



Holiday Menus

Local
Seasonal
Sustainable

BIRCHTREE  CATERING



3 Steps to Planning the Perfect Holiday Party

Consider a Service Style

Choose from these styles, or mix and match to bring your celebration to life. Our sales team is here to help!

Cocktail Party

Passed Appetizers
Birchtree Boards
Passed Small Plates

Family Style

Focaccia on the table
Plated Market Salad
Family Style Entrées
Family Style Sides

Buffet

Focaccia and Salad
Buffet Entrées
Buffet Sides

Peruse our Holiday Menu Items

Appetizers, entrées, cocktails, and more!



Contact Us for a Quote

Each event is unique, and we believe in transparent pricing for only the things that you need. All proposals are customized to include menu items, staff, and rental items that pertain to your event.



Appetizers *butlered by our staff*

- Citrus Salad** seasonal citrus, mixed greens with poppy seed Dijon dressing, topped with crispy shallots / v, gf
- Pumpkin Agnolotti** with sage and chili cream
- Roasted Beet Fans** roasted beets layered with chèvre, topped with sage pistachio pesto / gf, contains nuts
- Hen of the Woods Tarts** local maitake, cremini, shitake mushrooms and house ricotta in puff pastry
- Spicy Pumpkin Tartlet** local pumpkin, maple syrup and fall spices
- Truffled Deviled Eggs** topped with cracked pepper, chives / gf, df
- Blue Cheese Canapés with Apple Chutney** crisp toast points with Birchrun Hills Farm blue cheese and apple chutney
- Mac n' Cheese Fritters** cheesy fritters served with spiced marinara
- Overstuffed Baby Potatoes** twice-baked with local cheddar, lardons, caramelized shallots and creme fraiche
- Charred Shrimp Cocktail** grilled jumbo shrimp with smoked ancho chili cocktail sauce / gf
- Mini Crab Cakes** classic crab cakes with our house remoulade
- Maple Chicken Skewers** char-grilled and brushed with a grainy mustard maple sauce / gf, df
- Beef Satay** hanger steak marinated in ginger, lemon grass and chiles, with peanut dipping sauce
- Beef Wellington Bite** seared beef tenderloin and mushroom duxelles wrapped in puff pastry with dijon mustard sauce
- Bacon Wrapped Dates** Medjool dates and double smoked bacon / gf
- Pulled Pork Sliders** Slow roasted pork shoulder with red slaw, provolone and house bread
- Philly Pigs** pretzel-wrapped beef hot dogs with spicy mustard / df
- Crispy Pork Belly** crisped pork belly with hoisin barbecue sauce / df
- Prosciutto Rolls** stuffed with arugula and parmesan, drizzled with olive oil / gf

Cocktails *ready to spike or delicious on their own*

- Blood Orange Paloma** blood orange juice and orange syrup topped with club soda and chili sugar rim
** Spike it: tequila*
- Grapefruit Collins** fresh grapefruit juice, grapefruit and fennel infused sugar
** Spike it: vodka or gin*
- Ginger Fizz** ginger beer with warmly spiced ginger simple syrup, garnished with an orange curl
** Spike it: bourbon or rum*
- Cranberry Mojito** fresh cranberry puree and cranberry juice muddled with rosemary, mint and a touch of lime
** Spike it: rum*
- Hibiscus Old Fashioned** fresh hibiscus and cinnamon vanilla sugar
** Spike it: bourbon*
- Mulled Apple Cider** special Lancaster blend cider with citrus, cinnamon, and nutmeg
** Spike it: bourbon or spiced rum*

DIETARY KEY
 gf = gluten free
 df = dairy free
 v = vegan
 n = contains nuts



Birchtree Boards *beautifully displayed grazing stations*

Cheese and Charcuterie Board a variety of favorite and local cheeses and cured meats with seasonal garnishes and pickles, toast points and fresh fruit

Fall Kebab Board smokey mushroom and tofu with chimichurri sauce; beef satay with peanut sauce; and charred salmon with tangy barbecue sauce

Flatbread Board vegan flatbread with seasonal roasted vegetables; coca flatbread with Manchego cheese, chorizo and red bell peppers; garlic ricotta flatbread with caramelized onions and rosemary

Gardener's Board roasted marinated vegetables, fresh crudité, and focaccia with white bean hummus, tzatziki and ranch

Fondue Board warm beer cheese fondue with pretzel nuggets, focaccia, baby potatoes and seasonal vegetables for dipping

Small Plates

composed plates passed to your guests, perfect for the feel of a full dinner without formal seating

Apple Cider Braised Pork Shoulder slow cooked with local cider / gf

Smashed Maple Potatoes with maple butter / gf

Charred Hanger Steak choice cut beef, hard seared and served with chimichurri sauce / gf, df

Sautéed Hearty Greens with garlic and a touch of bright vinegar / gf, v

Forest Mushroom Pappardelle wide noodles in herbed cream sauce with creamy cremini and

crispy shiitake mushrooms, garlic & baby greens

Coffee Smoked Brisket smoked and slow roasted beef rubbed with spices and coffee / gf, df

Cheesy Mac and Cheese with sharp cheddar cheese and creamy Béchamel sauce

Pumpkin Curry mild coconut curry with roasted pumpkin, squash, and collard greens over spiced rice and topped with cashews / gf, v, n

Roasted Cauliflower Steaks herb marinated and roasted heirloom cauliflower topped with a chickpea and pine nut crust and lemony arugula / gf, v, n

Dilly Green Beans sautéed with chives, shallots and lemon / gf, v

Maple Roasted Chicken maple and spice brined chicken, served with mustard sauce / gf, df

Caramelized Parsnips with honey butter and thyme / gf





Entrées

- Maple and Mustard Salmon** roasted salmon finished with a maple mustard glaze, mint and basil / gf, df
- Pan Seared Barramundi** flaky white fish served with a citrus vinaigrette
- Apple Cider Pork Shoulder** slow roasted local pork with apple cider and spices
- Smoked Pork Tenderloin** with mustard aioli / gf
- Charred Tri Tip** marinated tri tip roast served medium, topped with charred cippolini and chimichurri sauce / gf, df
- Charred Hanger Steak** choice cut beef, hard seared and served with chimichurri sauce / gf, df
- Green Garden Rounds** herbed polenta cakes, topped with the season's best roasted vegetables and herb oil / gf, v
- Classic Cassoulet** duck confit, sage sausages, local fall beans and slow roasted carrots, with crunchy breadcrumbs
- Coffee Smoked Brisket** smoked and slow roasted beef rubbed with spices and coffee / gf, df
- Classic Meat Lasagna** made with house pasta and ricotta / contains beef, pork, and wine
- Forest Mushroom Pappardelle** wide noodles in herbed cream sauce with creamy cremini & crispy shiitake mushrooms, garlic & baby greens
- Maple Roasted Chicken** maple and spice brined Lancaster chicken, served with tangy mustard sauce / gf, df
- Pumpkin Curry** mild coconut curry with roasted pumpkin, squash, and collard greens over spiced rice and topped with cashews / gf, v, contains nuts
- Roots and Herbs Pie** multicolored potatoes and seasonal root veggies with cream herb sauce, classic double crusted pot pie
- Stuffed Acorn Squash** roasted and stuffed with herbed rice / gf, v
- Veggie Cassoulet** herbed white beans, roasted mushrooms and veggies, topped with toasted breadcrumbs / v

Sides

- Butter Broiled Mushrooms** cremini mushrooms tossed in garlic butter and herbs / gf
- Carrot Salad** warmly spiced, with currants and baby greens / gf, v
- Cauliflower Gratin** with parmesan bread crumbs
- Challah Apple Stuffing** herbs, caramelized onions and roasted fruits baked with challah and cream
- Charred Asparagus** with herbs / gf, v
- Cheesy Mac and Cheese** classic macaroni with sharp cheddar cheese, creamy Béchamel sauce, and served with pickled jalapeños on the side
- Creamy Polenta** smooth heirloom polenta with cream and herbs / gf
- Dilly Green Beans** sautéed with chives, shallots and lemon / gf, v
- Grains and Greens** toasted grains, wild rice, lentils, Israeli cous cous with hearty greens and herbs / v
- Herbed Wild Rice** a mix of wild rice with herbs, lemon and pepitas / gf, v
- Maple Squash Gratin** butternut squash mixed with gruyere and heavy cream with a touch of maple syrup topped with toasted pumpkin seeds / gf
- Mashed Root Veggies** smashed potatoes, parsnips, turnips and other great seasonal root veggies / gf
- Roasted Vegetables** the season's best vegetables, with sherry reduction / gf, v
- Sautéed Hearty Greens** seasonal greens with garlic and a touch of bright vinegar / gf, v
- Smashed Maple Potatoes** crisp potatoes smashed with maple butter / gf

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Desserts

S'mores Brownies fudgy squares with graham cracker crust and toasted marshmallow topping

Spiced Honey Cake cake bites with local honey and cream cheese frosting

Classic Lemon Bars with powdered sugar and berries

Budino a classic Italian pudding in chocolate, caramel, eggnog, or pumpkin pie flavors

Fruit and Berry Crumble with the season's best flavors, served in jars, available vegan



CONTACT US TODAY
TO RESERVE YOUR
DATE!

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