



2023 fall & 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.

LONDON'S
ULTIMATE CATERING

2023 fall & holiday

Seasonally inspired
dishes for any celebration

Appetizers

Stationary

Bacon Wrapped Dates - \$7pp

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

Salmon Canape - \$9pp

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

Meatball - \$8pp

Beef meatball & bourbon, chili, molasse glaze

Port Pear - \$7pp

Fried mini pita round, tarragon goat cheese, port pears, & fried fennel

Sweet Potato - \$8pp

Caramelized sweet potato pave, caramelized onion, Cypress Grove fromage blanc, pomegranate seeds, & spiced pumpkin seeds.

Hard Cider Chicken Satay - \$8pp

Chicken, rosemary apple djon glaze & bourbon maple garlic aioli

Mini Croque Monsieur - \$7pp

Prosciutto, gruyere, mustard bechamel sauce, & puff pastry

Tray Passed

Gnocchi - \$8pp

Ricotta gnocchi with brown butter, gorgonzola, & fried sage

Salmon Bites - \$10pp

Alaska red salmon lightly smoked, wrapped in bacon, crisped, & topped with a light spicy root beer glaze

Yaki Onigiri - \$7pp

Grilled rice ball with miso, chives, sweet potato, furikake, & pickled watermelon radish.

Butternut Squash Arancini - \$9pp

Fried butternut 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

Displays

Large curated displays with holiday decor
35 servings minimum

Charcuterie Mantle - \$24pp

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, and gluten-free rice crackers.

Mezze Mantle - \$26pp

Hummus, herb olives, muhammara, hot spinach dip, Persian cucumbers, marinated & grilled vegetables, pepperoncinis, fried pita rounds, grilled rustic bread, marinated mushrooms, bruschetta, marinated feta, prosciutto wrapped roasted carrots with chili pomegranate glaze, medjool dates, Marcona almonds, & dried apricots

Ciliegine balls- extra virgin olive oil, red wine vinegar, sun-dried tomatoes, garlic, and herbs

Tapenade - kalamata olives, chopped grape tomatoes, garlic, roasted walnuts, fresh mozzarella, and basil

Roasted artichoke hearts

feta cheese, sun-dried tomatoes, & capers

Fondue - \$33pp

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.

\$1200 food minimum

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2023 holiday cocktail party

Stationary

Frost - \$29pp

Charcuterie Cone

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

Meatball

Beef meatball & bourbon, chili, molasse glaze

Hard Cider Chicken Satay

Chicken breast marinated with a rosemary apple djon marinade, grilled, and served with a bourbon maple garlic aioli

Caprese

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

Caramelized sweet potato pave, caramelized onion, Cypress Grove fromage blanc, pomegranate seeds, & spiced pumpkin seeds.

Mini Croque Monsieur

Prosciutto, gruyere, mustard bechamel sauce, & puff pastry

Noel - \$40pp

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

Port Pear

Fried mini pita round, tarragon goat cheese, port pears, & fried fennel

Apple Whiskey Brie Platter

Brie, caramel whiskey sauce, apple slices, grilled crostini, ginger snaps, apricots, herb olives, & grapes

Tray Passed & Stationary

Joyful - \$37pp

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 - \$44pp

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.

Yaki Onigiri - Tray Passed or Stationary

Grilled rice ball with miso, chives, sweet potato, furikake, & pickled watermelon radish.

Salmon Bites - Tray Passed or Stationary

Alaska red salmon lightly smoked, wrapped in bacon, crisped & topped with a light spicy root beer glaze

Festivity- \$57pp

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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Salads

Fall Salad

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

Pear Salad

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

Harvest

Baby kale, roasted celeriac root, fried goat cheese, dates, & almonds with a sherry vinaigrette

Beet

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

Entrees

French Onion Chicken

Airline chicken breast, caramelized onions, & gruyere

Coq au vin

Classic French dish - braised chicken thighs, carrots, onions, bacon, garlic, red wine, & thyme.

Grilled Apple Cider Chicken

Airline chicken with roasted apples, bacon sage cream sauce, & crispy fried leeks.

Marbella Chicken

Airline chicken with prunes, apricots, Spanish olives, & capers.

Turkey Breast

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

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.

Charred Cauliflower

Harissa tahini, medjool dates, dill, mint, & pistachios

Veg

Roasted acorn squash, balsamic shallots, celery root, rutabaga, rosemary vinaigrette & fried sage

Sweet Potato Gratin

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

Savory Bread Pudding

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

Hasselback Sweet Potatoes

Garlic butter & lemon gremolata

Haricots Verts

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

Creamed Spinach & Parsnips

Spinach, parsnips, cream, thyme, shallots, nutmeg, & parmesan

Brussel Sprouts

Maple syrup & pancetta

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\$1200 food minimum

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2023 holiday dinner

Turkey \$40

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 Cider Chicken \$40pp

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

Grilled Apple Cider Chicken

Airline chicken with roasted apples, bacon sage cream sauce, & crispy fried leeks.

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Steak & Chicken \$49pp

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

French Onion Chicken

Bone-in chicken thigh, caramelized onions, & gruyere

Flank Steak

Marinated, grilled, & chimichurri herb sauce.

Short Ribs \$59

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.

Marbella Chicken

Bone-in chicken thigh with prunes, apricots, Spanish olives, & capers.

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 \$63pp

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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2023 holiday budget friendly

Italian - \$35pp

Caesar Salad

Romaine, shaved parmesan, routons, & Caesar

Caprese Salad

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

Rosemary Olive Oil Bread & Herb Butter

Penne

Penne with classic alfredo sauce

Italian Chicken

Airline 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.

Rosemary Olive Oil Bread & Herb Butter

Scalloped Potatoes

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

Mediterranean Chicken

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

Greek Freek- \$38pp

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.

Parmesan Bread

Mashed Potatoes

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

Greek Freek Chicken

Airline chicken breast, herbs & lemon, bacon sage cream sauce, & crispy fried leeks.

Ham - \$32pp

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.

BBQ Chicken - \$35pp

Caesar Salad

Romaine, shaved parmesan, routons, & Caesar

Winter Carrots

Roasted multi colored carrots with spicy blood orange glaze

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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2023 holiday desserts

Dessert Stations

Holiday Dessert Display - \$18pp

Designed Christmas display tiered with poinsettias, holiday décor, and greenery.

Pumpkin Mousse

Mini cups, pumpkin mousse, ginger snaps, & caramelized pumpkin seeds

Macarons

French macaron flavor varitey

Cake Bites

Chocolate

Joconde biscuit, buttercream, chocolate ganache

Passion Fruit

Joconde biscuit, mango, passionfruit bavarian cream

Fresh Strawberries

Sanders Dark Chocolate Sea Salt Caramels

Beignets

French style beignets stuffed with raspberry cream

Brownie Bar - \$14pp

Rich brownies with guest choices of toppings
- vanilla bean ice cream, salted caramel sauce, chocolate sauce, raspberry sauce, whipped cream, and fresh strawberries.

Flambe Station - \$16pp

Guest choices of glazed donut holes, bananas, and seasonal fruit flambe'd with fireball and Meyers rum. Served in martini glasses on top of vanilla bean ice cream, salted caramel sauce, and candied nuts. Chef Station

Lil Punkin Pie Station - \$12pp

Individual pies served with vanilla bean ice cream, salted caramel sauce, and candied pumpkin seeds. Client to select 3 pie flavors from Lil Punkin Pie for guests to choose from.

Beignets - \$7pp

French style beignets stuffed with raspberry cream and chocolate nutella, strawberries, and chantilly whipped cream.



Plated Desserts

Chocolate Bundt Cake - \$8pp

Gluten free chocolate mini bundt cake, lemon curd, kahlua whip, & strawberries.

Citrus Olive Oil Cake - \$9pp

Rich olive oil citrus cake, citrus glaze, cranberry orange compote, & whipped cream

Poached pear \$9pp

Port poached pear, mascarpone mousse, pumpkin seed crumble

Classic Vanilla Crème Brulee - \$8pp

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