



12 St.
catering

Full Service Holiday Menu

(215) 386-8595 | info@12stcatering.com

A NOTE FROM THE CHEF

Here's to an Inspired Holiday

Food brings people together. No time of the year is more important than the holiday season, when we come together with colleagues, family, and friends to celebrate another year in the books.

When our team sits down to design a menu—whether delivered or full-service—we think about experience. We don't want a normal holiday menu; anybody can cook that. We want to create something that people will remember, so when you come together for the holidays, you have one more delicious reason to celebrate.

The inspiration for this year's holiday menus begins with a family trip to NYC and ends with the original Peking Duck House in Beijing. Good ideas can come from anywhere: introducing my kids to Momofuku in New York planted the seed for our new Ramen Noodle Bar offering. And, while on the other side of the world, my travels to China helped spark an interesting take on serving duck, the genesis of our new and delectable Roasted Peking Duck Tacos.

Every other food and drink recipe on our menus comes from the same level of passion for artful cuisine. Our team of chefs experimented, tested, and tasted for weeks to design what we're proud to offer now. We couldn't be more excited to share it with you.

The holidays are as stressful as they are fun. We hope our holiday menus take some of that worry off your plate, filling it instead with something fresh, exciting, and most importantly, delicious.

Bon Appetit,

Adam De Losso

Executive Chef





Butlered Hors D'Oeuvres

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Butlered Hors D'Oeuvres

Coquillies Saint Jacques

Mille-Feuille Pastry Tart, Scallops, Mushrooms, Mornay

Duck & Fig Terrine

Black Bread, Whole-Grain Mustard, Sunchoke Crisp

Fried Rigatoni Bite

Hot Italian Sausage, Herb Ricotta, Basil Dust

Grilled Chicken Gnocchi

Banana Pepper, Pecorino Cream

Espresso-Grilled Lamb Chop

Quince Mint Chutney

Pecan-Crusted Chicken Skewer

Maple-Bourbon Mustard

Cumin-Roasted Carrots

Harissa-Pickled Mustard Seeds, Pepitas, Spicy Hummus, Pumpnickel Crostini



Butlered Hors D'Oeuvres

Honey-Roasted Butternut Squash Bisque Shooter

Petite Grilled Cheese Bite

Goat Cheese Stuffed Bacon Wrapped Date

Rosemary-Honey Glaze

Creamy Crab Rangoon Dip

Wonton Chip

Cranberry Sauced Meatball

BBQ-Cranberry Glaze

Crispy Cauliflower

Pomegranate Seeds, Scallion, Harissa, Pine Nuts, Mint

Sriracha Mac & Cheese Ball

Five Spice Crispy Pork Belly Bite

Poblano Caramel

Eggplant Fritter

Eggplant, Ricotta, Aged Provolone, Parmigiano Reggiano,
Breadcrumbs, Confit Tomato Sauce





Displays & Stations

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Displays & Stations

SPANISH TAPAS

Jamon Serrano

15-Month Cured Ham, Brûléed Compressed Melon,
Aged Sherry Reduction, Arbequina Olive Oil

Gambas y Chorizo Bilboa de Ajillo

Garlic Shrimp, Parsley, Lemon, Saffron Aioli

Croquetas de Alcachofas y Setas

Artichoke-Mushroom Croquet, Roasted Red Pepper
Romesco

Chamuca de Pollo

Pulled Spiced Chicken Turnover, Blanca Aioli

SEASONAL SHOOTERS

Choose 3:

Lamb, Red Pepper & Heirloom Eggplant

Mint Hummus, Pomegranate Glaze

Lemon-Herb Chicken & Brussels

Apple-Radish-Roasted Garlic Chermoula

Roasted Pear, Brie & Pancetta

Arugula Pesto, Balsamic Reduction

Winter Spiced Steak & Butternut Squash

Stone Fruit Salsa

Halloumi & Root Vegetable

Parsnip Hummus, Smokey Chili Vinaigrette

RAMEN NOODLE BAR

Broth

Roasted Chicken Miso - Chili-Smoked
Beef - Shiitake Scallion

Toppings

Sesame Soy Chicken

Miso Maitake Mushroom

Toasted Chili Rubbed Brisket

Additions

Silken Tofu, Soy-Poached Egg, Kimchi, Toasted
Sesame Seeds, Bok Choy, Bean Sprouts, Chili-
Garlic Crunch, Crispy Shallots

Displays & Stations

SMALL PLATES

Choose 3:

Pan-Roasted Chicken

Fall Vegetable Medley, Black Garlic
Aioli

Baby Lamb Chops

Cumin-Scented Carrots, Mashed Potato, Mint Vinaigrette

Seared Scallops

Pancetta Crackling, Wild Rice, Red Pepper Reduction

Seared Rare Ahi Tuna

Charred Broccoli, Couscous Herb
Pesto

Grilled Portobello Mushroom Cap

Farro, Charred Brussels Sprouts, Scallion Emulsion

Winter Seafood Risotto

Arborio Rice, Squid Ink, Parmigiano, Pan-Seared
Scallops, Jumbo Prawns, Caramelized Fennel, Italian
Parsley



Displays & Stations

HOLIDAY HOT SANDWICHES

Choose 3:

Served With Rosemary Dusted Potato Chips, Garlic-Truffle Aioli

Maple-Mustard Glazed Turkey

Challah Knot Roll, Cranberry Chutney, Herb Stuffing

French Onion

Mini Pretzel Croissant, Roast Beef, Gruyère,
Caramelized Onions

Crab Cake

Brioche Roll, Citrus Kale Slaw, Lemon-Caper Aioli

Honey Baked Ham & Melty Swiss

Poppy Seed Bun, Brown Sugar Mustard

Beyond 'Beef' Meatball

Snowflake Roll, Marinara, Vegan Basil Pesto



Displays & Stations

DIM SUM STATION

Sushi Rolls

Volcano Roll, Flaming Dragon Roll, Rainbow Roll,
Alaska Roll, Vegetable Roll | Wasabi, Ginger, Soy

Steaming Dumplings

Blue Crab, Chicken & Cabbage, Pork & Chive
Plum-Ginger Dip, Hoisin, Sweet Chili

Ramen Noodle Salad

In Chinese Takeout Containers



Displays & Stations

CARVING STATION

Available Proteins - Choose 2:

Boneless Angus Rib Eye

Rubbed With Sea Salt, Crushed-Bourbon
Peppercorns & Natural Jus

Oven-Roasted Herb Turkey Breast

Cranberry-Cherry Chutney & Pan Gravy

Maple-Sage Salmon

Grainy Maple Mustard

Char-Grilled Whole Beef Tenderloin

Wild Mushroom Demi

Roasted Pork Loin

Cherry & Port Wine Demi

Mesquite-Grilled New York Sirloin Strip

Smoked-Chili Rub & Horseradish Demi

Available Sides - Choose 2:

Sage-Sausage Stuffing

Scalloped Herb Potatoes

Four Cheese Mac & Cheese

Butter-Sautéed Green Beans

Sweet Potato Casserole

Roasted Brussels With Crispy Pancetta

Honey-Glazed Carrots & Parsnips

Butter-Brushed Parker House Rolls

Displays & Stations

PASTA TABLE

Gnocchetti Sardi

Caramelized Onions, Three Cheeses, Herby Bread Crumbs

Ziti

Sun-Dried Tomato, Ricotta Salata, Fresh Basil

Rotini

Rotisserie Chicken, Pesto, Parmesan

Roasted Acorn Squash

Agrodolce

Bruised Kale Salad

Parmesan, Chili Flake, Lemon Vinaigrette

House Focaccia

Extra Virgin Olive Oil



Displays & Stations

— WINTER TACO COLLECTION —

Autumn-Spiced Cheddar Chicken

Shaved Apple & Radish Slaw, Crumbled Goat Cheese, Chopped Pecans

Chipotle-BBQ Butternut Squash

Charred Brussel Sprouts, Cilantro Red Pepper Crema

Char-Grilled Ribeye

Sweet Sesame-Soy Glaze, Shredded Kimchi Cabbage

Roasted Peking Duck

Hoisin Glaze, Scallions, Bean Sprouts





Sweet Treats

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Sweet Treats

BOURBON BAR

Bourbon Brioche
Bread Pudding Shot

Salted Caramel Drizzle

Maple Bourbon Pecan Pie Tart

Old Fashioned Parfait

Chocolate Mousse, Peanut Brittle,
Spiced Whipped Cream

BREAD PUDDING BAR

Traditional Raisin

Chocolate Chip

Cinnamon Roll

Sauces: Crème Anglaise,
Caramel, Raspberry



Sweets Treats

FROM OUR PASTRY KITCHEN

Choose Four: Tray Passed or Displayed

Burnt Cinnamon Panna Cotta

Apple Cider Gelée, Toasted Milk Crumb

Maple Custard Tarts

Candied Pecans

Chocolate Almond Tea Cakes

Brown Butter Glaze

Spiced Pear Pâte de Fruit

Gingerbread Financiers

Bourbon Poached Pears

Salted Caramel Cookies

Pumpkin Whoopie Pies

Eggnog Macarons

Mini Pumpkin Pies

Mini Assorted Seasonal Cookies



Craft Cocktails & Holiday Hot Beverages

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Craft Cocktails & Holiday Hot Beverages

Good Tidings

Vodka, Cointreau, Lemon, Cranberry, Allspice

Cranberry Spice Margarita

Tequila, Orange Liqueur, Lime, Spiced Cranberry Syrup

Sweater Weather

Bourbon, Angostura Bitters, Winter Spiced Syrup, Rosemary
Sprig

Pomegranate Gin Fizz

Gin, Lemon, Pomegranate, Club Soda

Homemade Hot Chocolate

Marshmallows, Peppermint Sticks, Whipped Cream

Hot Apple Cider

Cinnamon Sticks, Caramel Syrup

Hot Toddy

Whiskey, Honey & Lemon, Cinnamon Stick

