



2025 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

2025

holiday

Appetizers

Stationary

Dates - \$7pp

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

Sweet Potato - \$6pp

herb goat cheese, sweet potato pave, pomegranate, & spiced pumpkin seeds.

Salmon Canape - \$9pp

House-smoked peppered Alaska salmon, rye toast, capers, lemon dill fromage, & radish slaw

Meatball - \$8pp

Beef meatball & bourbon, chili, molasse glaze served with chimichurri herb sauce

Steak - \$8pp

Flank steak, caramelized onions, herb mushrooms, & creme with a hint of horseradish on crostini

Prosciutto Canape - \$7pp

prosciutto, brie, fig & plum compote, & mike's hot honey on puff pastry

Caprese Crostini - \$6pp

Mini heirloom tomatoes, mini mozzarella, basil pearls, herb mascarpone, pea shoots & crostini

Brie Platter - \$8pp

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

Tray Passed

Gnocchi - \$8pp

Ricotta gnocchi with brown butter, gorgonzola, & fried sage

Butternut Squash Arancini - \$9pp

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

Pork Belly - \$7pp

Beer glazed with pickled pear

Lobster - \$12pp

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

Steak - \$12pp

house-made potato chip with tenderloin tips, horseradish crème, caramelized onions, & micros

Seasonally inspired
dishes for any celebration

Displays

Large curated displays with holiday decor
35 servings minimum

Charcuterie Mantle - \$26pp

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 tomatillo cheese, strawberries, grapes, pickled asparagus, hummus, spinach dip, vegetables, seasonal fruit, grilled crostini, crackers, and gluten-free rice crackers.

Fondue - \$34pp

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.



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

\$1200 food minimum

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2025 holiday cocktail party

Stationary

Frost - \$30pp

Charcuterie Cone

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

Meatball

Beef meatball & bourbon, chili, molasse glaze

Cougar Gold

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

Caprese

Mini mozzarella, tomatoes, basil, olive oil, & balsamic reduction on crostini

Elf - \$30pp

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

Sweet Potato

Rosemary whipped cream cheese, & orange gelee on a crispy sweet potato chip

Mediterranean Flat Bread

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

Noel - \$42pp

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.

Salmon Canape

House-smoked peppered Alaska salmon, rye toast, capers, lemon dill fromage, & radish slaw

Crudite

cucumber, grilled zucchini, asparagus spear, edamame, pea shoots, spinach dip.

Brie Platter

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

Tray Passed & Stationary

Joyful - \$40pp

Charcuterie Mantle

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 tomatillo cheese, strawberries, grapes, pickled asparagus, grilled crostini, crackers, & gluten-free rice crackers.

Modern Pigs - Tray Passed

Puff pastry-wrapped beef sausage & grain mustard.

Gnocchi - Tray Passed

Ricotta gnocchi with brown butter, gorgonzola, & fried sage

Cheer - \$48pp

Beef Tenderloin Tips - Tray Passed

Beef tenderloin seared with butter & garlic. Served in mini with gorgonzola cream sauce

Mushrooms - Tray Passed or Stationary

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

Charcuterie Cone - stationary

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

Salmon Canape - stationary or tray passed

House-smoked peppered Alaska salmon, rye toast, capers, lemon dill fromage, & radish slaw

Caprese

Mini mozzarella, tomatoes, basil, olive oil, & balsamic reduction on crostini

Festivity- \$60pp

Fondue

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.

Lobster - Tray Passed

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

Steak - Tray Passed

house-made potato chip with tenderloin tips, horseradish crème, caramelized onions, & micros

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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.

Harvest

greens, dried cherries, oranges, celery, scallions, roasted pecans, & maple Dijon vinaigrette

Beet

Beets, grapefruit segments, marcona almonds, greens, goat cheese, asparagus spears, & mustard lemon vinaigrette.

Entrees

Fete Chicken

Airline chicken, cranberries, thyme, toasted hazelnuts, bread & cheese crumble topping, & cranberry sauce.

Apple Bourbon Chicken

Bone in chicken thigh, smoky bourbon, dijon mustard, apples, cream, & sharp cheddar

Rosemary & Juniper

Airline chicken breast, rosemary, juniper, creamy and light peppered gravy, and blackberries as garnish

Loin

Pork bracirole stuffed with parmesan, bread crumbs, prosciutto, & herbs

Prime Rib

Peppercorn-crusted Prime Rib served with rosemary au jus, horseradish crème fraîche, and chimichurri sauce.

Short Ribs

Braised bone in beef short ribs slow braised in a port wine reduction, garlic, splash of whiskey, fresh herbs, caramelized onions, & burnt orange.

Sides

Pumpkin risotto

Creamy risotto with parmesan cheese, herbs, & pumpkin.

Savory Bread Pudding

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

Butternut squash

butternut squash, orange zest, maple syrup, & roasted pecans.

Parmesan Carrots

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

Cauliflower gratin

goat cheese, parmesan cheese, bacon, & herbs

Baby Pots

super crispy baby yukons, pancetta, & thyme

Sweet Potato Gratin

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

Hasselback Sweet Potatoes

Garlic butter & lemon gremolata

Haricots Verts

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

Brussel Sprouts

Maple syrup & pancetta



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LONDON'S ULTIMATE CATERING

2025 holiday dinner

Turkey \$42

Traditional Green Salad

Mixed greens, grape tomatoes, cucumbers, lightly pickled red onions, & honey shallot vinaigrette.

Garlic Green Beans

Rolls & Herb Butter

Savory Bread Pudding

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

Mashed Potatoes

Creamy mashed potatoes with butter, cream, garlic, & white pepper.

Turkey Breast

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

Meatloaf \$42

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.

Apple Bourbon Chicken \$42pp

Green Bluff Salad

Mixed greens, sliced green apples, raisins, caramelized pecans, gorgonzola, & light shallot dressing.

Garlic Green Beans

Rosemary Olive Oil Bread w Herb Butter

Hasselback Sweet Potatoes

garlic butter & lemon gremolata

Apple Bourbon Chicken

Airline chicken breast, smoky bourbon, dijon mustard, apples, cream, & sharp cheddar

Steak & Chicken \$56

Fall

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

Grilled Asparagus

Rosemary Olive Oil Bread & Herb Butter

Scalloped Potatoes

Yukons, cream, parmesan, & herbs

Five Spice

Chicken breast, Five spice, plum, onion, garlic, ginger, & plum sauce

Flank Steak

Marinated, grilled, & chimichurri herb sauce.

Short Ribs \$68

Poached Pear Salad

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

Rosemary Olive Oil Bread w Herb Butter

Charred Broccolini

Pumpkin Risotto

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

Rosemary & Juniper

Bone In chicken thigh, rosemary, juniper, creamy and light peppered gravy, and blackberries as garnish

Braised Short Ribs

Braised bone in beef short ribs slow braised in a port wine reduction, garlic, splash of whiskey, fresh herbs, caramelized onions, & burnt orange.

Prime Rib \$66pp

Salad

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

Garlic Green Beans

Parmesan Bread

Fingerlings

Fingerlings roasted with garlic & herbs

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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LONDON'S ULTIMATE CATERING

2025 holiday budget friendly buffets

Italian - \$36pp

Caesar Salad

Romaine, shaved parmesan, routons, & Caesar

Caprese Salad

Tomatoes, mozzarella, olive oil, basil, balsamic reduction, & arugula.

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.

Grilled Asparagus

Asparagus grilled with olive oil, and garlic.

Tuscan Rolls & Herb Butter

Scalloped Potatoes

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

Mediterranean Chicken

Chicken breast, multi-colored bell peppers, parsley, & sun-dried tomato cream sauce.

Greek Freek- \$40pp

Classic Wedge Salad

Wedge, multicolored grape tomatoes, maple smoked bacon, gorgonzola, balsamic fig reduction, arugula, crispy shallots, & blue cheese dressing.

Garlic Green Beans

Green beans, garlic, & butter.

Tuscan Rolls & Herb Butter

Mashed Potatoes

Creamy mashed potatoes with butter, garlic, cream, & white pepper.

Greek Freek Chicken

Marinated bone in chicken thigh, herbs & lemon, bacon sage cream sauce, & crispy fried leeks.

Ham - \$32pp

Green Bluff Salad

Mixed greens, sliced green apples, craisins, 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.

BBQ 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.

Tennessee BBQ Chicken

Marinated bone-in chicken thighs roasted with Tennessee BBQ mustard sauce



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