At Blazer Catering Co., we celebrate winter with seasonal and local features. Executive Chef Allie Foster brings this exclusive menu to life with flavors that will impress your guests and make your event memorable.

**BREAKFAST**
- Gingerbread Granola Yogurt Parfait $34.69 per dz.
  - Minimum two dozen.
- Toffee Butterscotch Muffin $29.99 per dz.
  - Minimum three dozen.
- S’mores French Toast Casserole $2.29 per guest
  - Minimum 12 guests.

**BEVERAGES**
- Golden Apple Punch $13.99 per gal.
- Hot Cocoa Bar $19.99 per gal.

**TAKEAWAYS**
- Turkey, Bacon & Pear Baguette with Pickled Brussels Sprouts & Cheddar $5.99 each
- Spicy Tuna Salad Pita with Roma Tomatoes & Baby Spinach $5.99 each
- Winter Arugula Salad with Sliced Pears, Gorgonzola, Walnuts & Pomegranate Vinaigrette $5.99 per guest
- Roasted Beet Salad with Mixed Greens, Feta, Dried Cranberries, Roasted Pistachio & Honey Balsamic $5.99 each
HORS D’OEUVRES

Roasted Mushroom Tart $23.99 per dz.
Cranberry & Turkey Slider $29.99 per dz.
Apricot Baked Brie $1.49 per guest Minimum 10 guests.
Mini Beef Wellington $34.99 per dz.
Lemon Rosemary Chicken Skewer $15.99 per dz.
Winter Vegetable Spring Roll $16.69 per dz. with Carrots, Brussels Sprouts, Watermelon Radish, Cilantro & Peanut Sauce
Pear, Gorgonzola & Pistachio Crostini with Honey Drizzle $12.99 per dz.
Roast Beef Slider with Balsamic Fig Jam & Arugula $29.99 per dz.

WINTER BUFFET $19.99 per guest
Minimum 24 guests
Choose two entrees:
- Roasted Maple Dijon Chicken Breast
- Cajun Roasted Turkey Breast
- Peppercorn Crusted Filet of Beef (+$11.99 per guest)
- Personal Creamy Chicken Vol-au-Vent

Choose three sides:
- Winter Vegetable Gratin
- Rosemary Roasted Brussels Sprouts
- Wild Mushroom Risotto
- Brown Sugar Bacon Roasted Sweet Potato
- Honey & Thyme Charred Carrots

Choose two desserts:
- Eggnog Pie
- Peppermint Brownie
- Mini Brown Sugar Pumpkin Pie with Streusel Topping

Add Soup du Jour $2.99 per guest

ORDER TODAY!
Call 205-996-6568 or visit uab.edu/catering