



PERIWINKLES CATERING & CAFE

6 Audrey Avenue, Oyster Bay, NY 11771

516-922-5700

www.periwinklescateringny.com

HOLIDAY CATERING MENU

HORS D'OEUVRES

Spicy Pistachio Sausage Log in Puff Pastry
Sprinkled with Seeds & Served with Spicy Mustard

Herbed Polenta Cakes
with Fresh Pesto & Shaved Parmigiano

Peppery Beef Tenderloin
served on a Crostini with Horseradish Cream Spread

Sea Scallops
Wrapped in Bacon & Served with Blackberry Compote

Mini Lobster Rolls
Chunky Maine Lobster Salad on Buttered Brioche with Frisee Salad

Baby Red & Yellow Potatoes
with Portobello Mushrooms, White Cheddar & Fontina

Prosciutto & Asparagus
Grilled Tender Asparagus wrapped in Prosciutto and sliced Fontina

Crispy Coconut Shrimp
Jumbo shrimp rolled in Freshly Shredded Coconut with Spicy Orange Marmalade

Petite New Zealand Lamb Chops
Marinated with Lemon Zest, Garlic, Rosemary & Olive Oil.
Served with Arugula Pesto

Jumbo Shrimp Cocktail
Served with fresh Horseradish Cocktail Sauce & Lemons

Medjol Sweet Dates
Filled with Creamy Blue Cheese & Walnut & Wrapped in Bacon

Stuffed Mushrooms
with Crumbled Sausage & Gorgonzola

Baked Brie En Croute with Cranberry & Walnut Chutney
Served with baguette, crackers, grapes

Traditional Italian Antipasto
Italian Cured Meats, mozzarella balls, olives, roasted peppers, marinated artichokes, mushrooms, provolone & pecorino cheeses

ENTREES

Herb Roasted Beef Tenderloin
Served Medium Rare with Horseradish Cream

Beef Wellington
(wrapped in Buttery Puff Pastry)
With Wild Mushroom Duxelles Stuffing

Herbed Turkey Breast
with Traditional Herbed Cornbread Stuffing

Cornish Game Hen
with Wild Rice Stuffing

Boneless Stuffed Leg Of Lamb
with Spinach, Rosemary & Gruyere

Crown Roast of Pork
Stuffed with Fuji Apples & Thyme & Brioche

Whole Poached or Baked Salmon
served with Cucumber Dill Sauce

Whole Old Fashioned Country Smoked Ham
with Cloves (pineapple option)
Bourbon, Honey & Mustard Glaze

Homemade Egg Lasagna with Bolognese Sauce/or Vegetable Lasagna with Creamy Bechemel Sauce

Jumbo Shrimp Scampi
with Oregano, Lemon, Parsley
served with Linguine,

Braised Boneless Shortribs
with Wild Mushrooms, Cipollini & Pine Nuts

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ACCOMPANIMENTS

Roasted Root Vegetables
sliced Parsnips, Turnips and Fingerling Potatoes

English Peas
served with Morels and Sweet Butter

Classic Potato Gratin
with Gruyere & Fresh Thyme

Yukon Gold Mashed Potatoes
with Butter, Sourcream & Cream

Glazed Heirloom Carrots

Creamed Spinach
shallots & cream

Roasted Brussel Sprouts
with Caramelized Shallots & Crispy Pancetta

Green Beans with Almonds

Roasted Asparagus
with Shaved Asiago Cheese

Creamy Corn Pudding
with Buttery Cracker Crumb Topping

Periwinkle Mesclun Salad
with Toasted Walnuts, Cranberries, Creamy Goat Cheese / served
with Balsamic Vinaigrette

Radicchio, Frisee & Boston Lettuces
with Caramelized Pears, Pecans & Blue Cheese

DESSERTS

Freshly Sliced Seasonal Fruit
watermelon, pineapple, grapes, berries, melon

Assorted Dessert Platter
Triple Chocolate Brownies, Cookies, Lemon Bars,
Lindser Squares, Walnut Cheesecake Bites

Vanilla Bean Cheesecake
with Creamy Caramel

Dulce de Leche Torte
with Caramel, Custard & Yellow Cake

Chocolate Covered Strawberries
Dark Chocolate, Milk Chocolate

Panettone Bread Pudding
Buttery Italian Brioche in Vanilla Bean Custard

Fuji Apple Crisp
with Cranberries & Buttery Oatmeal, Brown Sugar Crispy
Topping

Traditional Mile High Apple Pie
with Walnuts, Golden Raisins & Cinnamon/Nutmeg Nuances

Cancellation Policy: All Cancellations must be made 48 hours prior to event. Orders cancelled within 24 hours to event are subject to a 50% surcharge.

Thank you for considering Periwinkles Catering to provide you with our gourmet foods and services. If there is an item you would like to have at your next event, we will be more than happy to accommodate your requests. We look forward to serving you, and hope to meet all of your catering needs.