What belongs with winter weather, cozy socks, and a warm cup of hot cocoa?...our Holiday Cheer Menu of course! We’re looking forward to a season of hope, joy, laughter, and holiday festivities. Let us prepare the food and do all of the dishes! Our holiday menu is served buffet style and includes the following:

Your choice of soup or salad, ONE meat entrée selection, ONE vegan entrée selection, your choice of ONE side starch, and seasonal roasted root vegetables. We also include set-up, linen for the food & beverage tables, serving utensils, holiday themed paper goods, and of course, the dishes at the end of the night.

Please use the below allergen key for allergens noted on the menu.

- gluten • g
- dairy • d
- egg • e
- soy • s
- tree nut • t
- peanut • p
- sesame • se
- seafood • f

Please contact us for event questions and inquiries for seated dinner service. Let us personalize your event. Customized menus are always welcome!

We look forward to serving you soon!

please request orders at least one week in advance
catering@caltech.edu • (626) 395-4896

November 2022
Holiday Cheer Menu

Choice of ONE Starter:
- Butternut Squash Bisque (d) • sage croutons*
- Mushroom Bisque (d) • garlic herb croutons*
- Harvest Baby Kale Salad (s) • roasted butternut squash, toasted pepitas, golden raisins, quinoa, champagne vinaigrette
- Fall Mushroom Salad • spinach & kale mix, roasted assorted mushrooms, fried shallots, toasted lentils, dried cranberries, dijon apple cider vinaigrette

Choice of ONE Entree:
- Slow Roasted Holiday Turkey (d,g) • herb roasted skinless boneless turkey breast, cranberry orange compote, turkey gravy
- Chicken & Apple A La Normandie (d) • seasoned roasted boneless chicken breast, sauteed apples, calvados cream sauce, pomegranate arils
- Herb Crusted Pork Loin • caramelized apple & red onion, cranberry chutney
- Beef Wellington (d,g,e) • slow roasted beef tenderloin, mushroom duxelles, puff pastry, red wine gravy (add $6)
- Garlic & Herb Crusted Salmon (f,d,g) • toasted panko, garlic parsleyed butter (add $6)

Choice of ONE Vegan Entree:
- Vegan Field Roast (g) • sliced harvest field roast, vegan gravy
- Field Roast Wellington (g) • harvest field roast, mushroom duxelles, vegan puff pastry

Choice of ONE Starch Side:
- Sweet Potato Mash (d)
- Idaho Garlic Mash (d)
- Fresh Thyme Roasted Yukon Gold Potatoes
- Wild Rice Pilaf
- Fall Stuffing with Dried Fruits (g)
- Roasted Root Vegetables

$26 per guest

Choice of an additional Meat Entrée ...add $3 per guest
Choice of an additional Starch Side...add $2 per guest
*these items are served on the side and contain gluten
HOLIDAY APPETIZER BOARDS

Cheese Board (g,d,t) • cubed cheddar, jack & mozzarella, brie, Manchego, assorted nuts, dried fruit, grape & berry garnish, assorted crackers
$68 (12-16) • $198 (40-45)

Cheese & Charcuterie Board (g,d,t) • prosciutto, genoa salami, capicola, English white cheddar, brie, Manchego, gouda, assorted nuts, dried fruit, kalamata olives, cornichon, honeycomb, red grapes, assorted crackers
$98 (12-16) • $268 (40-45)

Mediterranean Holiday Board (g,d,se,t) • spanakopita, dolmas, grilled vegetables, feta, hummus, tzatziki, pita, Greek olives, honey & sesame
$56 (8-10) • $195 (30-35)

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HOLIDAY DESSERTS

Assorted Holiday Sprinkled Sugar Cookie (g,e,d) • assorted cutout sugar cookies in fun shapes and festive colors! $12/dzn

Double Chocolate Peppermint Brownies (g,e,d) • crushed peppermint dark chocolate brownies with semi-sweet chocolate chips $26/dzn

White Chocolate Gingerbread Star Cookies (g,e,d) • white chocolate dipped gingerbread cookies $18/dzn

Pumpkin Pie (g,e,d) • nutmeg, allspice, cinnamon $18

Apple Pie (g,e,d) • granny smith apples, cinnamon spice $20

Pecan Pie (g,e,d,t) • brown sugar, molasses, vanilla $24

HOLIDAY BEVERAGES

Hot Cocoa (d) • mini marshmallows (contains gelatin)
$24 (10-12) • $105 (40-50) • $195 (80-100)

Mulled Cider • cinnamon sticks
$22 (10-12) • $98 (40-50) • $195 (80-100)

Champurrado (d) • ground cinnamon
$28 (10-12) • $120 (40-50) • $230 (80-100)

Hot Cocoa & Cider Display (d) • mini marshmallows (contains gelatin), crushed peppermint, caramel sauce, dark chocolate ganache, vanilla whipped cream, cinnamon sticks, dark cocoa powder, chocolate shavings
$6.50/person (minimum 20)

Holiday Coffee, Cocoa & Tea Display • Jones Coffee Pasadena Blend (medium roast), Jones Coffee Red Door Blend Café au Lait (dark roast), Jones Decaffeinated Madison Blend (medium roast), Assorted Teas, served with turbinado & white sugar cubes, rock sugar sticks, Monin Vanilla Syrup, Monin Hazelnut Syrup, Monin Peppermint Syrup, half & half, honey, lemon wedges
$7.50/person (minimum 30)

Mulled Wine • holiday spiced wine (please inquire for more details)