



END OF YEAR CELEBRATIONS

BON APPÉTIT
CATERING AT PENN



To book your next event, please contact:
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... MINI MOUSSES ...

\$24 per dozen

HOLIDAY BARK layered white and dark chocolate mousse with a hint of mint, crushed candy canes

BANANAS FOSTER banana mousse with a touch of vanilla and myers rum, salted caramel drizzle

CANDIED YAM sweet yam flavored mousse, candied pecan crumble, molasses drizzle

... HORS D'OEUVRES ...

Priced per dozen – 4 dozen order minimum

HOLIDAY SHORT RIB TARTLET – \$28.35

MINI SMOKED SALMON “BLT” – \$28.35

SPINACH AND SWEET POTATO PUFFS – \$19.95

VEGAN PHYLLO CAPONATA – \$19.95

... PASTA STATION ...

\$11.45 – Priced per person

Self-Served or add a Chef Attendant who will make pasta to order for your guests!

PASTA (SELECT TWO): cavatappi, pappardelle, orecchiette

SAUCES (SELECT TWO): bolognese, pesto, pomodoro, alfredo

TOPPINGS: pancetta, grilled shrimp, roasted chicken, sweet peas, parmesan reggiano, broccoli rabe,
kalamata olives, roasted red peppers, chopped parsley, cherry tomatoes, crushed red pepper

INCLUDES GARLIC KNOTS, HERBED FOCACCIA AND SEASONED OLIVE OIL

... RISOTTO & LATKE STATION ...

\$9.45 – Priced per person

WILD MUSHROOM RISOTTO CAKES (MWG-CI)

TRADITIONAL POTATO LATKES (VG)

TOPPINGS: sour cream, caramelized onions, apple sauce, lemon artichoke ragout, grilled corn salad, and olive tapenade

... HOLIDAY DIM SUM ...

\$9.25 – Priced per person • Includes 1 piece of each per person

LEMONGRASS CHICKEN POTSTICKER sweet soy, sesame and wasabi dipping sauce

VEGAN SAMOSAS coriander yogurt

CHORIZO EMPANADA lime sour cream

SHORT RIB AND MUSHROOM FRIED RAVIOLI red wine mushroom glaze

HOLIDAY BUFFET

\$27 PER GUEST

Your Holiday Buffet includes One Salad, Two Entrées, One Starch, One Vegetable, and One Side
Presented on a decorative & festive buffet

Ask our team about adding Seasonal Dessert, Hot and Cold Beverages!

SALAD (Select One)

ROQUEFORT AND POACHED PEAR mixed greens, yellow heirloom tomatoes, toasted walnuts, orange thyme vinaigrette, topped with mulled wine poached pears and crumbled roquefort

CHOPPED WEDGE SALAD crisp romaine and iceberg lettuce, cherry tomatoes, red onion, crumbled bacon, cracked black pepper with creamy avocado dressing

ENTRÉE (Select Two)

KOJI DRY AGED RIBEYE served with cold smoked rosemary compound butter

FENNEL ROASTED PORK LOIN with fennel, garlic and shallots, braised apples and natural jus

MAPLE PECAN CRUSTED SALMON with sweet and spicy pecans, and roasted cranberries

BRINED TURKEY with pomegranate relish

VEGAN CARROT AND PARSNIP "OSSO BUCO" with roasted shallots, and king oyster mushrooms

STARCH (Select One)

TRI-COLORED DAUPHINOISE POTATOES with sweet cream reduction, sautéed onions and gruyere

CANDIED YAMS (MWG-CI) (V) with sweet and spicy pecans

WILD RICE (MWG-CI) (V) with roasted garlic, sautéed onions and wild mushrooms

RED BLISS POTATOES (MWG-CI) (V) with roasted garlic and caramelized onions

MASHED POTATOES (MWG-CI) with sour cream and chives

HOLIDAY RISOTTO (MWG-CI) mixed with fresh herbs, roasted parsnips, acorn and butternut squash

VEGETABLE (Select One)

ACORN SQUASH (MWG-CI) (V) with fennel apple chutney

CAULIFLOWER & CELERY ROOT MOUSSELINE (MWG-CI) whipped with butter and sweet cream

BRUSSEL SPROUTS (MWG-CI) sprinkled with Himalayan sea salt

TRUFFLED BEETS (MWG-CI) (V) with fresh thyme and white truffle oil

BRAISED KALE (MWG-CI) (V) braised in cider reduction

GLAZED CARROTS (MWG-CI) (V) pomegranate glazed

SIDE (Select One)

WINTER FRUIT AND NUT STUFFING (V) with fresh herbs, toasted brioche and white wine broth

TRADITIONAL HOLIDAY STUFFING with onions, herbs, celery, butter, broth and artisan bread

HERB ROASTED ROOT VEG (MWG-CI) (V) with garlic shallots and herbs

CORN BREAD with sweet butter and cranberry relish

BUTTER MILK BISCUITS drizzled with clover honey and served with sweet butter