



HOLIDAY MENU



'TIS THE SEASONING!



CLASSIC MEAL #1 FOR 8

Served Buffet Style 375.00

GARLIC-CRUSTED RACK OF LAMB |GF

Honey Mustard Sauce (Sent unsliced for best results)
(32 Bones for 8 Servings)

ROMAN GNOCCHI |V

HARICOT VERT with BABY CARROTS |V|GF|DF|VGN

HOUSE-MADE POTATO ROLLS |V

Served with Whipped Herb Butter



CLASSIC MEAL #2 FOR 8

Served Buffet Style 350.00

STOUT-BRAISED SHORT RIBS |DF

Guinness Stout Sauce

GARLIC RED SKIN MASHED POTATOES |V|GF

OVEN-ROASTED BRUSSEL SPROUTS

with **CANDIED BACON & GORGONZOLA** |GF

HOUSE-MADE POTATO ROLLS |V

Served with Whipped Herb Butter



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V Vegetarian | GF Gluten Free | CN Contains Nuts | DF Dairy Free | VGN Vegan | LC Low Carb

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2.



HANUKKAH

SPECIALTIES



BEEF BRISKET

Sautéed Mushrooms, Caramelized Onions & Natural Gravy

132.00 (Serves 10-12)

POTATO LATKES |V

Sour Cream, Applesauce

27.00 (20/tray)

NOODLE KUGEL |V

Crunchy Cinnamon Sugar topping, Golden Raisins

29.50 (Serves 10-12)

HOUSE-MADE MATZO BALL SOUP

18.50/quart (8 Matzo Balls per Quart)

Minimum Order 2 dozen (Applies to all below)

GOLD COIN CUPCAKES |V

Chocolate Cupcakes, Meringue Frosting

Gold Dusted Chocolate Coins

36.00/dozen

RED CURRANT RUGELACH |V

15.50/dozen

BLACK & WHITE COOKIES |V

18.00/dozen



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CHRISTMAS

SPECIALTIES



CHICKEN MASCARPONE DI LOMBARDY |GF

Parmesan Crusted, Stuffed with Mascarpone Cheese
Artichoke Hearts & Roasted Red Peppers
63.50/tray (20) 2oz. pieces (Serves 5-10)

CLASSIC BAKED HAM with RUBY PORT GLAZE |GF

84.50/tray (Serves 10-12)

GREEN BEAN CASSEROLE |V

Creamy Mushroom Sauce, Fried Onion Topping
36.00 (Serves 12-15)

HOT ARTICHOKE & SPINACH DIP in HARVEST BREAD BOWL |V

Crostini
64.00 (Serves 20)



GINGERBREAD CREAM PUFFS |V

Egg Nog Mousse
24.00/dozen (Minimum order 2 dozen)

SNOWMAN CUPCAKES |V

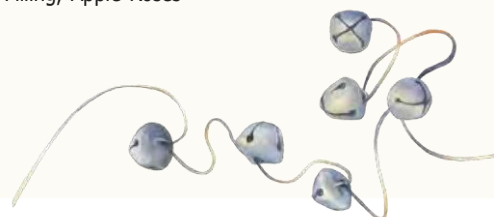
White Chocolate-Covered Oreo Bombs, Meringue Frosting
38.00/dozen (Minimum order 2 dozen)

KRANSEKAKE |V |CN

Almonds, Pistachios, Vanilla Glaze
48.00/each

APPLE ROSE TART with MAPLE WALNUT CRUST |V |CN

Walnut Crust, Maple Cream Filling, Apple Roses
85.00/each



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A LA CARTE ENTRÉES

WHOLE BEEF TENDERLOIN |GF

Choose One Sauce:

Cabernet Reduction |GF |DF or Natural Au Jus |GF |DF

Market Price (Serves 10-15)

*For best results, Chef recommends that the client carve the tenderloin when served.

ROASTED TOP SIRLOIN OF BEEF |GF

Choose One Sauce:

Cabernet Reduction |GF |DF • Natural Au Jus |GF |DF

197.50 (Serves 15-20)

CHICKEN PARMIGIANA

Lightly Breaded and Topped with Mozzarella & Pomodoro Sauce

35.50 (10 pieces)

CHICKEN MARSALA |GF

Sautéed with Fresh Mushrooms & Marsala Wine

55.50 (10 pieces)

TRADITIONAL ROASTED PORK LOIN

Pork Gravy, Applesauce

67.50 (Serves 8-10)

SPINACH & CREAM CHEESE STUFFED SALMON |GF

Parmesan, Garlic & Lemon

107.50 (10 pieces)

PARMESAN-CRUSTED WHITEFISH |GF

118.00 (10 pieces)

ZUCCHINI & MUSHROOM ROLLATINI |V |GF

Sliced Zucchini Stuffed with Mushroom

Ricotta & Parmesan Mozzarella Cheese, Marinara Sauce

83.50 (Serves 8-10)

VEGAN ROASTED ACORN SQUASH

with ANCIENT GRAIN STUFFING |V |GF |DF |VGN

40.00 (Serves 4)

GRILLED VEGETABLE & POLENTA |V |GF |DF |VGN

Portobello Mushroom, Bell Peppers, Zucchini, Polenta

Bed of Spinach

72.00 (Serves 10-12)

WHOLE OVEN-ROASTED TURKEY |GF

155.00 (Serves up to 15)

PESTO-STUFFED TURKEY ROULADE |GF |CN

Pesto & Fresh Spinach Stuffing

55.00 (Serves 8-10)



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A LA CARTE SIDES

(Serves up to 15-20)

SAVORY WILD RICE BLEND |V|GF|DF|VGN

White & Wild Rice with Herbs & Vegetable Stock

29.50

CLASSIC REDSKIN MASHED POTATOES |V|GF

39.00

ROASTED GARLIC REDSKIN MASHED POTATOES |V|GF

40.50

WHIPPED SWEET POTATOES |V|GF

Brown Sugar Butter

29.50

CHEESE RAVIOLI |V

Filled with Savory Ricotta Cheese, Marinara Sauce

36.50 (60 pieces/tray)

GREEN BEANS ALMONDINE |V|GF|CN

Brown Butter & Toasted Sliced Almonds

38.00

OVEN-ROASTED ROOT VEGETABLES |V|GF|DF|VGN

Assorted Seasonal Root Vegetable Mix

35.50

RAINBOW VEGETABLE GRATIN |V

Yukon Gold Potatoes, Sweet Potato, Zucchini, Yellow Squash
Tomato, Red Onion, Parmesan Cheese, Panko

35.00

GLAZED BABY CARROTS |V|GF

45.50

OVEN-ROASTED CANDIED BRUSSELS SPROUTS |GF

Fresh Garlic, Crisp Bacon & Blue Cheese

54.50

CRANBERRY APPLE SAUCE |V|GF|DF

9.75/pint

CRANBERRY CABERNET & POMEGRANATE SAUCE |V|GF|DF

10.00/pint

GREEN SALADS

(Minimum of 8 Guests)

CAESAR SALAD

Romaine, Cherry Tomato, Grated Parmesan
House-made Croutons, Classic Caesar Dressing

4.50/serving

WINTRY SALAD |V|GF|CN

Chopped Crisp Romaine, Spinach, Poached Pears
Candied Walnuts, Dried Cranberries, Touch of Gorgonzola
Raspberry Champagne Vinaigrette

5.50/serving

SHAVED BRUSSEL SPROUT & CRANBERRY SALAD |V|GF|CN

Shaved Brussel Sprouts, Feta Cheese, Red Onion
Dried Cranberry, Pistachios, Citrus Pistachio Dressing

6.50/serving

PICCATA SALAD |V|DF|CN|VGN

Field Greens, Romaine, Farro, Lemon-Marinated Mushrooms
Scallions, Almonds, Fried Capers, Carrot Chips, Grilled Lemon
Preserved Lemon Vinaigrette

6.50/serving

BROCCOLI, BLUEBERRY & GREENS SALAD |V

Field Greens & Romaine, Feta Cheese, Chow Mein Noodles
Savory Shortbread, Blueberry Vinaigrette

7.00/serving



"POINSETTIA" POTATO ROLLS

18.00/dozen



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BOARDS & PLATTERS

(Mini Serves up to 12 | Small Serves up to 25 | Large Serves up to 50)

CLASSIC CHEESE BOARD |V

Provolone, Fontinella, Mild Cheddar, Swiss, Pepper Jack
Red Grapes, Strawberries

Accompanied by:

Assorted Crackers & Flatbread

Mini 53.00 (Serves 12)

Small 98.00 (Serves 25)

Large 197.50 (Serves 50)

MÉLANGE OF FRESH FRUIT |V |GF |DF |VGN

A Selection of Melons, Tropicals and Berries

Mini 33.50 (Serves 12)

Small 61.50 (Serves 25)

Large 112.00 (Serves 50)

MEDITERRANEAN SPREADS

House-made Hummus, Baba Ghanoush |V |GF |DF |VGN

Roasted Red Pepper Garlic Dip |V |GF

Accompanied by:

House-Made Toasted Pita Triangles & Crostini

Mini 39.00 (Serves 12)

Small 70.50 (Serves 25)

Large 159.50 (Serves 50)

ADD CRUDITÉ

Carrots, Celery, Red Pepper, Zucchini

Mini 45.50 (Serves 12)

Small 82.50 (Serves 25)

Large 159.50 (Serves 50)

SHRIMP COCKTAIL |GF |DF

Poached & Chilled Fantail Shrimp

Zesty Cocktail Sauce & Fresh Lemon

Mini 48.00 (24 Shrimp)

Small 92.50 (48 Shrimp)

Large 178.00 (96 Shrimp)

ANTIPASTO |CN

Genoa Salami, Capicola, Mortadella, Pepperoni, Prosciutto
Fontinella & Provolone Cheese, Marinated Artichoke Hearts
Roasted Red Peppers, Olive Salad, Pepperoncini
Sliced Campagnolo Bread

Mini 59.50 (Serves 12)

Small 108.00 (Serves 25)

Large 216.00 (Serves 50)

MARINATED GRILLED & CHILLED VEGETABLE DISPLAY |V |GF

Asparagus Spears, Carrots, Zucchini, Yellow Squash
Red Peppers, Mushrooms, Balsamic Glaze

Accompanied by:

Roasted Red Pepper Garlic Dip |V |GF

Mini 42.50 (Serves 12)

Small 82.50 (Serves 25)

Large 148.50 (Serves 50)

CLASSIC CHARCUTERIE BOARD |CN

Prosciutto, Capicola, Sopressata, Fair Oaks Smoked Swiss
Cotton River Cheddar, Asiago Flatbread & Assorted Crackers
Whole Grain Mustard, Seasonal Jam, Cornichons, Pepperoncini
Grape and Goat Cheese Lollipops & Strawberries

150.50 (Serves 20)

GREEK CHARCUTERIE BOARD |CN

Thinly sliced Lamb Tenderloin, Loukaniko Meatballs
Chicken/Feta/Spinach Sausage, Baked Lemon Ricotta
Drunken Goat Cheese, Baked Honey Feta & Olives, Tzatziki Dip
Falafel, Dolmades, Lemon Potato Skewers, Pasteli Sesame Sticks
Phyllo Custard & Pistachio Rolls, Dried Apricots, Crostini Slices

200.00 (Serves 20)

HOLIDAY TREE CHEESEBALL BOARD |CN

Seasoned Cream Cheese Balls coated in various toppings
such as Poppy Seed, Sesame Seed, Pistachio, Almond
Candied Walnut, Sumac, Cranberry, Thyme, Dill, Peppercorn
Assorted Crackers

115.00 (Serves 20-25)



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7.



HORS D'OEUVRES

(Minimum order - 2 dozen of any one kind)

HOT

ARTICHOKE & SPINACH STUFFED MUSHROOM |V| LC

Artichoke, Spinach, Cream Cheese, Sour Cream

22.00/dozen

ARTICHOKE HEARTS AU GRATIN |V| GF

Savory Mascarpone & Parmesan Cheese

22.00/dozen

MINI BBQ BEEF MEATBALLS |DF

12.50/dozen

BACON-WRAPPED DATE |GF| DF

Chorizo Filled

26.50/dozen

PHILLY CHEESESTEAK MUSHROOM |GF

Onion, Green Pepper, Sour Cream, Mayo, Cream Cheese, Provolone

24.00/dozen

TURKEY, CRANBERRY & BRIE EGGROLLS

28.00/dozen

COLD

BURRATA CROSTINI

Prosciutto, Tomato, Balsamic Drizzle

19.00/dozen

HERB-ENCRUSTED SIRLOIN OF BEEF CROSTINI |DF

Horseradish Aioli, Flat Leaf Parsley

20.00/dozen

AVOCADO DEVILED EGG |V| GF |DF

17.50/dozen

BLOODY MARY DEVILED EGGS |V| GF |DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco

20.00/dozen

MUFFULETTA DEVILED EGGS |GF| DF

Genoa Salami, Capicola, Provolone Cheese, Black Olives

Mayonnaise, Oregano, Green Onion

21.50/dozen

WRAPPED ASPARAGUS |GF

Smoked Salmon & Chive Cream Cheese

27.50/dozen

BLUEBERRY & GOAT CHEESE CROSTINI |V

Crisp Apple, Honey

32.00/dozen



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DESSERTS

HOUSE-MADE 10" PIES

Pumpkin V	22.00
Apple V	26.00
Eggnog Brûlée V	27.00
French Silk V	30.00
Pecan V CN	40.00

GINGERBREAD CAKE 6" |V

Orange Cream Cheese Frosting
28.00/each

RASPBERRY SWIRL CHEESECAKE 6" |V

29.00/each

APPLE CRISP |V

46.00/tray (Serves 10-12)

FLOURLESS CHOCOLATE CAKE with CRANBERRIES 7" |V |GF

38.00/each

MINI DESSERTS

HOUSE-MADE MINI PIES (2/pack)

Pumpkin V	11.00
Cherry V	12.00
Apple Cranberry V	16.00
Key Lime V	18.00
Banana Coconut V	18.00

CHEESECAKE-STUFFED BAKED APPLES |V (4 pack)

20.00/pack

(Minimum order - 2 dozen of any one kind)

CHOCOLATE BROWNIE SHOOTERS |V

Peppermint Mousse
25.50/dozen

PUMPKIN PIE TRUFFLES |V

36.50/dozen

COOKIES & BARS

(Minimum order - 2 dozen of any one kind)

FIG COOKIES |V

14.50/dozen

S'MORES BARS |V |CN

15.00/dozen

GINGERBREAD CREAM CHEESE SPIRALS |V

15.50/dozen

BLACK FOREST BARS |V

16.50/dozen

DARK CHOCOLATE PEPPERMINT BROWNIES |V

16.50/dozen

VEGAN RASPBERRY BAKEWELL BARS |V |DF |VGN |CN

16.50/dozen

4" HOLIDAY DECORATED BUTTER COOKIES |V

36.00/dozen



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9.



A la Carte Holiday Brunch

TRADITIONAL QUICHE – 10"

10" Whole (Serves 8-10)

GARDEN |V

Zucchini, Carrots, Spinach, Onions, Mushrooms
Mozzarella & Parmesan Cheeses

24.50/each

ZUCCHINI, RED BELL PEPPER & ONION |V

24.50/each

QUICHE LORRAINE

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion

26.50 each

DENVER QUICHE

Ham, Red & Green Bell Peppers, Sweet Onion, Cheddar Cheese

26.50 each

INDIVIDUAL CRUSTLESS QUICHES

GARDEN |V

Zucchini, Carrots, Spinach, Onions, Mushrooms
Mozzarella & Parmesan Cheeses

18.00/pack (4/pack)

ZUCCHINI, RED BELL PEPPER & ONION |V

18.00/pack (4/pack)

QUICHE LORRAINE

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion

20.00/pack (4/pack)

DENVER QUICHE

Ham, Red & Green Bell Peppers, Sweet Onion, Cheddar Cheese

20.00/pack (4/pack)

CRANBERRY ORANGE BREAD |V

7.00/loaf

SAVORY VEGAN SPINACH WAFFLES |V |DF |VGN

Vegan Garlic Cream

37.00/tray (15 waffles/tray)

BANANAS FOSTER CREPES |V

Chocolate Sauce

40.00/tray (12/tray)

CRÈME BRÛLÉE FRENCH TOAST |V

Thickly Sliced, Caramelized Challah and Apples
Fresh Strawberry Compote

43.50 (Serves 10-12)

ORANGE CINNAMON ROLL BRUNCH WREATH |V

Orange Glaze, Candied Fruit, Dried Orange & Cinnamon Stick Garnish

38.50 (Serves 10-12)



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10.