



— HOLIDAY MENU —

We love holiday foods and we love to share them with you! Here you'll find our offerings for your table. The minimum order will be for 10 of any one item (baked brie and whole pies excepted). We can deliver to your door or you can pickup at our kitchen. Either way we'll make your holiday feast easy and delicious!

If you prefer to eat out check our menu at Solstice Winter Bistro!

Appetizers

- Bruschetta display with olive oil-rubbed baguette rounds, and choice of two toppings: Tomato, basil and garlic confit; eggplant caponata; green olive tapenade, or white bean and pickled onion relish - \$5
- Smoked salmon with dill, lemons, caper and red onions. Served with crackers and flatbreads - \$6
- Crab cakes with remoulade dipping sauce - \$6
- Crispy shell filled with avocado and crab salad, micro arugula garnish - \$5 (2pcs)
- Chorizo-stuffed dates with bacon shingle - \$4 (2pcs)
- Asparagus wrapped with prosciutto - \$5 (2pcs)
- Jerked pork lollipop with bacon, mango sauce for dipping - \$5 (2pcs)
- Meatballs (2 pieces)
 - Traditional beef with red bbq sauce - \$4
 - Buffalo with rich nutmeg-mushroom sauce - \$5
 - Lamb and mint with lemon masala yogurt - \$5
- Brie baked in puff pastry with - choice of filling below - served with crackers and flatbreads - Full wheel (25-30 people) \$80; Half wheel (10-15 people) \$40
 - Chipotle-apricot preserves and hazelnuts
 - Blackberry jam with masala spice
 - Tomato jam
 - Marsala soaked figs, walnut and rosemary

Salads

- Mixed greens with dried peach, toasted almonds, Haystack goat cheese, white balsamic vinaigrette. \$7.50
- Field greens with roasted pear dressing, toasted walnuts, bacon, blue cheese crumbles and pickled golden beets. \$7.50

Soups

- Butternut squash with sage maple crème fraiche \$6
- Creamy roast cauliflower \$6
- Potato leek \$6

Main Courses

- Turkey breast with dry sherry-rosemary gravy. \$15
- Snake River Farms Kurobuta ham with roasted chile-apricot glaze, pan jus. \$11
- Seared filet of beef with rosemary and port sauce - \$32
- Braised beef brisket, tomato, rosemary and garlic coulis - \$15
- Cider-brined pork loin, caramelized shallot and coarse mustard cream - \$15
- Chicken Saltimbocca with capocola, sage, smoked provolone and balsamic reduction - \$15
- Corn-crusting trout with pickled shiitake relish - \$19
- Pasta with sage cream, roasted butternut squash, toasted hazelnuts, pork-apple-gouda sausage - \$15

- Sweet pepper stuffed with quinoa, roasted vegetables and asiago cheese, basil cream - \$16

Sides

- Mashed potatoes with roasted garlic and chive. \$7.50
- Sourdough, hazelnut and fennel stuffing. \$7.50
- Homemade mac and cheese - \$6
- Broccoli with herbed butter - \$6
- Green beans, with lemon, madeira wine and thyme - \$6
- Green beans with wild mushroom butter, pecan wood bacon and crispy onions. \$7.50
- Brussels sprouts oven roasted with honeycrisp apple, toasted walnut and mustard seed, tarragon vinegar. \$7.50
- Roasted sweet potatoes with chipotle and cambazola cheese. \$7.50
- Cranberry compote with shallot, orange and cinnamon. \$2

Desserts

- Toasted pecan pie with Kentucky bourbon, chocolate chips. With whipped cream. Serves 6-8. \$36
- Fuji apple pie with ginger and five spice. With whipped cream. Serves 6-8. \$36
- Classic pumpkin pie. With whipped cream. Serves 6-8. \$28
- Caramel and chocolate bread pudding, hard rum sauce - \$6
- Signature molasses cookies - \$1.50