

2021 holiday salud cheers & festivities

Turkey \$43pp

London's Salad
mixed greens, raspberries, almonds, gorgonzola
Savory Bread Pudding
garlic, kale, thyme, sourdough, gruyere & parmesan
cheeses, and yams
Green Bean Casserole
house made mushroom gravy, green beans, & crispy
shallots
Mashed Potatoes
Turkey
Herb crusted frenched turkey breast served with
cranberry orange chutney and gravy

Ham \$40pp

Green Bluff Salad
mixed greens, apples, craisins, caramelized pecans,
gorgonzola
Caramelized Vegetables
fennel, carrots, and beets baked with Dijon butter and
dill
Rosemary Olive Bread
Scalloped Yams
yams, sage, rosemary, cream, garlic, gruyere,
parmesan, and nutmeg
Ham
spiral ham with maple bourbon glaze

Meatloaf- \$33pp

London's Salad
mixed greens, raspberries, almonds, gorgonzola
Grilled Asparagus
Cheddar Bay Biscuits
Mashed Potatoes with gravy
Meatloaf
wrapped with bacon and glazed with a sweet tomato
sauce.

Prime Rib \$58pp

Wedge Salad
prosciutto, gorgonzola, pumpkin seeds, tomatoes,
arugula, and blue cheese dressing.
Brussel Sprouts
Garlic, maple syrup, orange zest
Parmesan Bread
Scalloped Potatoes
Prime Rib
herb crusted prime rib served with au jus, horseradish
cream, and chimichurri

Short Ribs - \$55pp

Fall Salad
pumpkin, marinated fennel, hazelnuts, feta, arugula,
and pomegranate seeds
Grilled Asparagus
Rosemary Bread
Creamy Polenta
Braised Short Rib
roasted with red wine, garlic, onion, carrots, celery,
herbs, and beef stock

Pork Tenderloin - \$33pp

Beet Salad
arugula, borsin cheese, marcona almonds, beets
Charred Broccolini
Rosemary Bread
Scalloped potatoes
Pork Tenderloin
seared and roasted with white wine, heavy cream,
rosemary, and sage

Steak & Chicken- \$45pp

Butternut Squash Salad
maple roasted butternut squash, apples, craisins,
candied pepitas, greens
Garlic Green Beans
Parmesan Bread
Roasted Potatoes
Flank Steak
with chimichurri
Mustard Glazed Chicken
with creamy leek sauce



LONDON'S
ULTIMATE CATERING

Delivery, service staff, & rentals
charged separately.

509-570-2348

londonsultimatecatering.com
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Appetizer Displays

Frost \$29pp

Charcuterie Mantle

4ft wood mantle with shelf layered with goodies caprese crostini, aged salami, herb goat cheese logs, marinated mushrooms, extra sharp cheddar cheese, seasonal fruit, Alaskan smoked salmon, brie with whiskey caramel walnut sauce, manchego cheese, hickory smoked almonds, herb olives, seasonal cheese, marinated tomatoes, cambozola cheese, grapes, grilled crostini, crackers, & gluten free crackers.

Moroccan Meatballs

Hand-rolled beef and lamb meatballs with tomato & herb lemon sauce.

Roasted Grape Crostini

crostini topped with creamy honey goat cheese and thyme roasted grapes

Elf \$30pp

Flank Steak Sliders

flank steak, grilled onion & gorgonzola dressing on top of house made mini rolls with baby spinach.

Caprese Crostini

fresh mozzarella, tomatoes, basil, olive oil, & fig balsamic glaze.

Charcuterie Cone

cone with hickory smoked almonds, apricots, salami, manchego and gouda cheeses & herb marinated olives.

Chicken Curry Salad

roasted chicken, green onions, cilantro, apples, grapes, golden raisins, and cashews. topped with a sweet spicy bacon chutney.

Noel \$37pp

Balsamic Steak Skewers

grilled flank steak tossed with a spicy balsamic glaze.

Charcuterie Tray

aged salami, herb goat cheese logs, manchego cheese, smoked salmon, brie with a whiskey caramel walnut sauce, hickory-smoked almonds, herb olives, and grapes. served with grilled crostini, crackers, & gluten-free options. seasonal fruit and vegetable items.

Herb Shrimp Cocktail

Jumbo shrimp poached and tossed with parsley, chives, & lemon zest. served with cocktail sauce in a martini glass.

Mediterranean Flatbread

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

Tray Passed Appetizers

Joyful \$35pp

Charcuterie Mantle

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Pork Belly Terrada

pork belly, spicy root beer & bourbon glaze on top of sliced green apples & micros

Arancini

risotto balls stuffed fresh mozzarella, fried on-site & served hot in mini cups with chimichurri sauce

Modern Pigs in a Blanket

puff pastry wrapped grass fed beef sausage & topped with grain mustard.

Cheer \$40pp

Beef Tenderloin Tips

beef tenderloin tips served with gorgonzola cream sauce or chimichurri sauce

Seared Scallop Pave

seared scallop, potato pave, Dijon cream, prosciutto crisp & micros

Vegan Japanese Gyoza

housemade gyoza with mushrooms, cabbage, carrots, chives, fresh ginger, cilantro, sake, and sesame oil.

Charcuterie Tray

aged salami, herb goat cheese logs, manchego cheese, smoked salmon, brie with a whiskey caramel walnut sauce, hickory-smoked almonds, herb olives, grapes, grilled crostini, crackers, gluten free crackers, seasonal fruit & vegetables

Festivity - \$37pp

Crab Cakes

alaskan king crab, lemon, ginger, garlic, Dijon, chives, & ancho chile sauce

London's Stuffed Mushrooms

artichoke, spinach, jalapeno, and green onion stuffed baby portabella mushrooms. Topped with gluten free breadcrumbs and parmesan

Lemongrass Chicken banh mi Crostini

chicken, lemongrass, lime, & sriracha sauce, pickled vegetables, & cilantro

Mini Charcuterie Planks

individual mini cedar planks with manchego cheese, gouda, herb olives, hickory smoked almonds, aged salami, and smoked salmon.

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