

All orders require a 2 dozen or 2 pound minimum

**HORS D'OEUVRES** (serves 4-6)

- **Mini Pimento Cheese & Country Ham Biscuits** with house pickles \$23.99/doz
- **Pomegranate Aril and Basil Deviled Eggs** \$20.99/doz
- **Cranberry & Pistachio Goat Cheese Truffles** \$24.99/doz
- **Mini Parmesan Rosemary Turkey Biscuits** with roasted turkey & cherry apricot mostarda \$23.99/doz
- **Cranberry-Brie Phyllo Tarts** with orange zest \$19.99/doz
- **Beef Wellingtons** with horseradish-dijon sauce \$12.99/doz
- **Turkey-Cranberry Meatballs** with sage gravy \$13.99/lb
- **Sausage Balls** – Craft Sage sausage, aged white cheddar & chives \$14.99/lb

**PARTY PLATTERS** (reg serves 8-12; lrg serves 14-18)

- **Baked Brie En Croute** with cranberry-apricot mostarda, candied pecans, smoked onion jam & assorted crackers \$34.99 reg only
- **Smoked Pastrami Salmon** with everything spiced pita chips, whipped dill cream cheese, caraway kraut, house pickles & deviled egg spread \$119.99 reg/ \$149.99 lrg
- **Bistro Beef Platter** with arugula, caramelized onions & brandied cherries, horseradish pesto & baguettes \$99.99 reg/ \$139.99 lrg
- **Apple Cider Turkey & Honey Ham Platter** with arugula, ginger cranberry sauce, dijon mayo, and parker house rolls \$89.99 reg/ \$129.99 lrg

**SIDES** – by the lb (serves 3-5)

- **Creamed Collard Greens** \$10.99
- **Agave-Rosemary Carrots** \$9.99 [GF, VG]
- **Mashed Yukon Golds and Cauliflower** \$8.99
- **Gorgonzola & Caramelized Onion Mashed Potatoes** \$8.99
- **Chili Roasted Sweet Potatoes** \$8.99
- **Edamame Succotash** corn, peppers, thyme, parsley \$8.99
- **Black Eyed Peas** tomatoes & chives \$8.99
- **Green Beans** cranberries & toasted almonds \$8.99
- **Asparagus Gremolata** parsley, roasted garlic, lemon (served ambient) \$11.99
- **Cranberry Sauce** with ginger and port wine reduction \$12.99

**DIPS** – by the lb (serves 4-10)

- **Roasted Garlic Pumpkin Hummus** \$11.99
- **Buffalo Chicken Dip** \$9.99
- **Pepperoni Queso** \$10.99
- **Homemade Pita chips** \$5.99 bag

**ENTREES** by the lb (serves 3-5)

**Bistro Beef** \$18.99/lb (serves 3-4)

- Rosemary Rubbed – with dijon mustard sauce
- Herb de Provence – with horseradish cream sauce
- Cumin-Chili Rubbed – with chimichurri sauce (served ambient)

**Pork** \$17.99/lb

- Honey Glazed Ham – with pineapple bourbon sauce
- Pork Tenderloin – with sour cherry-black peppercorn sauce

**Chicken** \$17.99/lb

- Lavender-Rosemary Rubbed Chicken Breast – with creamy dijon-tarragon sauce and crispy prosciutto
- Balsamic Chicken Breast – with shallot and sage sauce

**Fish** \$24.99/lb

- Everything Spiced Salmon – with dill cream cheese sauce
- Orange-Miso Glazed Salmon – with pomegranate arils

**Turkey** \$17.99/lb

- Apple Cider Brined Breast – with sage gravy

**CASSEROLES** – packed in disposable pans, fully cooked.

Upgrade GF pasta \$4.99 (reg serves 6-8; lrg serves 10-14)

- **Cheesy Winter Squash Casserole** squash, onions, parmesan, cheddar cheese sauce topped with toasted panko \$42.99
- **Chicken Cordon Bleu Casserole** grilled chicken, Gruyere sauce with penne pasta and crispy prosciutto \$42.99
- **Grilled Eggplant Casserole** eggplant over marinated gigantes, crushed tomatoes, roasted red peppers with tahini and roasted garlic sauce \$42.99 [GF, VG]
- **Ham, Collards, and Penne Casserole** with roasted tomatoes & white cheddar cheese sauce \$42.99
- **Baked Mac & Goat Cheese Casserole** with Parmesan & chive topping \$43.99
- **Traditional Apple Stuffing** with sage & fennel \$24.99 reg; \$39.99 lrg

Available October 2022 – March 2023. To place your order, call (804)-525-2190, or via email at [express@mosaiccateringevents.com](mailto:express@mosaiccateringevents.com). Vegan options available upon request.



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**GREENS SALADS** by the lb (serves 3-5)

- **Citrus Salad** with arugula, baby kale, shaved fennel, grapefruit & orange supremes, fresh herbs, pickled onion, blood orange vinaigrette \$11.99 [GF, VG]
- **Harvest Salad** with field greens, shaved brussels sprouts, sour cherries, pine nuts, and balsamic blue cheese dressing \$12.99
- **Roasted Beet Salad** with field greens, feta, walnuts, microgreens, fennel white balsamic vinaigrette \$12.99

**DESSERTS**

- **Snickerdoodle Cheesecake Bars** \$25.99 per doz
- **Orange-Ginger Mini Tarts** \$25.99 per doz
- **Spiced Apple & Cranberry Mini Tarts** \$25.99 per doz
- **Pumpkin Pie Spiced Chocolate Brownies** \$25.99/doz
- **Cinnamon Roll Bread Pudding** \$25.99 (serves 12-14)
- **Bananas' Foster Pudding** bourbon-brown sugar bananas, chocolate chips, classic wafers & orange zest mixed with southern style vanilla pudding \$30.99 (serves 12-14)
- **Pumpkin Tiramisu** layers of pumpkin & mascarpone custard, ginger snaps brushed with calvados syrup \$24.99 sm (serves 6-8); \$39.99 lrg (serves 8-12)

**BREADS** \$9.99 by the dozen

- **Caprese Biscuits** with basil mustard butter
- **Pimento Cheese Biscuits** with blackberry butter
- **Bacon Jalapeno Cheddar Cornbread Muffins** with honey butter

**BREAKFAST** sm \$24.99 (serves 4-6); lg \$42.99 (serves 8-12)

- **Hash Brown Breakfast Casserole** with white cheddar, onions, & peppers
- **Sausage Gravy Casserole** with craft sausage, peppers, & buttermilk biscuit crust
- **Holiday Quiche** with roasted red peppers, broccolini, & sage sausage

**BREAKFAST SIDES** by the lb (serves 3-4)

- **Breakfast Potatoes** diced red potatoes sauteed with peppers and onions \$8.99
- **Candied Bacon** maple & brown sugar spiced \$15.99