday season?

From main courses and sides to decadent desserts, we offer turn-key catering packages available for parties of 20 or more. For groups smaller than 20, à la carte pricing is available. Menu available in November and December - excluding 11/22 or 11/23 - 12/23-25.

(if you're looking for catering the day of, please review the holiday menu.)

HOLIDAY MENU \$18 PER PERSON

PROTEIN: *(Select one)*

Oven Roasted Turkey Breast

Fresh Herbs, Sage Gravy

Spiral Sliced Ham

Bourbon Glaze

Sliced Butcher Steak (\$23 per person)

Garlic & Herb Crusted with a choice of sauce.

SIDES: *(Select three, add more for \$4/person)*

Roasted Pear Cornbread Stuffing

Classic Yukon Gold Mashed Potatoes

Spiced Triple Berry Cranberry Sauce

Roasted Green Beans

Roasted Brussels Sprouts

Roasted Asparagus

Roasted Vegetable Medley

House Salad

Spinach Salad

"Naked" Kale Salad

DESSERT: *(Select one)*

Holiday Cookie Platter

Cookie/Brownie/Bar Platter

Petite Dessert Platter

À LA CARTE

HORS D'OEUVRES:

Deviled Eggs 3 Ways

(2doz minimum)

Shrimp Cocktail

(5ppl minimum)

**Thai BBQ or
Italian Turkey Meatballs**

(2doz minimum)

Sweet Potato & Ham Biscuits

(2doz minimum)

Stuffed Mushrooms

(2doz minimum)

Crudite Platter & Dip

(5ppl minimum)

Chef's Selection Cheese Board

(5ppl minimum)

Soup

(by the gallon)

Caviar & Accoutrements

Smoked Salmon Platter

ADDITIONAL HOLIDAY DESSERTS:

Pumpkin Pie

Hot Chocolate Marshmallow Cake

Eggnog Cheesecake

Gingerbread Spice Cake

CURATED WINE AND BUBBLY SELECTION & CRAFT BEER AVAILABLE