



M CATERING
AN M CULINARY CONCEPT

Company Holiday Party

BUTLER-PASSED HORS d'OEUVRE

Pretzel Bite Lollipop

locally brewed stout-infused warm cheddar dip

Ahi Tartare Cone

sushi-grade tuna, pineapple, sesame oil, cilantro pesto, avocado mousse, mini savory cone

Fried Wonton-Wrapped Kobe Beef Hot Dog Lollipop

Sriracha-lime aioli dip

STATIONS DINNER

CHEF-ASSEMBLY STATION

Walking Tacos

open snack-size bag of Chili Cheese Fritos layered with green chile chicken, jack cheese, shredded lettuce, pico de gallo, guacamole

CHEF-ACTION STATION

Ramen Small Bowls

guest's choice of:

traditional pork broth or vegetarian broth

chicken or tofu

chopped bok choy, braised carrots, broccoli florets, shiitake mushrooms, scallions, torn basil, fresh jalapeño



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SMALL PLATE STATION

"Waffled" Chicken Skewer

*Tabasco-brushed chicken breast meat fried in waffle batter
served on a bed of cider apple slaw with maple drizzle*

Pulled Pork "Parfait"

*bbq pulled pork layered with butter-whipped potatoes and bourbon-glazed baked beans,
served with pickle spear "spoon"*

DESSERTS

Chocolate-Dipped Pumpkin Pie Lollipop

crushed walnuts, toffee

Fruit Consommé Shooter

poached fruit, riesling, banana-pineapple sorbet

Red Velvet Whoopie Pie Lollipop

red velvet cake, chocolate-pecan filling, cream cheese buttercream

Spiced Cream Cheese Diamond

cinnamon, candied croquant

Holiday Hot Beverage Station

*regular coffee, decaf coffee, hot tea, hot cocoa
peppermint sticks, mini marshmallows, cinnamon sticks,
whipped cream, mini M&Ms, chocolate syrup, amoretti*