



# HOLIDAY PLATTERS

## PLATTERS FOR TWO

AVAILABLE FOR DELIVERY AND PICKUP FOR YOUR NEXT EMPLOYEE EVENT

### CHOICE OF ONE SALAD

Butternut Squash & Sweet Potato Salad with Sundried Cherries, Candied Pecans, Sunflower Seeds,  
Bell Pepper & Balsamic Vinaigrette

Orecchiette Pasta Salad with Prairies Mushrooms, Roasted Cauliflower, Pickled Red Onion and Tarragon Shallot Dressing

Salt Roasted Golden Beet Salad with Grilled Vegetables, Crumbled Blue Cheese and Sherry Vinaigrette

Caesar Salad with Crisp Romaine, Smoked Bacon, Shaved Parmesan and Herb Croutons in Roasted Garlic Caesar Dressing

### CHOICE OF DESSERT

Candycane Cheesecake or Deconstructed Apple Pie

## TRADITIONAL TURKEY DINNER | \$75

Traditional Turkey Dinner with Buttermilk Mashed Potatoes, Root Vegetable Medley, and Brussel Sprouts

Tender roasted white and dark meat, served with cranberry sauce, Herb Stuffing, and Rich Turkey Gravy

## BINGEMANS CLASSIC ROAST BEEF | \$88

With Housemade Gravy and Horseradish

Served with a Root Vegetable Medley & Garlic Mashed Potatoes

## HOR D'OEUVRES | \$22

Prosciutto & Melon on Brioche with Herb Garlic Spread

Cream Cheese & Grape Truffles Rolled in Herbs & Toasted Sesame

Candied Salmon Skewers

Wild Mushroom & Smoked Cheddar Croquettes

## ROASTED CHICKEN DINNER | \$88

Goat Cheese and Spinach Stuffed Chicken Supreme

Served with a Lemon Cream Sauce, Glazed Fingerling Potatoes, and Seasonal Vegetables

## PRIME RIB DINNER (10OZ) | \$106

Prime Rib Dinner with Garlic Yukon Mashed Potatoes,

Roasted Brussel Sprouts, and Honey Glazed Carrots  
Served with a Rich Beef Jus

## BAKED BRIE | \$24

Baked Brie in Puff Pastry with Sour Cherry Preserve, Pecan Praline and Freshly Baked Baguette

Ready to Bake (instructions provided)

## FULL BEVERAGE & WINE LIST AVAILABLE

519-744-1555 | SALES@BINGEMANS.COM

**BINGEMANSCATERING**

Minimum order of 25, minimum 72 hr notice.

Delivery options available.

Prices subject to applicable taxes..

Our talented culinary team is pleased to offer special dietary menus as well customized menus for your next event, including plant based, gluten free, dairy free and vegetarian. Reach out for more details.