



Holiday Catering 2025

Please place Christmas orders by noon Saturday 12/20 for pickup no later than 4pm Wednesday, 12/24, we are closing at 4pm Christmas Eve, closed Christmas Day.

We apply a standard 12% service charge on all catering and special orders. Depending on the complexity of your order, early morning pickup, equipment requirements, etc., additional charges may apply.

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
pickled shallots, chopped egg, herbed cream cheese,
capers, baguette, approximately 3 pounds; \$120
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
Bircher Muesli Raw oats soaked in milk and cider,
with yogurt, shredded apples, walnuts, dried fruit
\$18 per quart

Homemade Starters

Cocktail Meatballs – beef & pork, homemade
Concord grape glaze; ready to reheat; \$45/30
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
Salmon & Shrimp Balls – fresh salmon, shrimp,
scallions, leeks, sesame oil, soy sauce, ginger, bit of
bread crumb & egg; cooked, ready to reheat; \$70/30
Vegetarian Chopped Liver – lentils, onions, walnuts,
egg, rough puree, nice option for vegetarians on
crudites or charcuterie boards; gf, \$12/pint
Asian Chicken Meatballs – ground chicken, ginger,
garlic, soy, sesame, onion, bit of bread crumb;
honey/soy glaze; \$45/30
Caprese Christmas Wreath – grape tomatoes, fresh
mozzarella bocconcini, basil chiffonade, herbs & olive
oil; balsamic vinegar glaze; \$65/ 18" platter
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
Scalloped Potatoes: sliced russet potatoes cooked in
a cream and cheddar cheese sauce - \$18 per quart
Cranberry Sauce - made with whole cranberries,
brown sugar, spices - \$10 per pint; vegan, g/f
Chicken 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
Whipped Sweet Potatoes: maple butter, toasted
coconut & pecans \$45 per tray; vegetarian
Roasted Root Veg: sweet potatoes, russets, carrots,
parsnips, seasoned and roasted; \$35/tray; vegan
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, \$90

Hot (or Cold) Mains

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

Seafood Pie – cod, scallops, shrimp, clams, in a flavorful cream broth with potatoes, leeks, shallots, peas, carrots & celery; 10" pie, double-crust; \$45

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) Sautéed 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 roasted garlic, housemade rub & rosemary, tied, ready to cook ½ loin (approx. 4lb raw weight) \$54
Full (approx. 8lb raw weight) \$100

Duxelles Stuffed Roast Beef Mushroom & shallot puree with breadcrumbs and seasonings, homemade gravy; choice round, ready to cook **Market Price** (5-6lb precooked weight)

Tenderloin of Beef Whole choice tenderloin, cleaned, trimmed, tied, seasoned; **Market Price**
- bacon wrapped, +\$15

Norwegian Salmon Fillet Whole side of fresh premium Norwegian salmon, skinned & trimmed; comes with seasoning packet and dill sauce; \$120

Your Name:

Phone number:

Pickup Date:

Pickup Time:

Today's Date:

Homemade Desserts

Ginger Cake Swiss Roll

cream cheese, candied cranberries \$32

Walnut Sour Cream Coffee Cake \$32

GF Chocolate Layer Cake \$39

Peppermint Bundt Cake \$32

NY Cheesecake \$55

Dutch Crumb Apple Pie \$23

Buche de Noel (limited availability)

traditional rolled vanilla cake filled with chocolate mousse, buttercream icing, nicely decorated \$48

Sticky Toffee Pudding \$35

Moist sponge bundt, toffee sauce on the side

Belgian Chocolate Mousse Pie \$45

Bakery Big Cookie Box

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

Brownies, Blondies & Berries \$58

Homemade Belgian chocolate brownies, walnut blondies and beautiful berries to share

Tea Breads \$21

Cranberry Orange or Lemon Poppy