



Seasonal Delights

BY: RACHEL, GABY, CHEF NIKOS



The Slider Collection



Festive Turkey Slider

Grilled Turkey, Pepper Jack Cheese, Tart Cranberry Jam on Buttery Brioche Bun

Warm Smoked Ham Slider

Smoked Ham, Sharp Cheddar Cheese, Mustard, Served Warm on a Brioche Bun

Hearty Beet Baguette [V2]

Roasted Red & Yellow Beets, Baby Arugula, Zesty Pesto-Veganaisse on a Mini French Baguette

AVG = Avoiding Gluten | V=Vegetarian | V2= Vegan



Flatbread Station



Winter Harvest Goat Cheese [V]

Sweet Caramelized Onions, Dried Cranberries, Peppery Baby Arugula

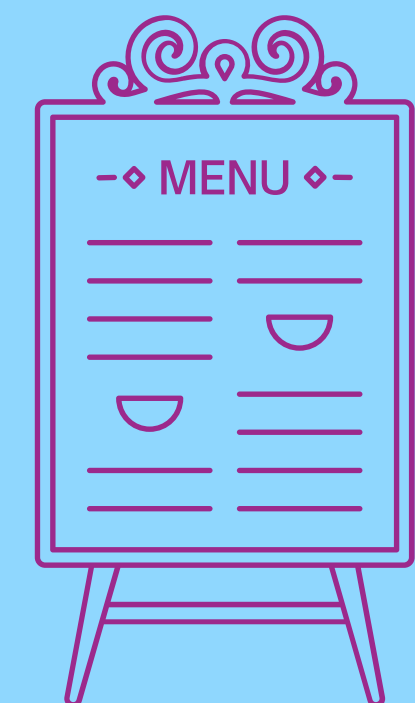
Savory Brussels & Bacon

Shaved Brussels Sprouts, Crispy Bacon, Red Onion, Melted Mozzarella

Orchard Pear & Gorgonzola [V]

Thinly Sliced Pear, Crumbled Gorgonzola, Toasted Walnuts, Sweet Honey Drizzle

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Winter Fusion Feast



Crab Rangoon

*Crispy Wonton Shells Filled
with Creamy Crab Meat,
Served with Red Chili Sauce*



Vegan Vegetable Potsticker [V2]

*Mushrooms, Tofu, Spinach,
Cabbage, Onions, Water
Chesnuts & Carrots with
Ponzu Sauce*



Bang Bang Shrimp Roll

*Crisp, Golden Shrimp Tossed
in Creamy, Sweet Chili Sauce
Wrapped Tightly in a Delicate
Roll*



BBQ Pork Bao Bun

*Pillowry, Steamed Lotus Buns
Stuffed with Savory BBQ
Pork, Rich Teriyaki Glaze*

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Elegant Bites

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Land & Sea Bites

Smoked Salmon Bagel Chip

Whipped Herbed Cream Cheese, Fresh Lemon Zest & Dill on a Crisp Bagel Chip

Prosciutto-Wrapped Pretzel Rod

Tightly Wrapped in Cured Italian Prosciutto, Paired with a Smoky Paprika Honey Dijon Dip



Decadent Creations

Classic Brie en Croute [V]

Rich, Creamy Brie Cheese Wrapped in a Golden, Flaky Puff Pastry Shell

Mac & Cheese Fritter [V]

Golden-Fried Macaroni & Cheese Rounds served with a Zesty Sriracha Aioli

Fig & Goat Cheese Crostini [V]

Toasted Crostini Spread with Whipped Goat Cheese, Sweet Fig Compote, Hot Honey Drizzle and Fresh Rosemary Sprig





Winter Chef's Table

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Winter Harvest Salad [V]

Mixed Baby Greens, Roasted Butternut Squash, Dried Cranberries, Candied Pecans, Crumbled Feta, Apple Cider Vinaigrette

Herb-Crusted Beef Tenderloin [AVG]

with Red Wine Reduction

Whole Grain Mustards Breast of Chicken [AVG]

Whole Grain Mustard Glaze, Parsley Flake

Garlic & Rosemary Yukon Gold Mashed Potatoes [V]

Garlic, Rosemary, Cream

Roasted Brussels Sprouts [V2, AVG, Contains Nuts]

Olive Oil, Thyme, Toasted Almonds

Baby Carrots [V]

Brown Butter, Herbs

Desserts

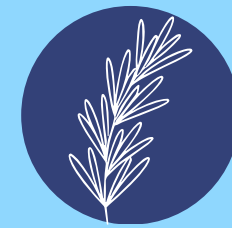
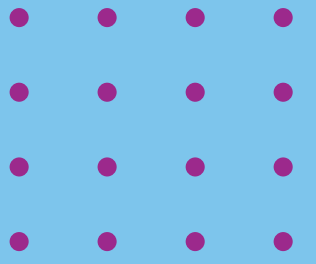
Pecan Dessert Bar [V, contains nuts]

Carrot Cupcake with Cream Cheese Frosting [V]

Apple Cinnamon Empanada [V]

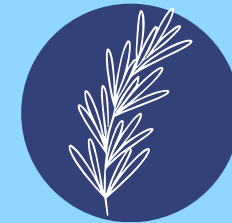


With A Spritz



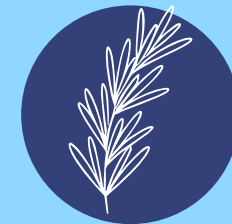
Cranberry Moscow Mule

New Amsterdam Vodka, Cranberry Juice, Lime Juice, Ginger Beer, Fresh Cranberries & Rosemary Sprig



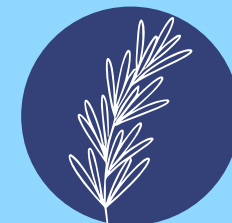
Peppermint White Russian

New Amsterdam Vodka, Coffee Liqueur, Cream, Crushed Peppermint Candy



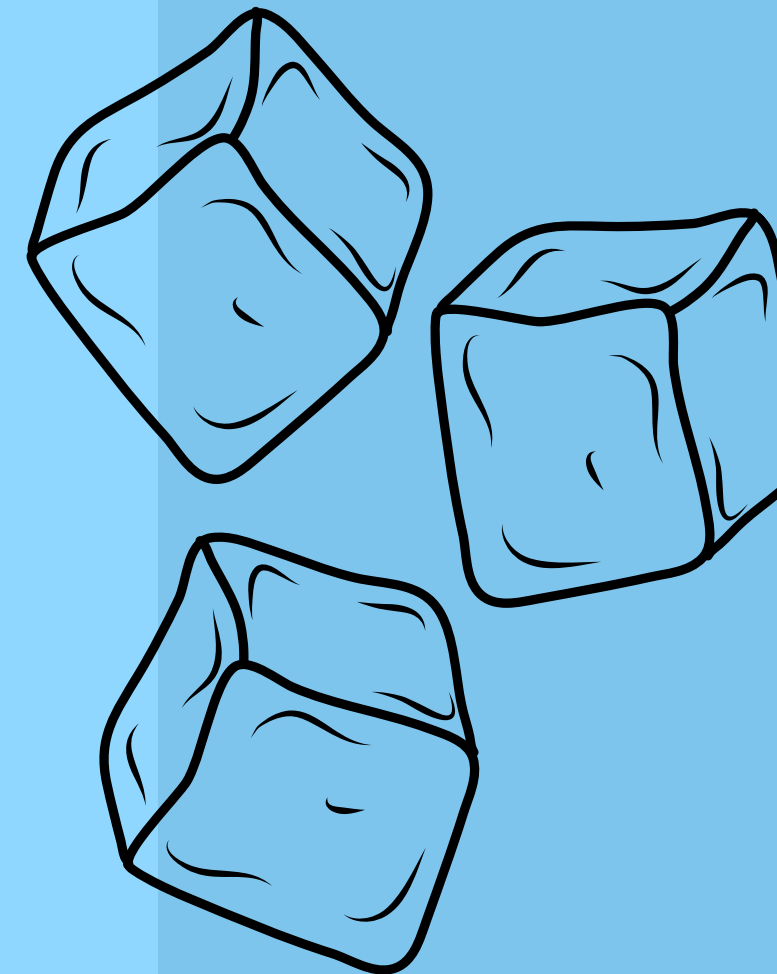
Maple Bourbon Smash

Maker's Mark Bourbon, Maple Syrup, Lemon Juice, Dash of Bitters, Apple Slice & Cinnamon Stick Garnish

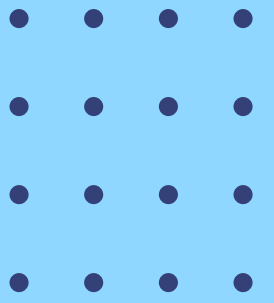


Winter Sangria

Red Wine, Brandy, Cranberry Juice, Orange Slices, Cubed Apples, Cinnamon Stick



Meet Our Team



Executive Chef
Nikolaos Kapernaros



Director of Catering Sales
Rachel Hurley



Catering Sales Manager
Gabriela Mancilla

Thank You



PIERLESS

HOSPITALITY