

# HOLIDAY 2018 MENUS

## STANDARD

(\$32, guest minimum of 20)

### MAINS

(A SELECTION OF 1 + VEG ENTREE AS REQUIRED)

- Citrus-brined, roasted turkey breast with gravy and cranberry relish
- Turmeric-seared chicken breast with honeyed rosemary and fresh cranberry relish GF
- Pan-seared breast of chicken with sherry-mushroom glaze over wilted baby kale GF
- Napa valley chicken with white wine, sun-dried tomato and fresh basil GF
- Spiral ham with brown sugar-pineapple glaze GF
- Entree for vegetarians: Chickpea, root veggie and sage cakes with Spanish romesco sauce GF, VG

### VEGGIES

(A SELECTION OF 1)

- Green beans with brown butter, lemon zest, chili and garlic GF
- Roasted parsnips and carrots with herb compound butter GF
- Root veggie smash with crispy shallots
- Balsamic-roasted brussels sprouts with sweet onion marmalade GF, VG
- Seasonal veg sauté, lemon-herb compound butter GF

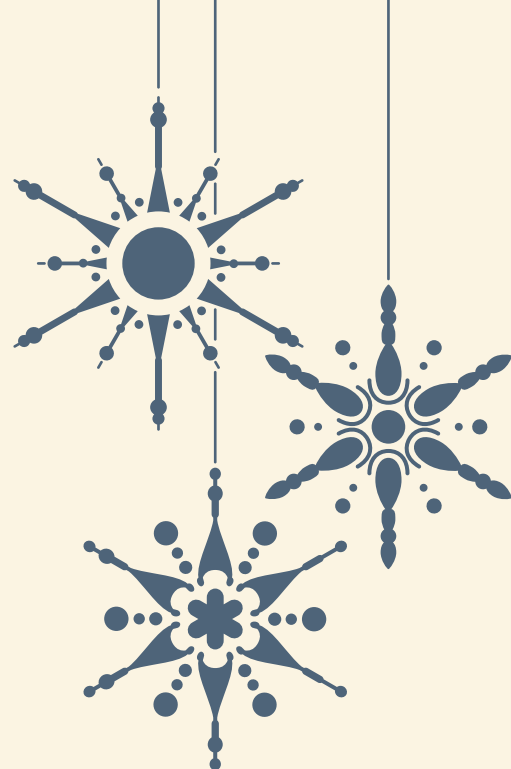
### SALAD

(A SELECTION OF 1)

- Arugula, candied pecans, sweet potato 'croustons', goat cheese, cranberry vinaigrette GF
- Classic caesar, served with house-made focaccia croutons
- Field greens, gorgonzola crumbles, granny smith apple, toasted pecans, poppyseed dressing GF
- Butter lettuce salad with poached pear, toasted hazelnut, shaved red onion and champagne-pomegranate vinaigrette GF, VG
- Maple-roasted butternut squash and pistachio brittle over baby kale GF, VG

### MENU NOTES

- All meals include dinner rolls and focaccia wedges with butter
- Menus assume buffet service; plated sit-down + live-carving attendant options available for extra charge
- Menu customizations ALWAYS available, please ask
- Ask about event staffing, party rentals, beverage service, and more
- All menus subject to 20% production charge, including delivery, use of chafing dishes and serving pieces, disposable goods for dining, pick-up/removal



### STARCH

(A SELECTION OF 1)

- Roasted garlic mashed potatoes GF
- Oven-roasted red potatoes with olive oil and sea salt GF, VG
- Cornbread-sage stuffing
- Penne pasta with artichoke alfredo
- Wild rice pilaf, studded with cranberries and fresh herbs
- Three onion scalloped potatoes GF

### DESSERT

(A SELECTION OF 1)

- Chef's selection mini desserts bar with fresh fruit garnish
- Kahlua-spiked dark chocolate cake
- Assorted mini cheesecakes, fresh fruit garnish
- Carrot-pineapple spice cake squares
- Dessert Shooters
- cranberry-apple + raspberry chocolate ganache GF

# HOLIDAY 2018 MENUS

PREMIUM  
(\$42, guest minimum of 20)

## MAINS

(A SELECTION OF 2 + VEG ENTREE AS REQUIRED)

Citrus-brined, roasted turkey breast with gravy and cranberry relish

Turmeric-seared chicken breast with honeyed rosemary and fresh cranberry relish GF

Pan-seared breast of chicken with sherry-mushroom glaze over wilted baby kale GF

Napa valley chicken with white wine, sun-dried tomato and fresh basil GF

Spiral ham with brown sugar-pineapple glaze GF

Pork tenderloin medallions with cranberry-pecan stuffing

Roasted beef with rosemary au jus GF

Grilled steakhouse tips dressed in burgundy mushroom sauce GF

Entree for vegetarians: Chickpea, root veggie and sage cakes with Spanish romesco sauce GF, VG

## VEGGIES

(A SELECTION OF 1)

Green beans with brown butter, lemon zest, chili and garlic GF

Roasted parsnips and carrots with herb compound butter GF

Root veggie smash with crispy shallots

Balsamic-roasted brussels sprouts with sweet onion marmalade GF, VG

Seasonal veg sauté, lemon-herb compound butter GF

## SALAD

(A SELECTION OF 1)

Arugula, candied pecans, sweet potato 'croustons', goat cheese, cranberry vinaigrette GF

Classic caesar, served with house-made focaccia croustons

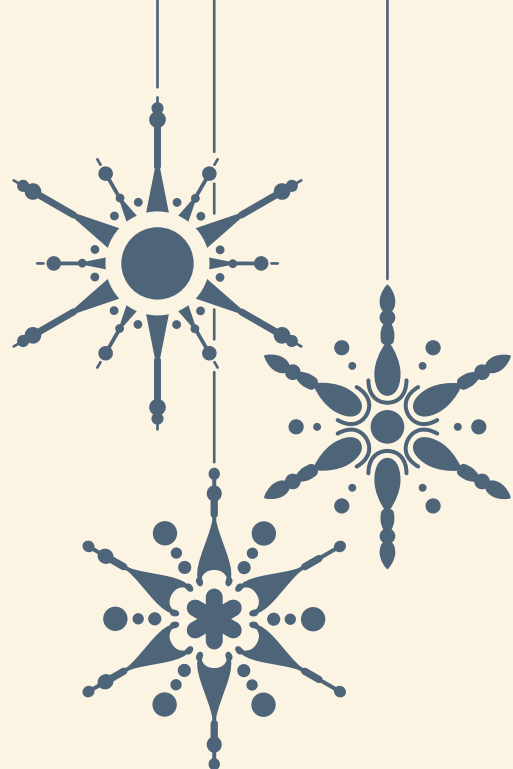
Field greens, gorgonzola crumbles, granny smith apple, toasted pecans, poppyseed dressing GF

Butter lettuce salad with poached pear, toasted hazelnut, shaved red onion and champagne-pomegranate vinaigrette GF, VG

Maple-roasted butternut squash and pistachio brittle over baby kale GF, VG

## MENU NOTES

- All meals include dinner rolls and focaccia wedges with butter
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## STARCH

(A SELECTION OF 2)

Roasted garlic mashed potatoes GF

Oven-roasted red potatoes with olive oil and sea salt GF, VG

Cornbread-sage stuffing

Penne pasta with artichoke alfredo

Wild rice pilaf, studded with cranberries and fresh herbs

Three onion scalloped potatoes GF

## DESSERT

(A SELECTION OF 1)

Chef's selection mini desserts bar with fresh fruit garnish

Kahlua-spiked dark chocolate cake

Assorted mini cheesecakes, fresh fruit garnish

Carrot-pineapple spice cake squares

Dessert Shooters

cranberry-apple + raspberry chocolate ganache GF

# HOLIDAY 2018 MENUS

DELUXE  
(\$52, guest minimum of 30)

## MAINS

(A SELECTION OF 3 + VEG ENTREE AS REQUIRED)

- Citrus-brined, roasted turkey breast with gravy and cranberry relish
- Turmeric-seared chicken breast with honeyed rosemary and fresh cranberry relish GF
- Pan-seared breast of chicken with sherry-mushroom glaze over wilted baby kale GF
- Napa valley chicken with white wine, sun-dried tomato and fresh basil GF
- Spiral ham with brown sugar-pineapple glaze GF
- Pork tenderloin medallions with cranberry-pecan stuffing
- Roasted beef with rosemary au jus GF
- Grilled steakhouse tips dressed in burgundy mushroom sauce GF
- Herb-crusting prime rib of beef with au jus and horseradish creme GF
- Roasted lamb chops with herb-cranberry gremolata GF
- Parmesan-panko crusted salmon on a bed of sweet peppers and wilted Winter greens
- Pan-seared snapper with lemon-herb compound butter over sauteed fennel and arugula GF
- Entree for vegetarians: Chickpea, root veggie and sage cakes with Spanish romesco sauce GF, VG

## VEGGIES

(A SELECTION OF 2)

- Green beans with brown butter, lemon zest, chili and garlic GF
- Roasted parsnips and carrots with herb compound butter GF
- Root veggie smash with crispy shallots
- Balsamic-roasted brussels sprouts with sweet onion marmalade GF, VG
- Seasonal veg sauté, lemon-herb compound butter GF

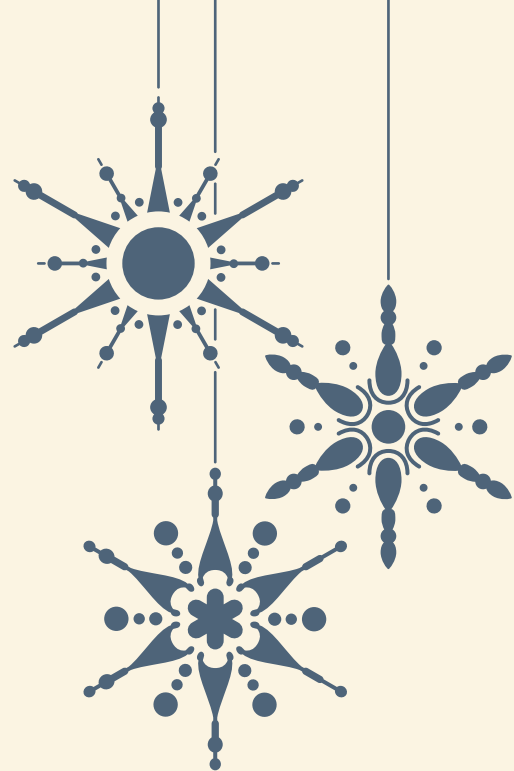
## SALAD

(A SELECTION OF 2)

- Arugula, candied pecans, sweet potato 'croutons', goat cheese, cranberry vinaigrette GF
- Classic caesar, served with house-made focaccia croutons
- Field greens, gorgonzola crumbles, granny smith apple, toasted pecans, poppyseed dressing GF
- Butter lettuce salad with poached pear, toasted hazelnut, shaved red onion and champagne-pomegranate vinaigrette GF, VG
- Maple-roasted butternut squash and pistachio brittle over baby kale GF, VG

## MENU NOTES

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- Menus assume buffet service; plated sit-down + live-carving attendant options available for extra charge
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## STARCH

(A SELECTION OF 2)

- Roasted garlic mashed potatoes GF
- Oven-roasted red potatoes with olive oil and sea salt GF, VG
- Cornbread-sage stuffing
- Penne pasta with artichoke alfredo
- Wild rice pilaf, studded with cranberries and fresh herbs
- Three onion scalloped potatoes GF

## DESSERT

(A SELECTION OF 2)

- Chef's selection mini desserts bar with fresh fruit garnish
- Kahlua-spiked dark chocolate cake
- Assorted mini cheesecakes, fresh fruit garnish
- Carrot-pineapple spice cake squares
- Dessert Shooters
- cranberry-apple + raspberry chocolate ganache GF
- Bourbon-braised pear and cranberry crisp, cinnamon whipped cream GF

# PARTY BITES MENUS

(Guest minimum of 20)

## STANDARD

\$11

Two selections from category A  
One selection from category B

## PREMIUM

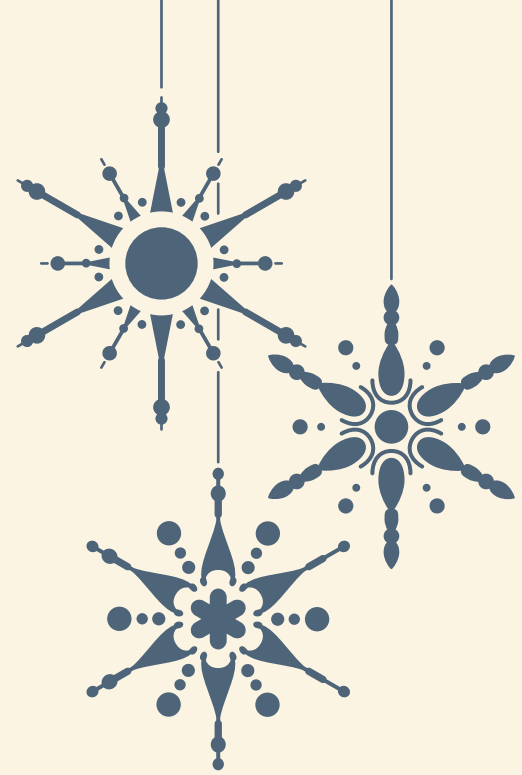
\$17

Two selections from category A  
One selection from category B  
One selection from category C

## DELUXE

\$23

Two selections from category A  
Two selections from category B  
One selection from category C



## CATEGORY A

Warm spinach-artichoke dip with focaccia crostini  
Spicy black bean cakes with citrus aioli  
Peppered goat cheese and cranberry chutney on focaccia crostini  
Spanikopita bites  
Caramelized mushroom and parmesan tartlets  
Curried chicken salad in crispy wonton cups  
Bacon and sage jam with fontina in a baked wonton cup  
Bourbon-braised pear and gorgonzola tartlet  
Maple, chickpea and pumpkin fritter with chimichurri dipping sauce VG  
Beet and citrus skewers with fresh basil and balsamic-orange vinaigrette GF, VG

## CATEGORY B

Prawns with pesto aioli on crispy pita rounds  
Bleu cheese-stuffed, bacon wrapped dates GF  
Bourbon-glazed beef meatballs  
Antipasti skewers (both meat and veggie)  
Grilled, sliced tri-tip beef with tomato-basil bruschetta on focaccia crostini  
Parmesan-chive churros with red pepper remoulade  
Mixed seafood ceviche with chili-lime tostada spears GF  
Thai cucumber cups with cilantro chicken and peanut garnish GF  
Grilled beef skewers with chimichurri and herbed yogurt dipping sauces GF  
Vegetarian antipasti platter featuring grilled veg, cheeses, garnishment and artisan focaccia

## CATEGORY C

Lamb tenderloin skewers with pomegranate molasses and mint-yogurt sauce GF  
Artfully arranged selection of cheeses with fresh and dried fruits, breads and crackers  
Brisket on a biscuit - petite smoked brisket sandwiches on house-made cheddar-scallion biscuit  
Duck confit with red grape mostarda on artisan focaccia  
Jumbo prawn cocktail with house-made tequilla cocktail sauce GF  
Snapper crudo with chili oil and black sesame on cucumber rounds GF  
Mezze platter featuring a variety of cured meats and cheeses, grilled and pickled veggies, and griddled flatbreads with basil pesto dipping sauce

## MENU NOTES

- Assumes 2 pieces per selection, per guest
- Menus assume buffet service; inquire about tray-passed options
- All menus subject to 20% production charge, including delivery, use of chafing dishes and serving pieces, disposable goods for dining, pick-up/removal

**Tony** CATERS

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