

Corporate Holiday Menu



541.761.1626 | firesidecateringco.com | Call to Check Date Availability

All menu pricing based on 25 guest minimum

Paper Products Included: Fiber heavy-duty plates, clear plastic silverware, and napkins.
(Ask about our upgraded dish packages)

Catering Services Included: Local delivery (\$50 delivery fee out of Grants Pass area),
buffet set-up with linens, decor, and chafing racks, service staff,
buffet take-down, and clean-up.

Special Dietary Requests: We can accommodate allergies and dietary restrictions.
Ask about our gluten-free, dairy-free, and vegetarian options.

Yuletide Brunch Menu

(served before 2pm) | \$18

Choose One Entree: Denver Scramble with honey ham, peppers, and onions or Breakfast Burritos with eggs, chorizo, cheese, green chiles, and black beans. Served with roasted yukon potatoes, assorted bagels with martini olive cream cheese, berry-yogurt-granola shooters, and coffee cake. Add the second entree to this buffet for an additional \$4 per person.

Mingle All The Way Menu

Lunch \$22 | Dinner \$27

Appetizer table or passed appetizers (choose three): Bruschetta cup with crostini, Spinach stuffed mushrooms, Bacon-wrapped stuffed dates, Caramelized onion-fig-goat cheese crostini, Mini chile rellenos phyllo bites, Mango poke wonton, Mini prawn tostada, Bacon-jalapeno macaroni and cheese bites, Buffalo chicken salad with blue cheese crumbles on mini croissants, Mini cheese balls with a multigrain cracker, Honey blueberry brie phyllo bites, Smoky dill deviled eggs.

And a Deluxe Grazing Table: Gourmet cheese selections, cured meats, dried fruit, nuts, olives, and other charcuterie items, as well as in-season local fresh fruit and veggies, with house-made dips, fresh bread and crostini, fig jam, and other custom menu options to reflect the theme and season of the event!



Holiday Traditions Menu

Lunch \$23 | Dinner \$28

Choose One Entree: Oven Roasted Herbed Turkey Breast or Whiskey Honey Glazed Ham. Served with mashed potatoes and turkey pan gravy, sage stuffing, green bean almondine, Grand Marnier cranberry sauce, apple pecan salad with house-made meyer lemon vinaigrette, fresh baked bread with cinnamon honey butter. Add the second entree to this buffet for an additional \$3 per person.

Winter Wonderland Menu

Lunch \$30 | Dinner \$35

Fig-Goat Cheese-Toasted Almond Stuffed Chicken and Garlic-Red Wine Braised Short Ribs. Served with creamy parmigiano-reggiano polenta, roasted root vegetable medley, apple pecan salad with house-made meyer lemon vinaigrette salad, and fresh baked bread with cinnamon honey butter.

Sparkle & Joy Menu

Lunch \$35 | Dinner \$40

Cajun Butter Bourbon New York Steak and Herb Baked Chicken Breast. Served with Yukon loaded bacon aged-cheddar mashed potatoes, asparagus with hollandaise, roasted beet-feta-pistachio salad with balsamic vinaigrette, fresh baked bread with cinnamon honey butter.

White Christmas Menu

Lunch \$40 | Dinner \$45

Herb roasted prime rib with house-made roasted garlic horseradish cream and beef demi glace, Baked Salmon with a lemon-dill beurre blanc sauce, roasted garlic-rosemary yukon gold potatoes, honey roasted rainbow carrot medley, Caesar salad with house-made Caesar dressing and garlic butter bread crumbs, and fresh baked bread with cinnamon honey butter.



Festive Hot Drink Stations

\$5 per person (choose one)

Elevated Hot Cocoa - Creamy hot cocoa, crushed andes mints, chocolate chips, white chocolate chunks, toffee bits, coarse sea salt, holiday sprinkles, mini marshmallows, peppermint sticks, whipped cream, and caramel drizzle.

Hot Caramel Apple Cider - Hot apple cider, caramel drizzle, orange slices, apple slices, cinnamon sticks, honey sticks, peppermint sticks, toffee bits, pumpkin spice syrup, and whipped cream.

Petite Dessert Package by Becca's Bakery



\$9 per person (Choose 3)

Mini Pumpkin Creme Brulee, Gourmet Holiday Sugar Cookies, Girl scout cookie mint shooters, Bourbon pecan pie shooters, Cherry cheesecake bites, Chocolate-raspberry ganache tart, Mini triple berry crumble, Espresso frosted brownies, Snickerdoodle cookies, S'mores bars, or Mini sticky toffee pudding.