



CHEF DANE

CATERING & DELIVERY

HOLIDAY 2024

DESIGN-YOUR-OWN HOLIDAY MENU

CREATE AN UNFORGETTABLE EXPERIENCE!

Customize your own menu from a mix of modern and classic favorites. Every personalized menu comes with cranberry sauce, freshly baked dinner rolls with butter, and your selected options from the list below. We also provide all the essentials: serving utensils, eco-friendly sugarcane plates, recycled napkins, and plant-based cutlery.

Holiday decorations available upon request.

FRESH FROM THE OVEN CHOOSE 3

POULTRY SELECTIONS

Whole Oven Roasted Turkey & Homemade Gravy
Caprese Chicken
Holiday Stuffed Chicken with Spinach,
Feta & Pine Nuts (+\$3.00 pp)

BEEF SELECTIONS

Slow Cooked Vegetable & Herb Pot Roast
Flat-Iron Steak Medallions
with Malbec Demi Glace (+\$3.00 pp)
Pepper & Sea Salt Encrusted Prime Rib Au Jus (+\$7.00 pp)
Tuscan Braised Beef
Beef Wellington with a Tri-color Peppercorn Demi (+\$7.00 pp)

SEAFOOD SELECTIONS

Bronzed Salmon Filet (+\$3.00 pp)
Salmon Buon Natale
Pomegranate Glazed Salmon Fillet
Classic Shrimp Scampi (+\$3.00 pp)

PORK SELECTIONS

Honey-Dijon Glazed Ham
Herb Stuffed Pork Loin
Apricot Glazed Ham

VEGETARIAN / VEGAN SELECTIONS

Eggplant Parmesan with our Homemade Marinara
Oven Roasted Stuffed Acorn Squash (Vegan & GF)
Winter Grain Stuffed Bell Peppers (Vegan & GF)
Cranberry-Tarragon Quinoa Croquettes

SIDES & DESSERTS CHOOSE 4

SALADS

Classic Caesar Salad
Mixed Greens, Apple, Walnut & Cranberry Salad
Spinach, Walnut & Gorgonzola Salad
Harvest Salad
Quinoa & Vegetable Salad

SIDES

Homestyle Mashed Potatoes
Scalloped Potatoes Au Gratin
Wild Rice Pilaf
Sweet Potato with Caramelized Onions
Cornbread & Cranberry Stuffing
Creamy 4-Cheese Mac
Broccoli with Roasted Golden & Red Beets
Honey Glazed Vegetable Medley (Vegetarian & GF)
Roasted Brussel Sprouts (Vegan & GF)
Sweet Potato Mash
Fingerling Potatoes with Sea Salt

DESSERT

Assorted Bite-Size Holiday Desserts
Holiday Cookies
Homemade Apple, Pumpkin, Blueberry or Pecan Pies
Mixed Berry Cobbler with Whip Cream
Apple Streusel
Cranberry-Orange Upside-Down Cake
Vanilla Bean Panna Cotta

MENU SELECTION	20 - 34 GUESTS	35 - 49 GUESTS	50 - 74 GUESTS	75 - 99 GUESTS	100 - 149 GUESTS	150 - 199 GUESTS	200 - 300 GUESTS	300 + GUESTS
DESIGN-YOUR-OWN	\$41.45	\$40.95	\$40.45	\$39.95	\$39.45	\$38.95	\$38.45	CALL

FULL-SERVICE BAR CATERING

Beer, wine, spirits and specialty cocktail creations served by licensed and friendly bartenders. Call us for options and a quote!

PHONE: 206.794.0812

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