

# Fall Winter

ORGANIC GOURMET MEALS





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 menu item to accommodate food allergies and dietary restrictions. All you have to do is let us know!

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 meal 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 seasonal 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





#### Shaved Brussels Sprouts & Apple Salad

Browned butter vinaigrette, honey crisp apple, hazelnuts

#### **Pear & Cherry Salad**

With goat cheese, candied pecans and dijon-maple dressing

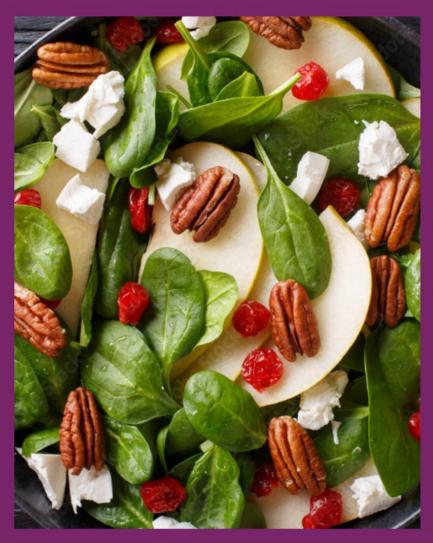
#### Marinated Mediterranean Olive Salad

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











#### **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 Française 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 CUSTOMERSERVICE@THEPICKLEDBEET.COM with your catering selections, the date of your event, number of attendees, and any modifications.

