

Amost Home

HOLIDAY CATERING MENU

APPETIZERS

Cucumber Canapes Assorted Deviled Egg Trio Caprese on Focaccia Spinach Bacon Stuffed Mushrooms Chicken Pot Stickers Goat Cheese and Onion Pastries

SOUPS

Roasted Red Pepper Cream of Butternut Squash Wild Mushroom French Onion Lobster Bisque Creamy Leek and Potato

SALAD

Kale, Pecan, & Parmesan Crispy Asparagus Caesar Signature Harvest Chef's Feature Fresh Spinach and Berry Pomegranate, Orange, & Leaf

MAIN

Comes with choice of 2 sides

Beef Tenderloin with Roasted Portabella Mushrooms Rosemary, Horseradish Crusted Prime Rib Smothered Tuscan Chicken Stuffed Pork Tenderloin Crab Stuffed Salmon



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SIDES

Praline Topped Sweet Potatoes Horseradish & Sour Cream Mashed Potatoes Smashed Yukon Potatoes Parmesan, Garlic, Roasted Red Skinned Potatoes Wild Rice Cider, Cranberry Pilaf Roasted Brussel Sprouts with Pancetta & Garlic Roasted Parmesan Broccolini Roasted Winter Vegetable Medley Roasted Candied Carrots

DESSERT

Pumpkin Praline Cake Chocolate Praline Cake Chocolate Seduction Cake Oreo Cheesecake Cheesecake Red Velvet Cake

The menu is designed to offer appetizers and a 4-course meal (soup, salad, main with 2 sides, and dessert).

Wine pairings are available for your pleasure.

Our regular catering menu is also available.

Please send us an email with your choices and we will put together a quote for you. Our catering email is gail@almosthomerestaurant.com.

*20 person minimum and a 2-week notice with a \$50 deposit is required.

*Select dates are available, room rental rates may apply.