

Celebrate the Season with Kristina's Catering

Let's get together to toast Good Health, Family Blessings, and Best Wishes for the New Year!

MENU AVAILABLE NOVEMBER 1 THROUGH JANUARY 1 | MINIMUM 25 GUESTS | DROP-OFF SERVICE OR PICK-UP
72 hour notice required | Staff & service equipment available at additional charge. Please ask about date availabilities and pricing.

OPEN HOUSE GRAZING

STOCKING STUFFER

\$16 per Guest

IMPORTED & DOMESTIC CHEESE DISPLAY Flatbreads & Crackers,
Fresh & Dried Fruit garnish

VEGETABLE CRUDITÉ SHOOTERS Roasted Red Pepper Hummus

ASSORTED COCKTAIL LAWASH SANDWICHES

HOLIDAY TREE TRIMMING

\$22 per Guest

TRADITIONAL CHEESEBURGER SLIDERS Cheddar Cheese

HOMESTYLE MAC & CHEESE CUPS Panko Topping

SAVORY CRAB DIP Tortilla Chips

WARM SPINACH & ARTICHOKE DIP with Assorted Rustic Breads

FRESH CRUDITÉ PLATTER Housemade Hummus

HOMEMADE POTATO CHIPS Sweet Onion Dip

SANTA'S SLEIGH

\$38 per Guest

CHEESE & CHARCUTERIE BOARD Gourmet Selection of Cheeses,
Aged Salami, Hams, Cured Sausage, Fresh & Dried Fruit garnish, Toasted Nuts,
Marinated Olives & Pickled Vegetables, Assorted Flatbreads, Crackers & Baguettes

SESAME SEARED AHI TUNA SPOONS topped with Wakemae & Wasabi Aioli

CHICKEN SATAY Sweet Sake Glaze, RISOTTO ARANCINI Marinara Dip

JUMBO SHRIMP COCKTAIL Vodka-Infused Cocktail Sauce, Fresh Lemon

CORNED BEEF REUBEN SPRING ROLL Homemade Russian Dressing

OFFICE TEAM LUNCH *Add HOUSEMADE SOUP +\$4 per Guest*

THE CANDY CANE COMBO

\$16 per Guest

ASSORTED MINI SANDWICHES, Italian Combo, Napa Chicken Salad,
Roasted Turkey & Brie, Roasted Vegetable & Hummus

HOUSEMADE POTATO CHIPS, NUT-FREE PESTO PASTA SALAD

FRESH-BAKED COOKIES & BROWNIES

THE SWEET & SMOKY SUGAR PLUM

\$18 per Guest

GRILLED PINEAPPLE COLESLAW, SWEET CORN BREAD with Butter

SMOKED BONE-IN CHICKEN Signature Barbecue Sauce

SRIRACHA GLAZED CARROTS

REDSKIN POTATO SALAD Buttermilk Dill Dressing

THE NUTCRACKER SLIDER DUO

\$25 per Guest

SMOKED BEEF BRISKET Barbecue Aioli, Dill Pickle

SPICY NASHVILLE CHICKEN Secret Sauce, Dill Pickle

HOMESTYLE BAKED MAC & CHEESE Seasonal Four Cheese Blend

GARDEN SALAD Balsamic Vinaigrette, HOUSEMADE POTATO CHIPS

SEASONAL PARFAIT SHOOTERS with Demi Spoon

DELECTABLE DINNER BUFFETS

THE SNOWFLAKE

\$20 per Guest

KRISTINA'S CLASSIC GARDEN SALAD Balsamic Vinaigrette

RUSTIC BREAD & DINNER ROLLS with Butter

SEASONAL VEGETABLE MEDLEY

ROASTED GARLIC MASHED POTATOES

HOLIDAY FLORENTINE CHICKEN Spinach, Rosemary & Cranberries

THE SILVER BELL

\$28 per Guest

MICHIGAN HARVEST SALAD Mixed Greens, Chevre, Michigan Dried Cherries,
Roasted Butternut Squash, Walnuts, Red Onion, Cherry Peppercorn Dressing

RUSTIC BREAD & DINNER ROLLS with Butter

ROASTED GREEN BEANS Toasted Almonds

ROSEMARY SWEET POTATOES, ASIAGO RISOTTO

BLACKENED PORK LOIN Peach Compote

CHICKEN KRISTINA Breaded Chicken Breast, Sundried Tomato Basil Cream

THE REINDEER

\$40 per Guest

WINTER JEWEL SALAD Mixed Greens, Roasted Beets, Sectioned Oranges,
Candied Pecans, Pomegranate Vinaigrette

RUSTIC BREAD & DINNER ROLLS with Butter

ASPARAGUS PLATTER Lemon Curls

HORSERADISH WHIPPED MASHED POTATOES

HERB AIRLINE CHICKEN BREAST Candied Garlic Sauce

BEEF SHORT RIB Barrel-Aged Root Beer Demi, garnished with Onion "Hay"

SEAFOOD MEDLEY PASTA Butter-Poached Lobster Tail, Shrimp Scampi,
and Seared Scallops with Creamy Tomato Sauce over Cavatappi

PLACE YOUR ORDER TODAY! (586)634-8542 OR KRISTINASCATERING.COM

Kristina's Catering 46727 Van Dyke Avenue Shelby Township 48317 | kristinascatering.com | kristina@kristinascatering.com | 11.01.2021