

A top-down photograph of a festive holiday meal spread on a red textured tablecloth. The spread includes a large black platter with sliced turkey, roasted carrots, green beans, and a herb garnish. A smaller bowl contains a creamy potato salad with green beans. A bread roll with a pat of butter sits in the center. The text 'A Farmhouse Holiday Collection' is overlaid in a white script font.

A Farmhouse Holiday Collection

BISTRO to go
catering • café • community

Delicious seasonal menus designed by Bistro To Go chefs

*Celebrations so memorable they are timeless.
Full-service buffet including staffing, and complimentary consulting*

A Harvest Buffet

\$55 per person 90-130 guests

\$65 per person 70-90 guests

\$75 per person 50-70 guests

One serving buffet line. Sales tax will be added. Includes two hours of on-site staff time. Gratuity is not included. Served on disposable earth friendly paperware.

Holiday on the Farm Grazing Table

(included)

Abundant boards filled with cheeses, vegetables, dips and fruit.

Salad include one salad selection. Fresh baked yeast rolls and butter included in package

- **Simple Artisan Salad** cucumbers, tomato, mixed greens. Served with ranch or balsamic vinaigrette
- **Classic Caesar** Romaine ribbons, parmesan, asiago cheese croutons, creamy Caesar dressing
- **Apple Harvest Salad** mixed lettuce, red grapes, vanilla sugared almonds, gorgonzola, granny apples Apple cider vinaigrette (GF) add \$1 pp
- **Sweet Pear Salad** champagne vinaigrette, dried cranberries, pears, Manchego, Pepitas (GF) add \$1

Entrees

includes two entree selections

- **Farmhouse Apple Cider Chicken** infused with caramelized apples garnished with rosemary springs.
- **Traditional Stuffed Chicken** fresh bread, celery, onion, butter, fresh herbs, with pan gravy
- **Wild Mushroom Chicken Marsala**
- **Maple Glazed Roast Turkey** (GF) pre-carved served with cranberry chutney garnished with fall fruits, gravy served on side
- **Apple Cider Glazed Roast Pork** caramelized apple garnish (GF)
- **Brown Sugar Baked Ham** with cranberry chutney (GF)
- **Herb Seasoned Pot Roast** (GF) with baby carrot garnish and brown gravy
- **Braised Short Ribs** infused with chianti & orange with rosemary garnish inquire add on pricing
- **Carved Beef Tenderloin** with merlot sauce on side inquire add on price
- **VEGAN** Whole plant-based "turkey loaf" cranberry chutney, Rustic Roots, Baby Yukon gold potatoes, simple artisan salad with balsamic vinaigrette. Plated individually. Can be subbed for minimal individual guests at no additional fee.

Side Dishes

includes three side selections

- **Pecan Sweet Potato Casserole** (veg, nuts)
- **Traditional Fresh Bread Stuffing**
- **Southern Green Beans** (veg)
- **Rustic Roots** carrots, parsnips, sweet potato, butternut squash, Brussel sprouts red pepper, fresh herbs. (vegan)
- **Vegetable Medley** Broccoli, cauliflower and carrots brown butter drizzle (veg)
- **Cinnamon Apples** (veg)
- **Butternut Squash Ravioli** (veg) with brown sugar sage cream sauce
- **Macaroni & Cheese** (veg)
- **Garlic Mashed Potatoes** (veg, GF)
- **Yukon Gold Baby Bakers** sea salt, cracked black pepper and extra virgin olive oil. (GF, vegan)

Add Holiday Desserts

\$6 per person

- **Holiday Cookie Table**
- **Country Pie Bar** Apple pie, Pumpkin pie, Berry pie
- **Hot ChocolateBar** with sugar cookies

Coffee and Fruit Infused
Water Decanter included

