



fancy girl table

beautiful, creative, sustainable organic catering

www.fgtable.com

Holiday Menu

hors d'oeuvres

Top Your Own Crostini Platters:

Smoked Ricotta

Winter Squash Caponata

Pomegranate, Fennel, Roasted Lemon, Micro Mint & Farmer's Cheese

Beetroot, Micro Basil & Mascarpone

Crudités with Creamy Pistachio Dip

Flatbread with Quince, Fig, Prosciutto & Old Chatham Ewe's Blue

Smoked Beef on Almond-Peppercorn Flatbread
with Dried Cherry Chutney & Micro Herbs

Brie Phyllos with Pear Chutney

Mushroom Tarts with Truffle Oil

Goat Cheese & Fig Tart with Pomegranate (V)

Parmesan Cups with Roasted Blooming Hill Farm Vegetables
& Smoked Tomato Pesto (V)

Skewered Blackened Grass Fed Steak with Herb Remoulade

Roasted Shrimp & Fennel Skewers with Mustard Chimichurri

Butternut Squash & Local Mushroom Phyllo Turnovers
with Sage & Goat Ricotta (V)

Barbecued Pulled Chicken on Brioche Buttons with Kale Slaw

Slow-Cooked Heritage Pulled Pork on Brioche Buttons with Kale Slaw

Kale Zeppoli with Calabrian Chili Honey (V)



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bite-size desserts

Christmas Plum and Red Wine Crumble Cups

Trifle: Apple Sage Cake, Braised Pumpkin Compote & Whipped Cream

Bourbon Popcorn Brownies

Sticky Toffee Puddings

Chestnut Cheesecakes with Pomegranate Vanilla

Hudson Valley Baby Bourbon Pecan Pies

Orange Oil Carrot Cakes with Cream Cheese Frosting & Pistachio

Chocolate Ginger Cakes with Bourbon Glaze

Gingerbread Latte Cupcakes with Coffee Cardamom Buttercream

Chocolate Peppermint Tarts with Currants and Berries

Eggnog Mousse Cups with Candied Hazelnuts

Dried Fruit Mincemeat Pies with Candied Kumquat

Individual Flourless Chocolate Cakes with Sugared Cranberry

Hot Chocolate Cupcakes

(v) = vegetarian

please ask about vegan, gluten-free and other special dietary needs

Drop-offs are delivered on white disposable/re-usable platters lined with parchment and decorated with Pomegranate, Juniper, or Flowering Herbs

We are committed to using organic, local, seasonal and sustainable ingredients. Because these ingredients are subject to availability due to farm and weather events beyond our control, sometimes it may be necessary to change menu elements.