



Starters

Brie en Croute

golden puff pastry-wrapped brie wheel with house-made orange-cranberry compote and toasted nuts. - a holiday favorite! Small serves 12 \$20/wheel Large serves 24 \$37/wheel

Hummus Platter

a colorful display of fresh vegetables with house-made hummus and toasted pita wedges \$8 pp

Devilled Egg 3-way display

a festive trio of flavors: classic mustard, roasted red pepper and parmesan pesto. \$11/3 eggs

Chicken Salad Choux Puffs

delicate gruyere pastry puffs filled with herbed chicken salad, baby spinach, and marinated grapes. \$54/dozen

Soups & Salads

Winter Kale Salad

baby kale with roasted squash, red onion, dried cranberries, feta, hazelnuts and apple cider vinaigrette. \$9 pp

Marinated Grape Salad

crisp romaine and cabbage with gorgonzola, rosemary-marinated grapes, candied pecans, and shaved carrot. \$8 pp

Butternut Squash Bisque

velvety roasted squash simmered with coconut milk, apple cider vinegar, pecan, and fried sage \$9 pp

Special Holiday Additions

Mirepoix Stuffing \$7 pp

Southern Candied Yams \$7 pp

Cranberry Compote \$7 pp

Savory Rice Pilaf \$7 pp

Displayed Signature Dinners

Classic Roasted Turkey Breast

seasoned, brined and sliced in house served with buttery yukon gold mashed potatoes, rustic turkey gravy, creamy green bean casserole, and a dinner roll. \$29.99 pp

Sliced Pork Loin & Fresh Herb Gremolata

served alongside savory rice pilaf, roasted squash, asparagus, bell pepper, and a dinner roll. \$32.99 pp

Beef Stroganoff

hearty sirloin in a rich mushroom, onion and garlic creamy sauce over parsley egg noodles paired with caramelized brussel sprouts in an orange-maple glaze and served with a dinner roll. \$32.99 pp

Butternut Squash & Spinach Lasagna Gluten-Free & Vegetarian

a festive twist on a classis - layers of roasted butternut squash, spinach, and creamy ricotta with gluten-free pasta, baked in a spiced bechamel with hints of sage, nutmeg, and cinnamon. Topped with parmesan and pomegranate for a touch of holiday sparkle. Vegan available upon request. \$32.99 pp



HOLIDAY MENU 2025

Minimum order of 10

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Stephanie Moore



**CHECK OUT OUR DESSERT
MENU FOR A SWEET FINISH**