

Seasonal Plated Meals

Plated meals include assorted rolls and butter, dessert, iced tea, coffee and tea service. Priced per person, minimum order 20 guests.


Braised Beef Short Rib

\$39.00

 Herbed Chevre & Lentil Green Salad

Braised Beef Short Rib

 Scalloped Potatoes with Cheddar Cheese


  Charred Brussels Sprouts



 Pumpkin, Apple & Berry Crisp

Honey Glazed Salmon

\$35.00

 Southwest Watercress Salad

 Honey Glazed Salmon with Herb Citrus Yogurt Sauce

  Turmeric Basmati Pilaf

  Balsamic Swiss Chard with Shallots

Crème Brûlée Cheesecake with Caramelized Apple Compote

Zucchini Stuffed with Apple Couscous

\$25.00

 Southwest Watercress Salad

  Zucchini Stuffed with Apple Couscous

  Charred Brussels Sprouts

  Pumpkin Panna Cotta

Maple Glazed Turkey Breast

\$25.00

 Spinach, Cranberry & Pumpkin Seed Salad with Balsamic Vinaigrette

Maple Glazed Roasted Turkey Breast with White Mushroom Sauce

 Glazed Roasted Root Vegetables



 Brazilian Mashed Sweet Potatoes

  Pumpkin Panna Cotta

Add Soup to any Plated Meal

Sold by the guest, minimum order 12 servings

Butternut Squash Soup \$3.50

  Cabbage & White Bean Soup \$2.00

Festive



Celebrate the season with our delicious winter menu. Suitable for all occasions.

Available

November 2nd, 2024 - January 3rd, 2025


QUEEN CITY
CATERING CO.

Queen City Catering

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<https://queencitycatering.catertrax.com/>





Holiday Party

\$14.00 per guest
minimum order 30



-  Sicilian Arancini served with Roasted Tomato Sauce
-  Grilled Vegetable Antipasto Platter with Grissini

APPETIZERS – Select up to 4

Beef Patty Melt Canape

-  Steamed Edamame Dumpling with Ponzu Dipping Sauce
- Lamb Kofta Meatball with Tzatziki Sauce
- Vietnamese Shrimp Toast topped with Hoisin Sauce
-  Aloo Tikki Mini Cakes


SELECT A BEVERAGE

-  Cranberry Spritzer
-  Apple Orchard

Dessert Reception

\$12.00 per guest
minimum order 30




SELECT UP TO 5 DESSERTS

-  Cranberry Walnut Biscotti
-  Creamy Ginger Pear Tart
-  Pumpkin Pie Tartlet
-  Chocolate Peppermint Bark
-  Homemade Twix Bar
-  Tiramisu Sweet Shot
-  Chocolate Banana Bread Pudding



Breakfast a la Carte Menu


Don't forget breakfast! Add these festive options to your Continental Buffets. These are offered a la carte and are sold by the dozen.

Sausage & Cheddar Puff Pastry Roll	\$60.00 per dozen
 Spinach & Feta Cheese Puff Pastry Roll	\$60.00 per dozen
 Cranberry Walnut & Pumpkin Muffin	\$36.00 per dozen
  Sweet Potato Oats	\$42.00 per dozen
  Maple Oats & Spiced Apple Parfait	\$24.00 per dozen
 Individual Apple Cinnamon Monkey Bread	\$36.00 per dozen


Holiday Add-Ons

Add any of the following to your order

APPETIZERS

Deviled Eggs with Bacon	\$18.00 per dozen
 Deviled Eggs with Watercress & Lemon	\$18.00 per dozen
Cheesy Loaded Potato Skins	\$18.00 per dozen

BEVERAGES

 Cranberry Spritzer	\$24.00 per gallon
 Apple Orchard Punch	\$25.00 per gallon
 Orange Blossom Punch	\$25.00 per gallon
 Sangria Mocktail Punch	\$25.00 per gallon

 Mindful
  Vegan
  Vegetarian
  Plant Based

