



2026 holiday

Celebrate the season with London's Ultimate Catering
Let us alleviate the stress so you can savor the
celebration and enjoy every moment with your guests.

509-570-2348

events@londonsultimatecatering.com

**LONDON'S
ULTIMATE CATERING**

2026 holiday

Appetizers

Stationary

Roast Beef - \$9pp

caramelized onions, roast beef, & horseradish
crème fraîche

Port Pear - \$8pp

port roasted pear, whipped burrata, prosciutto,
wildflower honey, pistachios, and thyme.

Spiced Apple - \$7pp

apples roasted with fall spices, Boursin, toasted
walnuts, & fried sage

Bourbon Cherry - \$8pp

goat cheese, crispy pancetta, bourbon glazed
cherries, cardamom, & candied orange peel

Endives - \$7pp

endive, butternut squash, herb mascarpone,
roasted hazelnuts, & mini croutons

Sweet Potato - \$6pp

caramelized sweet potato pave, caramelized
onion, cypress grove fromage blanc, pomegranate
seeds, & spiced pumpkin seeds.

Meatballs - \$7pp

ricotta beef meatballs with apricot cardamon bbq
sauce

Chicken Satay - \$7pp

chicken, rosemary, apple cider & bourbon glaze
with maple garlic aioli

Tray Passed - chef /server attended

Gnocchi - \$9.50pp

ricotta gnocchi with brown butter, gorgonzola,
& fried sage

Butternut Squash Arancini - \$10pp

fried butter squash risotto stuffed with fresh
mozzarella and topped with chimichurri

Pork Belly - \$9pp

rootbeer bourbon glazed with pickled pear slaw

Lobster - \$13pp

chilled lobster, chive aioli, shaved fennel, & lemon
zest on buttered toast square

Potato Pave - \$8pp

potato pavé topped with crème fraîche
& apple radish slaw

Potato pavé - thinly sliced yukons layered with
parmesan & cream - baked and cubed.

Zabuton - \$13pp

seared Wagyu A5 steak bites with horse radish &
citrus crème fraîche

Seasonally inspired
dishes for any celebration

Displays

Large curated displays with holiday decor
35 servings minimum

Charcuterie Mantle - \$30pp

Sliced tomatoes, fresh mozzarella drizzled with
basil and balsamic vinegar, aged salami, herb
goat cheese logs, marinated mushrooms,
manchego, Jarlsberg, extra sharp cheddar cheese,
smoked salmon, Brie with a cherry plum compote,
cambozola, chorizo, apricot stilton, hickory smoked
almonds, herb olives, marinated tomatoes, point
reyes toma cheese, strawberries, grapes, pickled
asparagus, hummus, spinach dip, vegetables,
seasonal fruit, grilled crostini, crackers, and
gluten-free rice crackers.

Fondue - \$37pp

Three cheese fondue - Emmentaler, Gruyere, &
Fontina

Gruyere & Caramelized shallot fondue

Guinness & Irish cheddar fondue

Spinach ravioli, chorizo, radishes, roasted les
petites carrots, beef meatballs, chicken andouille
sausage, roasted baby potatoes, cubed sourdough
bread & cheese bread, granny smith apples, grilled
zucchini spears, cremini mushrooms, mini soft
pretzels, whole grain mustard, chimichurri, and
house marinara.



Service staff, equipment,
production fee, & sales tax are
additional.

\$1500 food minimum
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LONDON'S ULTIMATE CATERING

2026 holiday cocktail party

Stationary Appetizers Drop Off or Limited Service

Frost - \$30pp

Charcuterie Cone

small cone filled with hickory smoked almonds, apricots, salami, manchego, sharp cheddar, and marinated olives.

Meatballs

ricotta beef meatballs with apricot cardamon bbq sauce

Cougar Gold

cougar gold cheese, gruyere cheese, roasted garlic, shallots, parsley, and cream cheese. Served with hot with fried pita.

Caprese

fresh tomatoes, mozzarella, basil, balsamic reduction, olive oil, & crostini

Elf - \$31pp

Flank Steak Sliders

flank steak with a grilled onion and gorgonzola dressing on top of mini rolls with baby spinach.

Bacon Wrapped Dates

dates, bacon, blue cheese, red pepper & hazelnut romesco

Endives

endive, butternut squash, herb mascarpone, roasted hazelnuts, & mini croutons

Mediterranean Flat Bread

golden beets, kalamata olives, caramelized onions, parmesan, chimichurri, arugula, garlic olive oil & fig balsamic reduction.

Noel - \$46pp

Balsamic Steak Skewers

flank steak with balsamic garlic & cayenne reduction

Herb Shrimp Cocktail

jumbo shrimp, parsley, chives, & lemon zest. Served with cocktail sauce in a martini glass.

Bourbon Cherry

goat cheese, crispy pancetta, bourbon glazed cherries, cardamom, & candied orange peel on crostini

Spiced Apple

apples roasted with fall spices, Boursin, toasted walnuts, & fried sage on crostini

Brie Platter

brie topped with a whiskey caramel sauce, fried pita, herb olives, peppered salami, grapes, rice crackers, & apricots

Full Service - staffing required during event

Joyful - \$47pp

Charcuterie Mantle

see description on Page 2

Meatballs - tray passed

ricotta beef meatballs & apricot cardamon bbq sauce

Gnocchi - tray passed

ricotta gnocchi with brown butter, gorgonzola, & fried sage

Cheer - \$53pp

Zabuton - Tray Passed

seared Wagyu A5 steak bites with horse radish & citrus crème fraîche

Potato Pavé - Tray Passed

potato pavé topped with crème fraîche & apple radish slaw - potato pavé - thinly sliced yukons layered with parmesan & cream - baked and cubed.

Bourbon Cherry - Stationary

goat cheese, crispy pancetta, bourbon glazed cherries, cardamom, & candied orange peel

Endives - Stationary

endive, butternut squash, herb mascarpone, roasted hazelnuts, & mini croutons

Charcuterie Cone - Stationary

small cone filled with hickory smoked almonds, apricots, salami, manchego, sharp cheddar, and marinated olives.

Cougar Gold - Stationary

cougar gold cheese, gruyere cheese, roasted garlic, shallots, parsley, and cream cheese. Served with hot with fried pita.

Festivity- \$60pp

Fondue

See description on Page 2

Lobster - Tray Passed

chilled lobster, chive aioli, shaved fennel, & lemon zest on buttered toast square

Port Pear - Tray Passed

port roasted pear, whipped burrata, prosciutto, wildflower honey, pistachios, and thyme.

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additional for all catering events

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Seasonally inspired dishes for any celebration

Salads

Fall

arugula, marinated shaved fennel, pomegranate seeds, toasted hazelnuts, roasted pumpkin or acorn squash, feta cheese, & honey shallot vinaigrette

Pear

port poached pears, mixed greens, caramelized pumpkin seeds, raisins, gorgonzola cheese crumbles, & honey shallot vinaigrette.

Autumn Kale Salad

lacinato kale, roasted fall squash, dried cherries, chevre, toasted pumpkin seeds, & maple dressing

Citrus

dates, orange segments, pomegranate seeds, candied pistachios & goat cheese

Entrees

Osso Bucco Chicken

bone in chicken thighs braised with onions, carrots, celery, fire roasted tomatoes, wine and broth

Calvados Chicken

chicken breast, cider, apples, calvados, cream, thyme, & mushrooms.

Cranberry-Currant Chicken

chicken breast, cranberry, currant, red wine jus

Chicken & Dumplings

chicken, onion, celery, garlic, carrots, & peas topped with biscuits

Turkey

classic turkey brined, lightly smoked, & herb roasted.

Loin

pork braciola stuffed with parmesan, bread crumbs, prosciutto, & herbs

Classic Beef Bourguignon

beef slow roasted with carrots, onions, herbs, & mushrooms.

Zabuton

zabuton wagyu A5 steak served with citrus butter and chimichurri

Sides

Zaatar Squash

roasted acorn squash topped with zaatar spices, almonds, parsley, & mint

Parmesan Carrots

heirloom carrots, parmesan, thyme, ginger, & hot honey crisped to perfection.

Haricots Verts

green beans, garlic, lemon, tarragon, & roasted hazelnuts

Smashed Potatoes

red potatoes with horseradish creme fraiche

Potato Pavé

thinly sliced yukons layered with parmesan & cream - baked, cut, and served as large cubes

Pumpkin risotto

creamy risotto with parmesan cheese, herbs, & pumpkin.

Dressing

kale, sausage, thyme, garlic, country bread, gruyere, & parmesan.

Sweet Potato Gratin

sweet potatoes, sage, cream, pancetta, & parmesan.



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\$1500 food minimum

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2026 holiday dinner

Turkey \$46pp

Salad

mixed greens, raspberries, gorgonzola, almonds, & honey shallot dressing.

Garlic Green Beans

Rolls & Herb Butter

Dressing

kale, sausage, thyme, garlic, country bread, gruyere, & parmesan.

Smahed Potatoes

red potatoes with horseradish creme fraiche

Turkey Breast

turkey breast brined in citrus, lightly smoked, & roasted. Served with gravy and cranberry sauce.

Meatloaf \$45pp

Salad

mixed greens, raspberries, gorgonzola, almonds, & honey shallot dressing.

Grilled Asparagus

Cheddar Bay Biscuits

Sweet Potato Gratin

sweet potatoes, sage, cream, pancetta, & parmesan.

Meatloaf

Classic meatloaf wrapped with bacon and glazed with ancho chili tomato sauce.

Calvados Chicken \$46pp

Pear

port poached pears, mixed greens, caramelized pumpkin seeds, craisins, gorgonzola cheese crumbles, & honey shallot vinaigrette.

Zaatar Squash

roasted acorn squash topped with zaatar spices, almonds, parsley, & mint

Rolls & Herb Butter

Potato Pavé

thinly sliced yukons layered with parmesan & cream - baked, cut, and served as large cubes

Calvados Chicken

Chicken breast, cider, apples, calvados, cream, thyme, & mushrooms.

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\$1500 food minimum

Steak & Chicken \$66pp

Fall

pumpkin, marinated fennel, caramelized pumpkin seeds, pomegranate seeds, Jarlsberg cheese, arugula & honey shallot vinaigrette.

Haricots Verts

green beans, garlic, lemon, tarragon, & roasted hazelnuts

Rolls & Herb Butter

Smahed Potatoes

red potatoes with horseradish creme fraiche

Cranberry-Currant Chicken

chicken breast, cranberry, currant, red wine jus

Flank Steak

marinated, grilled, & chimichurri herb sauce.

Beef Bourguignon \$70pp

Poached Pear Salad

port poached pears, mixed greens, caramelized pecans, gorgonzola, & light shallot dressing.

Rolls & Herb Butter

Broccolini

garlic, extra virgin olive oil, lemon zest

Pumpkin Risotto

creamy Risotto, with parmesan cheese, herbs, & pumpkin.

Greek Freak Chicken

chicken thigh with greek herbs, lemons, & crispy leeks

Classic Beef Bourguignon

beef slow roasted with carrots, onions, herbs, & mushrooms.

Prime Rib \$75pp

Caesar

romaine, shaved Parmesan, house made croutons, & Caesar

Parmesan Carrots

heirloom carrots, parmesan, thyme, ginger, & hot honey

Parmesan Bread

Scalloped Potatoes

yukon gold potatoes thinly sliced and baked with parmesan cheese, thyme, garlic, and cream

Grain mustard glazed Chicken

bone-in chicken thigh glazed with grain mustard with creamy leek sauce.

Prime Rib

herb crusted prime rib, horse radish cream, au jus, & chimichurri sauces.

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2026 holiday budget friendly buffets

Italian - \$36pp

Caesar Salad

romaine, shaved parmesan, routons, & Caesar

Zaatar Squash

roasted acorn squash topped with zaatar spices, almonds, parsley, & mint

Tuscan Rolls & Herb Butter

Penne

penne with classic alfredo sauce

Italian Chicken

chicken breasts slow-roasted with tomatoes, garlic, Italian herbs, & parmesan.

Traditional \$36pp

Salad

Mixed greens tossed with sliced almonds, raspberries, gorgonzola cheese crumbles, & honey shallot vinaigrette.

Parmesan Carrots

heirloom carrots, parmesan, thyme, ginger, & hot honey crisped to perfection.

Tuscan Rolls & Herb Butter

Scalloped Potatoes

Yukon gold potatoes, parmesan, thyme, garlic, & cream.

Cranberry-Currant Chicken

chicken breast, cranberry, currant, red wine jus

Chicken Dumplings- \$39pp

Modern Wedge

artisan romaine wedge, tomatoes, bacon, gorgonzola, balsamic fig reduction, crispy shallots, & blue cheese dressing

Garlic Green Beans

Green beans, garlic, & butter.

Tuscan Rolls & Herb Butter

Sweet Potato Gratin

sweet potatoes, sage, cream, pancetta, & parmesan.

Chicken & Dumplings

chicken, onion, celery, garlic, carrots, & peas topped with biscuits

Ham - \$33pp

Green Bluff Salad

Mixed greens, sliced green apples, raisins, caramelized pecans, gorgonzola, & honey shallot vinaigrette.

Grilled Asparagus

Asparagus grilled with olive oil, & garlic.

Tuscan Rolls with Herb Butter

Scalloped Potatoes

Yukon gold potatoes, parmesan, thyme, garlic, & cream.

Traditional Ham

Bourbon, mustard, & orange glazed ham served with Bourbon honey mustard & roasted pineapple chutney.

Mustard Chicken - \$33pp

Caesar Salad

Romaine, shaved parmesan, routons, & Caesar

Parmesan Carrots

Heirloom carrots, parmesan, thyme, ginger, & hot honey crisped to perfection.

Southern Style Cornbread

Honey cornbread with whole kernels

Hashbrown Casserole

Hashbrowns, colby jack cheese, sour cream, onion, garlic, & cream.

Mustard Chicken

grain mustard glaze with a creamy leek sauce.



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