



Winter Catering 2024

Quarts feed 3-4; trays are 10" x 12" and feed 8-10
Please call 845.915.3088 to pre-order. Orders must be prepaid.

Breakfast/Brunch

Piper's Buttermilk Pancake Batter

\$9 per quart

add ½ pint of our homemade caramel butter, \$9

Continental Breakfast Basics - Freshly baked muffins, scones, croissants, danish & tea breads
Small \$32 serves up to 10

Large \$54 serves up to 20

Smoked Salmon Platter - Samaki smoked salmon with pickled shallots, chopped egg, herbed cream cheese, capers, baguette, approximately 3 pounds; \$120 Feeds up to 15
Add 1 pound of our Smoked Whitefish Salad, +\$28

GF Frittata - Oven-baked omelet made with GF ingredients; choice of **Mediterranean** (vegetarian) or **Ham/Cheddar/Leek**; cooked & picked up cold, ready to be reheated, \$40, feeds up to 15

Quiche Lorraine - Bacon, leeks, Gruyere cheese & eggs, pastry shell \$25 Feeds up to 8

Cheesy Grits Coarse stone-ground white grits, parmesan & cheddar cheeses \$18 per quart
Add sautéed mushrooms, +\$6

Overnight Oats Raw oats soaked in milk and cider, with yogurt, shredded apples, walnuts, dried fruit \$18 per quart

Vegan Coconut Chia Seed Pudding Vegan Chia pudding (coconut & oat milk), dessicated coconut, wee bit of agave syrup & fresh fruit \$22 per quart

Homemade Starters

Korean Fried Chicken Wings – ginger, garlic, soy, sesame, gochujang pepper paste; \$50/40

Mini Crab Cakes - Our crab cakes made into cocktail party size – trayed and ready to cook. Served with malt vinegar aioli; \$70/24

Vegetarian Chopped Liver – lentils, onions, walnuts, egg, rough puree, nice option for vegetarians on crudites or charcuterie boards; gf ingredients, \$12/pint

Asian Chicken Meatballs – ground chicken, ginger, garlic, soy, sesame, onion, bit of bread crumb; honey/soy glaze; \$45/30

Hummus Duo – avocado hummus paired with beetroot hummus & fresh seasonal veg; \$42 per 16" platter;
vegan & GF

Buttermilk Fried Chicken Strips - Made with GF rice flour. Buttermilk-brined boneless/skinless chicken & homemade ranch dressing; \$40/tray

Homemade Sides

Molded Cranberry Salad: with diced apples, oranges, pineapple, celery, walnuts, whole-berry cranberry sauce; \$32/64oz

Potato & Cheese Pierogies: (about 40), with sautéed onions, butter & seasonings - \$52 per tray; vegetarian

Garlic Mashed Potatoes: russets, roasted garlic, cream, butter, spices - \$11 per quart; vegetarian

Cranberry Sauce - made with whole cranberries, brown sugar, spices - \$10 per pint; vegan, g/f

Beef Gravy: pan-drippings, nip of bourbon & house stock - \$9 per quart

5-Cheese Mac & Cheese: Homemade bechamel cheese sauce (contains nutmeg), gemelli pasta - \$40 per tray - add bacon +\$10, add mushrooms +\$4, add chicken & spicy pimiento cheese +\$14

Creamed Spinach: w/cream, parmesan cheese, spices - \$18 per quart; vegetarian, contains nutmeg

Sandwich Platters

Mini Croissant Tray - 24 mini croissant sandwiches: 8 tuna salad, 8 chicken salad, and 8 herbed egg salad, fresh leaf lettuce - \$75/tray

Tea Sandwiches - 24 tea sandwiches made on our homemade bread – Tomato, Basil & Mozzarella on Sourdough Country White, Ham & Swiss on Rye with mustard, Chicken Salad on Granary with vinaigrette, dressed with fresh greens - \$58

Hoagie Box - Turkey Club, Italian Market, Yinzer Hoagies - cut into quarters, side of homemade pickles; 32 pieces \$120

Vegetarian Tartine Platter - Triangles of seasoned ricotta with apricot & mint, egg salad with capers & hummus with pickled veg, 32 pieces \$69

Cold Mains

Carved Turkey Breast Platter

Hand-carved slices of tender, oven-roasted turkey with homemade gravy. Fully cooked, served at room temperature or reheated
Serves 12-14, \$145

Grilled Lemon-Garlic Chicken Breasts

House-brined boneless, skinless breasts of ABF chicken, grilled and ready to reheat.
Serves 10-12, \$85

Everything Bagel Salmon Fillet Side of North Atlantic salmon fillet, skinned, trimmed, seasoned, cooked to medium, served at room temperature or reheated; \$125

Hot Mains

*Available cold for reheating as well –
please let us know your preference*

Korean Shrimp Stack - fried shrimp, on seasoned farro, sesame seeds, cilantro, pickles, hoisin, sesame seeds, scallions; \$88 per pan
Chicken & Biscuits - Creamy stew of chunky chicken, shallots, leeks, sherry-wine sauce, herbs & spices, with our cheddar biscuits; \$62 per pan
Vegan Black Bean Veggie Bowl - Vegan blend of farro, spinach, scallions, carrot, shredded Brussels, black beans, salsa verde ; \$62 per pan
Vegan Happy Seth Bowl (GF)- vegan, crispy tofu, rice, quinoa, zhug hot sauce, veg, sesame, cilantro, peanut sauce; \$72, vegan
Shrimp & Chorizo (GF) Sauteed shrimp, spicy chorizo, scallions, spicy compound butter on seasoned red quinoa; \$95 per pan

Mains Ready-to Cook

Italian Roast Pork Raw boneless pork roast rubbed with garlic, housemade rub & rosemary, tied, ready to cook ½ loin (approx. 4lb raw weight) \$49 Full (approx. 8lb raw weight) \$95
Duxelles Stuffed Roast Beef Mushroom & shallot puree with breadcrumbs and seasonings, with homemade gravy; choice round, ready to cook \$100 (5-6lb precooked weight)
Tenderloin of Beef Whole choice tenderloin, cleaned, trimmed, tied, seasoned; \$225, bacon wrapped, +\$15
Norwegian Salmon Fillet Whole side of fresh premium Norwegian salmon, skinned & trimmed; comes with seasoning packet and dill sauce; \$110

Your Name:

Phone number:

Pickup Date:

Pickup Time:

Today's Date:

Hot or cold:

Homemade Desserts

GF Chocolate Layer Cake \$39

French Apple Cake \$35

Layers of tender Granny Smith apples in a custardy cake base

Cheesecake \$55

Real deal New York cheesecake made with cream cheese and served with homemade strawberry sauce

Belgian Chocolate Mousse Pie \$48

Chocolate crust, served with homemade whipped cream

Bakery Big Cookie Box

\$30/dozen, \$58/2 dozen, \$85/3 dozen

Brownies, Blondies & Berries \$58

Homemade Belgian chocolate brownies, walnut blondies and fresh berries

Tea Breads \$21

Cranberry Orange or Lemon Poppy