



Chef's Holiday Specials

Breakfast

Choice of:

Apple-Cinnamon Spiced French Toast w/Rum Cointreau Maple Syrup

Or

Apple-Cinnamon Crepes with an Agave Nectar Drizzle

Served with:

Scrambled Eggs w/Aged White Cheddar & Chives,

Maple Sausage and Fresh Sliced Fruit

\$14.99/pp, minimum of 10 people

Add to Breakfast:

Fruit Compote for the French toast \$1.99pp

Regular, Decaf Coffee \$1.99 per person

Pumpkin Scones - \$2.49 each

Hot Buffet Specials

Turkey Time!

Roasted Turkey served with Gravy and a Cranberry Relish

Served with Fresh Rolls, Apple Butter, Pumpkin Bars and your Choice of Sides below:

Choice of 2 sides below: \$15.99pp/ 15 person minimum

Choice of 3 sides below: \$18.99pp/ 15 person minimum

Mashed Potatoes (Plain, Garlic or Horseradish)

Puree of Sweet Potatoes Roasted Winter Squash and Parsnips with Maple Syrup

Green Beans Almondine Southern Chard Gratin Green Bean Casserole Creamed Spinach

Sweet & Spicy Butternut Squash

Sweet Potato Casserole Candied Sweet Potatoes Corn Bread Stuffing Traditional Stuffing

Citrus Glazed Carrots

Roasted Brussels Sprouts Cheesy Parsnip Potatoes Sautéed Broccoli with Bacon

Oven-Roasted Root Vegetables & Apples

Kale Salad with Cranberries, Almonds and Goat Cheese



Sleigh Ride Special

Romaine, Endive and Radicchio with Pomegranate Dressing
Bourbon Mustard Glazed Ham
Maple Ginger Sweet Potatoes
Chocolate Dipped Rice Krispie Treat
\$14.99pp/ 15 person minimum

Winter Wonderland Special

Arugula Salad w/Toasted Hazelnuts and Shaved Parmesan served w/ Balsamic Vinaigrette
Mustard Fennel Pork Loin with Cumberland Sauce
Braised Red Cabbage
Herb Roasted Potatoes
Pumpkin Bars
\$18.99pp/ 15 person minimum

Holiday Feast ~ #1

Mixed Greens, Pears, Gorgonzola Crumbles, and Toasted Walnuts, Dijon Vinaigrette
Stuffed Chicken Breast w/ Spinach, Pine Nuts, Goat Cheese, Roasted Red Peppers &
Topped with Artichoke Cream Sauce
Slow Roasted Pork Tenderloin w/Brown Sugar & Coriander Rub, Drizzled w/Cranberry
Port Reduction
Roasted Rosemary Baby Red Potatoes
Grilled Seasonal Vegetables, Assorted Rolls with Butter
Cheesecake Bites and Holiday Cookies
\$29.99pp/ 12 person minimum

Holiday Feast ~ #2

Romaine Leaves, Dried Cranberries, Goat Cheese Crumbles, and Toasted Pecans
With Champagne Christmas Vinaigrette
Pecan Crusted Chicken Breast Drizzled with Maple Butter
Herb Crusted Beef Tenderloin Served with Red Wine Bordelaise Sauce
Yukon Gold Potato and Artichoke Gratin
Green Bean Almandine with Roasted Red Peppers and Toasted Almonds
Assorted Rolls with Butter
Holiday Cookies and Brownie Bites
\$29.99pp/ 12 person minimum



Santa's Favorites Savory and Sweet Treats

Creamy Spinach and Artichoke Dip served with Crispy Pita or Tortilla Chips
Grilled Seasonal Vegetable Display w/ Assorted Grilled Breads
Lightly Breaded Chicken Skewers drizzled with Lemon Chardonnay Butter Sauce
Meatballs Tossed in Raspberry Chipotle Sauce
Brioche Topped with Roma Tomato, Smoked Mozzarella and Drizzled w/Pesto
Roasted Pork Tenderloin on Mini Brioche Rolls, Served w/Brandied Apple Chutney and
Pistachio Mustard
Holiday Cookies and Brownie Bites
\$26.99pp/ 12 person minimum

Frosty's Favorites - Savory and Sweet Treats

Domestic and Imported Cheeses
Baked Brie and Apricot or Raspberries en Crouete with Balsamic Fig Reduction, Assorted
Nuts, Dried Fruits, Flatbreads, Crostini, and Crackers
Fresh Tortilla Chips, Roasted Tomato Salsa, Pico De Gallo & our fresh made Guacamole
Assorted Holiday Petite Fours, Chocolate Dipped Strawberries and Holiday Cookies
\$21.99pp/ 12 person minimum

Rockin' Rudolph's Savory and Sweet Treats

Herbed Goat Cheese Dip with Sun-Dried Tomatoes and Toasted Pine Nuts
Served with Crispy Pita Chips or Crostini

Holiday Slider Assortment
Roasted Turkey, Stuffing, Caramelized Onions, and Port Cranberry Jam Grilled Beef
Tenderloin with Gorgonzola, Caramelized Onions, and Balsamic Aioli

Southwestern Style Egg Rolls
Black Beans, Roasted Red Peppers, Spicy Jack, and Roasted Corn with Ancho Sour Cream

Bacon Wrapped Dates Drizzled with Cabernet Reduction

Mini Twice Baked Baby Red Potatoes w/ Bacon, Cheddar, Sour Cream, & Scallions

Assorted Holiday Fudge Brownies & Cookies - Chocolate Walnut, Peanut Butter, White
Chocolate Cranberry & Blueberry Cheesecake
\$27.99pp/ 12 person minimum



Holiday Hors d'oeuvres Package

Domestic & Imported Cheese Display with Assorted Crackers

Vegetable Crudités

Seasonal Veggies served with caramelized onion aioli
And chipotle ranch dressing

Choose 2 Ambient and 1 Hot from below for \$16.99pp

Choose 2 Ambient and 2 Hot from below for \$18.99pp

Choose 3 Ambient and 3 Hot from below for \$23.99pp

Choose 4 Ambient and 4 Hot below for \$27.99pp

Ambient Hors d'oeuvres

Deviled Eggs

Fig and Blue Cheese Pizzette

Prosciutto Wrapped Parmesan – Pecan Dates

Brie with Sweet Pears and Toasted Almonds in Filo

Smoked Salmon on Brioche with Crème Fraiche, Capers and Fennel

Roast Beef and Rye Canapé with Spicy Pepperadew Relish

Mini Croissants with Turkey, Creamy Brie and Cranberry Sauce

Smoked Salmon Spread with Toast Points

Jumbo Shrimp with Zesty Cocktail Sauce (\$1pp)

Hot Hors d'oeuvres

Spicy meatballs

Arancini – Risotto Ball stuffed with Mozzarella, encrusted in Panko Breading and served
with a spicy tomato sauce

Churrasco Chimichurri Skewer

Assorted Mini Pizza Bites,

Mini Angus Burgers with Chipotle Mayo and Cheddar (add\$1pp)

Ask us about our Full Bar Service we offer, along with rentals from China to Linens and
Floral Arrangements, Ice Carvings



FALL-WINTER PROMOTIONS!

- Purchase any regularly menu priced Breakfast Special, and receive a free complimentary small savory croissants platter to go along with it!
- Purchase any regularly priced Chef's Table buffet special for 30 or more guests and receive a FREE Hot Chocolate Bar w/Small Snacks or Hot Apple Cider w/Seasonal Cupcakes for 20 guests for any future date by February 24th, 2017!
- Book your Holiday Breakfast, Lunch, Dinner or Reception over \$3,000 before January 15th, 2017 and receive a FREE lunch of your choice for 15! Choose any one of our current buffet specials, to be delivered to your office anytime! Must be redeemed by February 24th, 2017.

To place an order, please email us at orders@1st-fresh.com, call us at 312-701-0890 or online at www.1st-fresh.com/chicago