



Fall | Winter

ORGANIC GOURMET MENU IDEAS



The Pickled Beet is proud to offer a menu of unique dishes and seasonal favorites to make your autumn and winter events truly special.

Just like our weekly meals, our chefs can amend any catering menu item to accommodate food allergies and dietary restrictions. We can also design a completely custom menu with you.

We offer the option of in-home meal preparation by your very own professional chef, or you can choose a drop-off service to have your meals hand-delivered right to your event. Your dishes will be delivered the day before or morning of your event with easy heating instructions included.

We can't wait to help make your next event one to remember!



Starters

Harvest Charcuterie Board

Assorted cheeses, meats & seasonal bites

Pear Walnut Pesto Crostini

Grilled baguette, prosciutto & dried cherries

Roasted Beet Hummus w/ Basil Pesto

Served with Zataar seasoned pita chips, carrot sticks, cucumber slices and celery sticks



Salads

Shaved Brussels Sprouts & Apple Salad

Browned butter vinaigrette, honey crisp apple, hazelnuts

Pear & Cherry Salad

With goat cheese, candied pecans and dijon-maple dressing

Marinated Mediterranean Olive Salad

Olive trio, cucumber, tomato, feta cheese, red bell peppers, pepperoncini and baby bella mushroom

Celery, Pear & Hazelnut Salad

Fresh pears, crisp celery, shaved fennel and hazelnuts tossed together in a pear vinaigrette





Soups

Butternut Squash Soup

Smooth and creamy with hints of apple, garlic and thyme.

Spicy Parsnip & Sweet Potato Soup

Parsnip has natural sweetness and earthy notes enhanced with hints of curry, ginger and garlic. Finished off with coconut cream, roasted parsnip chips and toasted peanuts.

Smoked Tomato Bisque

A unique twist on a classic favorite; this savory starter puts a new spin on comfort food.



Main Courses

Crab Cakes w/ Lemon Aioli

Caesar Roasted Sea Bass

Roasted Halibut w/ Cannellini Beans & Green Olives

Whole Roasted Beef Tenderloin w/ Au Jus

Roasted New York Strip Loin w/ Garlic Herb Crust

Braised Short Ribs w/ Red Wine Reduction

Pork Tenderloin w/ Dried Plums & Apples

Pecan & Herb Crusted Berkshire Pork Chop

French Style Chicken Thigh Fricassee

Stuffed Chicken Breast w/ Lemon Artichoke Pesto

Braised Chicken Thighs w/ Squash & Greens

Chicken Breast Francaise

Wild Mushroom Ragout w/ Creamy Polenta

Spinach Stuffed Lasagna Ruffles

Curried Lentils w/ Zucchini & Mushrooms

Spaghetti w/ Lentil Bolognese



Sides

Classic Scalloped Potatoes

Velvet Potato Puree

Quinoa Salad w/ Green Beans & Toasted Walnuts

Turmeric Rice w/ Roasted Brussels Sprouts

Wild Rice Pilaf

Orzo w/ Spinach & Parmesan

Maple Roasted Butternut Squash & Apples

Green Beans Gremolata

Creamed Spinach

Roasted Root Vegetables and Arugula Salad

Miso Glazed Brussels Sprouts

Parmesan Roasted Broccoli & Cauliflower





Desserts

Old Fashioned Apple Crisp

Pumpkin Pie

Chocolate Bourbon Pecan Pie

Dark Chocolate Almond Bark w/ Almonds & Pepitas



Pricing and Ordering

Like our weekly meals service, we charge a service fee plus the cost of groceries and delivery so you can receive a perfect catered spread delivered right to your home, office, or event venue.

Our pricing is based on the number of people attending your event, as well as any modifications requested.

Let's Chat!

To order and receive a custom quote, email chefliz@thepickledbeet.com with your catering selections, the date of your event, number of attendees, and any modifications.

