HOLIDAY CATERING

Gourmet Holiday

$34 per person 20-guest minimum

Buffet-style catering in trays. Delivery and setup options below.

01 THE GOURMET PACKAGE

Garlic-thyme tri-tip

Pistachio-cranberry chicken

Approximately 6 oz cooked protein total per guest, split evenly unless specified.

- **Rosemary-roasted potatoes**
- **Assorted bread basket**
- **Winter greens salad**
  Mixed greens, pear, goat cheese, candied walnuts & champagne vinaigrette.

02 SWAP OPTIONS

SWAP OUT	SWAP IN	PER PERSON
Winter greens salad	Roasted vegetables	**$0**
Rosemary-roasted potatoes	Garlic mashed potatoes	**$0**
Rosemary-roasted potatoes	Baked mac & cheese Parmesan-panko crust	**+$1**

Side swaps apply to the full order. Appetizers and desserts are additional.

03 APPETIZERS & STATIONS

Classic charcuterie board — **$300**
(Feeds up to 30 as an appetizer)

Premium charcuterie board — **$500**
(Feeds up to 30 as an appetizer)

Mac & cheese cups — **$60**
20 cups, 3 oz each (serves 20)

Cocktail meatball skewers — **$50**
20 skewers; two meatballs each, marinara (serves 20)

Spinach & artichoke dip — **$150**
With tortilla chips (serves up to 30 as an appetizer)

04 DESSERT ADDITIONS

Sold whole

New York-style cheesecake
14 slices — **$60**

Caramel cheesecake
16 slices — **$70**

Nutella cheesecake
16 slices — **$70**

Italian tiramisu
16 portions — **$75**

05 DELIVERY & SERVICE

Pickup Free - located in Van Nuys.

Delivery $50-$75 within our standard service area; confirmed by address.

BUFFET SETUP

$150: up to 50 guests / $200: 51-100 / $250: 101-150

Over 150 guests: custom quote. Delivery is separate.

Includes full buffet setup; warming equipment, fuel, serving utensils, and labels.

** Equipment stays with you; staff do not remain. One buffet area included.*

Additional appetizer stations, multiple buffet areas, or extensive menus quoted separately.

Full service Custom quote based on staffing, hours, cooking, and rentals.

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