



HOLIDAY MENU

Dec 1 - 31, 2023



HOLIDAY CATERING

(December 1 - December 31, 2023)



FOOD MINIMUMS: \$500 PICK-UP AND \$1000 DELIVERY

A LA CARTE DELIVERY/PICKUP

Our most cost-effective option and most popular for in-office meetings, breakfast/lunches, and happy hours. We offer a number of items that do not require a chef to finish/serve, while still presenting beautifully.

- Bite supplies food on eco-friendly platters with fresh garnish wherever possible.
- Option to add disposable tablecloths, cutlery, serving pieces, napkins, plates and glasses as needed (additional based on requirements).

WARM MENU ITEMS

If ordering hot items (marked on the menu below), to ensure the highest quality, you will need access to oven and sheet pans to heat hot items. If these are not available, we suggest ordering from our room temperature options. Hot items are delivered in aluminum oven-ready pans with heating instructions.

CANCELLATION POLICY

Cancellations will be handled on a case by case basis

ALLERGENS AND SPECIAL DIETS

Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present so there is always the possibility of cross contamination even when taking every possible precaution. Bite Catering Couture will not assume any liability for adverse reactions to foods consumed or contacted at any event catered by Bite Catering Couture.

ORDERING INFORMATION (A La Carte and Limited Service only)

- Disposables are available on request for \$1.50-\$3.50 per person depending on your needs and requirements. We deliver in aluminum free for a flat \$15 fee, on eco-friendly kraft paper platters for \$4.50 per platter and modern/chic wood platters are available for \$10 per platter.
- Delivery charges will apply depending on distance, order size and time from our kitchen.
- Orders must be placed and billed 7 business days in advance. With less time, we may not be able to accommodate or options may be limited and a 25% rush fee would apply.
- Full payment must be completed prior to pick-up or delivery – We accept checks and credit cards – credit cards required for orders with less than 7 days notice.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)
- We care to conserve! Please note, in an effort to be green, we consolidate orders to reduce waste.

PLATTERS & ROOM TEMP BITES



DELUXE CHEESE PLATTER (V)

variety of cheeses served with fruit, nuts, cheese preserves and fine crackers (increments of 10)

3 cheeses - \$13.25 per person

4 cheeses - \$14.25 per person

5 cheeses - \$15.25 per person

ANTIPASTO PLATTER

three cheeses served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers

\$14.25 per person (increments of 10)

CHARCUTERIE PLATTER

to include sopressata, prosciutto, italian salami, pâté, pickled accompaniments, mixed olives and crostini

\$12.75 per person (increments of 10)

MEDITERRANEAN MEZE (V)

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. Served with pita chips

\$7.50 per person (increments of 10)

EDAMAME HUMMUS (V)

creamy edamame hummus with pomegranate jewels, cucumber - served with pita chips

\$7.50 per person (increments of 10)

ARTICHOKE-SPINACH DIP (V)

served with pita chips

\$5 per person (increments of 10)

SLOW-ROASTED TOMATO AND HERB TART (V)

\$3.50 per piece (24 piece minimum)

SMOKED BBQ CHICKEN SLIDER

housemade bbq sauce, cheddar cheese, tangy pickle

\$4.50 per piece (24 piece minimum)

BBQ JACKFRUIT SLIDER (VGN)

housemade BBQ sauce, BBQ jackfruit, tangy pickle

\$4.75 per piece (24 piece minimum)

CAPRESE SKEWERS (V GF)

ciliegine mozzarella, cherry tomato, basil, balsamic reduction and new olive oil

\$3.25 per piece (24 piece minimum)

SAVORY GOAT CHEESE CHEESECAKE (V)

served with a seasonal compote - elegant and super delicious!

\$3.25 per piece (24 piece minimum)

HERB MEDITERRANEAN SHRIMP (GF)

served with a lemon basil aioli

\$3.75 per piece (24 piece minimum)



HOT HORS D'OEUVRES

(24 Piece Minimum - Requires Heating)

Bite
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ENGLISH SAUSAGE ROLLS

with mustard dipping sauce
\$3.50 per piece (24 piece minimum)

ARANCINI DI RISO (V)

mushroom risotto croquettes stuffed with italian cheese and delivered with a truffle aioli
\$3.50 per piece (24 piece minimum)

MAC'N CHEESE BITES (V)

with truffle dipping sauce.
\$3 per piece (24 piece minimum)

BACON WRAPPED DATES (GF)

goat cheese and Marcona almond
\$3.50 per piece (24 piece minimum)



VEGETABLE EMPANADAS (V)

onions, eggplant, peppers, sundried tomatoes, black beans, cheddar-jack.
Served with a chipotle aioli.
\$3.50 per piece (24 piece minimum)

SMOKED BRISKET PICADILLO EMPANADAS

with chimichurri
\$3.50 per piece (24 piece minimum)

MINI VEGETABLE EGGROLLS (V)

served with scallion dipping sauce
\$3.25 per piece (24 piece minimum)

LEMONGRASS CHICKEN POT STICKERS

served with ginger soy.
\$3.25 per piece (24 piece minimum)



MINI POTATO LATKES

delivered with sour cream and chives on the side (24 piece minimum)
homemade apple sauce — \$3.25 per piece
smoked salmon — \$3.75 per piece

COCONUT-LIME CHICKEN SATAY (GF)

with spicy peanut sauce
\$3.25 per piece (24 piece minimum)

MARINATED BEEF SATAY (GF)

with our house chimichurri
\$3.25 per piece (24 piece minimum)



BEEF WELLINGTONS

puff pastry, filet mignon, mushroom duxelles and red wine reduction
\$3.75 per piece (24 piece minimum)

FLATBREADS (REQUIRES HEATING AND CUTTING)

minimum 6 orders per type - each flatbread yields 10 slices
\$20 each

BRISKET

with red wine caramelized onions, smoked gouda

FUNGHI (V)

with truffle bechamel and fontina

SWEET ENDINGS

(24 Piece Minimum Unless Otherwise Noted)

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HOLIDAY DESSERT MEDLEY

chef's choice selection of at least 3 seasonal desserts
\$3.25 per piece (50 count minimum)
(no dessert shots)

MINI CRANBERRY CURD TART

sweet butter crust, whipped cream, candied kumquat
\$3.50 per piece

MINI CARAMEL NUT TART

chewy and buttery nut tart with a touch of flakey sea salt
and creme fraiche whipped cream
\$3.50 per piece

MINI CHOCOLATE GANACHE TART

chocolate crust, rich truffle filling, fresh raspberry
\$3.50 per piece



MINI GINGERBREAD CUPCAKES

sticky gingerbread with mascarpone buttercream
and lemon curd thumbprint
\$3.25 per piece

MINI COFFEE CARDAMOM WALNUT CUPCAKES

with coffee icing and candied walnuts
\$3.25 per piece

SEASONAL MINI DESSERT BARS

- chocolate truffle brownies with crushed peppermint
- pumpkin cream cheese swirl bars
- gooey butter cake with snow sugar
- viennese raspberry shortbread bars
- gooey pecan shortbread bars dipped in chocolate

\$3.25 per piece
order individually (24 piece minimum) | order chef's choice variety (50 piece minimum)



FRENCH MACARON MEDLEY (GF)

seasonal assortment
\$3 per piece

HOLIDAY COOKIES

to include at least 3 of the following:

- mini decorated gingerbread men
- coconut thumbprint cookies with apricot and raspberry jam
- world peace chocolate cookies
- cardamom shortbread cookies with dulce de leche filling, white chocolate and sprinkles to finish
- lime meltaway cookies tossed in powdered sugar

\$2.50 per piece (50 piece minimum)



RICH CHOCOLATE POT DE CREME

french chocolate pudding finished with cream and chocolate pearls served in a shot glass with mini spoon (gluten-free available without the pearls)
\$3.50 per piece

HOLIDAY FEAST

(10 Person Minimum - 5 Person Increments)

Bite
HOLIDAY



This traditional holiday dinner delivers a delicious, stress-free menu - we do the cooking and you party!

Available Tuesday through Sunday (delivery/pick-up/limited service) can be delivered hot for corporate events



ENTREE (SELECT 2)

CABERNET BRAISED SHORT RIBS

horseradish cream
(add \$10 supplement per person)

BRISKET (GF)

slow-cooked red wine brisket

STUFFED EGGPLANT (VGN)

eggplant, red bell pepper, onion, garlic, cilantro, olive oil, breadcrumbs

FRENCH CHICKEN BREAST (GF)

rosemary roasted with a roasted tomato-basil compound butter

SCOTTISH SALMON (GF)

roasted with a paprika, ginger honey-mustard glaze
(add \$10 supplement per person)

SIDES

HOLIDAY SALAD (GF V)

field green medley with apples, candied walnuts, pomegranates and honey
cider vinaigrette with blue cheese toasts on the side

CREAMY YUKON GOLD MASHED POTATOES (GF V)

HERB ROASTED HEIRLOOM CARROTS (V, GF)

with orange, thyme, honey and sea salt

BRUSSEL SPROUTS (GF V)

seared with garlic, bacon and parmesan
vegan option available

PARKER HOUSE ROLLS

served with winter berry compound butter

DESSERT

BUTTER PECAN BREAD PUDDING

with orange-caramel sauce and whipped cream

\$65 per person

MAKE IT A HOLIDAY TO REMEMBER!

feel free to add selections from our entrees,
accompaniments,
sides and desserts!