

Holiday Farm-to-Table Catering Menu



We are proud to offer local food whenever possible!

Contact Stefanie at Stefanie@freehandslakeside.com or call 715-209-0362 to book your holiday party now!

Appetizers

\$75 per 50 pieces

Mini Grilled Cheese with Tomato Soup Shooters

Deviled Eggs with Smoked Lake Superior Trout - GF

Sausage Puffs: House-made sausage wrapped in puff pastry, Dijon aioli

Wild Mushroom Crostini, Roasted Red Pepper Cream Cheese, Asiago Bread

Mini Korean Pork Tacos, Kimchi, Korean BBQ - GF

Curried Squash Wontons, Mango Chutney

Cheese and Sausage Tray, Gluten Free Crackers - GF

Smoked Fish Pate, Gluten Free and Premium Crackers - GF

Cold Cut and Cheese, Condiments and Silver Dollar Buns

Crudit , Hummus Dip - GF

Salad Choices
\$3.50 Per Person

Wild Rice and Dried Cranberry - GF

Mixed Greens, Mandarin Orange, Celery Hearts, Candied Almonds, Sesame Soy Vinaigrette

Mixed Greens, Tomato, Cucumber, Sprouts, Carrot, Sunflower Seeds, Balsamic Vinaigrette - GF

Hearty Greens, Roasted Root Vegetables, Pepitas, Maple Vinaigrette - GF

Dinner Buffets ~ Includes Salad Choice and Bread and Butter

\$19 ~ Vegetarian Lasagna, Penne with Marinara, Sausage and Meatballs, Fresh Vegetable

\$23~ Lemon Artichoke Chicken, Roast Pork Loin with Apple Chutney, Garlic Mashed Potatoes, Fresh Vegetable

\$27 ~ Tuscan Pot Roast, Bowtie Pasta with Sauce Bolognese, Fresh Vegetables

\$27 ~ Roasted Whitefish, Ginger Lemon Sauce, Stir-fried Vegetables, Jasmine Rice, Chicken Lo Mein

Plated Entrees- Include Salad Choice and Bread and Butter

*\$26 ~ Herb Roasted Turkey, Sausage and Wild Rice Stuffing,
Mashed Potatoes and Gravy, Fresh Vegetable*

*\$26 ~ Roast Pork Tenderloin, Dijon Cream Herb Roasted Potatoes,
Fresh Vegetables*

*\$25 ~ Chicken Marsala with Mushrooms, Garlic Mashed Potatoes
and Fresh Vegetables*

*\$25 ~ Trout with Brown Butter and Almonds, Rice Pilaf and Fresh
Vegetable*

*\$23 ~ Sweet Potato, Hominy and Black Bean Stew, Cous Cous, Fresh
Vegetable*

*\$28 ~ Grilled Grass-fed Filet Mignon, Wild Mushroom demi, Garlic
Mashed Potatoes, and Seasonal Vegetables*

Dessert Choices

\$5 ~ Warm Berry Cobbler

\$4 ~ Pineapple Upside Down Cake

\$4 ~ Apple Crisp

\$4 ~ Cookies and Bars

\$7 ~ New York Cheesecake with Berry Compote

***Vegetarian, Vegan, Gluten Free Options, and Custom
Menus are Available Upon Request, Just Ask!***

*We source as much of our food as we can from local farmers and food
producers. Thank you to our farmer friends!*

*Bayfield Foods Cooperative, Freehands Farm, Pine Stick Acres,
Northwind Organic Farm, Blue Vista Farm.*