

CELLAR SEASON

The best flavors of Late Fall & Winter

* Star denotes Gluten Free / Allergen-Friendly Option Available *

APPETIZERS

Grilled Chicken Bites*	\$76
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Chicken Parm... grilled chicken, slow cooked marinara, mozzarella • Garlic Butter... the best Indian flavors, bite sized • Chicken Marsala... with seared mushrooms and signature sauce 	
Cocktail Meatballs	\$45
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Cran & Blueberry BBQ • Meatloaf Style: Sweet Tomato & Mustard Glaze • Stroganoff Style: Beef Stock & Sour Cream Sauce 	
Phyllo Tartlets	\$66
30, two-bite skewers. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Pumpkin, Sage, Feta, Pinenut • Red wine braised sweet Cherries in Gorgonzola Cream, Candied Walnut • Bacon + Balsamic...basil, goat cheese, bacon, balsamic glaze, pistachios 	
Deli-Street Cashews*	\$16
Our signature Sweet & Salty recipe, by the pound.	
Pumpkin Sage Flatbread	\$14
8" flatbread (6 pieces). Roasted pumpkin, garlic cream sauce, thin red onion, crispy sage, gruyere	
Steak Flatbread	\$14
8" flatbread (6 pieces). Thin sliced flank steak, blistered tomatoes, arugula, and white cheddar sauce.	
Birria Bite	\$92
30 muffins. Jalapeño cheddar cornbread cup stuffed with roasted pork in our house made Birria sauce. Sub mushrooms for vegetarian option.	
Devil's on Horseback*	\$82
30 bacon wrapped dates stuffed with smoked gouda and slathered in maple chipotle glaze.	
Crostinis	\$87
30 this order. Seasonal Preparations include:	
<ul style="list-style-type: none"> • Turkey & Bleu... with cranberry apricot chutney and arugula • Chevre & Fig...whipped herb chevre atop our homemade crostini with fig jam garnished with Seven Acre Farm microgreens 	

SIDES & SOUPS

Maple Whipped Sweet Potatoes	
Lemon Roasted Broccoli	
Garlic Parmesan Brussel Sprouts	
White Chicken Chili	\$60/12 cups
Vegetarian Mulligatawny	\$58/12 cups
Southwest Tortilla chicken, pork, or veggie	\$62/12 cups

DESSERTS

Dark Chocolate Cherry Brownie Bite	\$2.55
Orange Honey Sesame Cookie	\$2.25
Espresso Cheesecake Dessert Cup	\$3.25

SALADS

Add Protein: Chicken(+\$8) Steak(+\$18) Shrimp(+\$22) Eggs(+\$8)

Roasted Cauliflower & Carrot	\$58
8 lunch / 12 dinner servings. Mixed greens, local Seven Acre Farms microgreens, scallions, chili spiced pistachios, tahini vinaigrette	
Roasted Beet	\$58
8 lunch / 12 dinner servings. Mixed greens, local Seven Acre Farms microgreens, Granny Smith apples, pecans, asiago cheese, and our lemon vinaigrette	
Morello Salad	\$66
8 lunch / 12 dinner servings. Greens & spinach tossed with dried Morello cherries, candied walnuts and gorgonzola cheese + maple balsamic vinaigrette	
Winter Crunch	\$62
8 lunch / 12 dinner servings. Kale, shaved brussel sprouts, Gala apples, mandarin oranges, pomegranate + sunflower seeds, and cider vinaigrette	

MAIN COURSES

Comes with starch, veggie, bread + butter, unless otherwise noted

Cranberry Orange Chicken*	\$16
6 oz chicken thighs roasted and caramelized with red wine braised cranberries and orange sauce.	
Cashew Chicken*	\$17
with a sweet sesame soy glaze	
Apple Cider Chicken & Mushrooms*	\$17
6 oz grilled chicken breast with sautéed apples + sweet onions, mushrooms, thyme, cider reduction, crispy prosciutto	
Chicken Maggiano*	\$17
6 oz grilled chicken breast with herbed feta cream with artichoke hearts and crispy prosciutto	
Honey-Pecan Crusted Chicken*	\$18
Chicken medallions pounded thin and encrusted with pecans, sautéed in garlic-infused olive oil then drizzled with herbed honey vinaigrette	
Roasted Turkey Dinner	\$19
Roasted to perfection with side of gravy and sausage fennel stuffing	
Pork Fried Rice*	\$18
Roasted pork tenderloin, veggies, rice, egg, chiles.	
Sides Included: One Veggie + Fresh Rolls & Butter	
Maple Bourbon Braised Baby Back Ribs*	\$18
Four bones per serving	
Veggie & Pesto Tortellini	\$18
Cheese tortellini, pesto, baby spinach, artichoke hearts, capers, feta, in a sundried tomato veggie stock	
Sides Included: Fresh Rolls & Butter	
Sage & Smoked Gouda Stuffed Portobella*	\$16
Veggie Enchiladas	\$18
Black beans, corn, sweet potato, peppers & onions	
Pan Seared Shrimp & Curry Sauce*	\$17
Seafood & Chorizo Jambalaya*	\$24
Shrimp Cakes	\$22
Served with lemon aioli	

The FoodSmiths

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