



SAZ'S CATERING HOLIDAY ADDITIONS

Additional options to our lunch and dinner menu.

ENTRÉE OPTIONS

Smoked & Sliced Petite Beef Tender
with cranberry bordelaise sauce

Brown Sugar-Maple Cured Pork Loin
with bourbon demi and bourbon peach compote

Rosemary Citrus Glazed Ham
with rosemary marmalade beurre blanc

Brown Sugar Cured Chicken Breast
with citrus-pomegranate-cranberry chutney & thyme pan jus

Pomegranate Glazed Salmon
with citrus relish

Roasted Butternut Squash Medallions
with toasted pepitas, caramelized apples, poached cranberries, and chevre

COLD & HOT SIDE OPTIONS

Roasted Maple Pear Salad
with cranberry merlot gastrique, arugula,
got cheese, grains of paradise,
and cranberry cinnamon vinaigrette

Winter Salad
with grilled fennel, radicchio, romaine,
pickled candy beets, pomegranate,
pepitas, and pomegranate orange vinaigrette

Green Beans
with orange and almond gremolata

Brussel Sprouts
with orange glaze

Heirloom Carrots
with brown sugar maple glaze

Mango Coconut Risotto

Sweet Potato Casserole
with marshmallow meringue

Wild Rice Blend
with caramelized apples

Herb Roasted Baby Potatoes

DESSERT OPTIONS

Sciortino's Assorted Mini Holiday Cookies \$36 per pound
(Approximately 22 cookies per pound)

Sciortino's Mini Cannoli \$40 per dozen

Chocolate Truffles \$36 per dozen

Flourless Chocolate Cake with Fresh Berries \$8 per slice

SAZ'S
CATERING