

TRADITIONAL HOLIDAY FAIRE

~ BUFFET SERVED ~

The following menus will be served from a buffet elaborately decorated for the Holidays

I

Roast Turkey Breast with Giblet Gravy

Corn bread Stuffing

Fresh Cranberries

Oven Roasted Potatoes and Vegetables

Gourmet Green Salad

tossed in our own red wine vinaigrette dressing

Home baked Rolls, Butter

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Pumpkin Pie and Apple Pie

II

Roast Turkey Breast with Dijon Mustard Rub and Herb Gravy

Spiral Sliced Honey Glazed Ham

Corn Bread Stuffing

Fresh Cranberries

Mashed Potatoes

Vegetable Medley

Gourmet Green Salad

tossed in our own red wine vinaigrette dressing

Home baked Rolls, Butter

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Chocolate Raspberry Poinsettia Cake

Both buffets include Coffee, Decaffeinated Coffee

FESTIVE CELEBRATION

~ BUFFET SERVED ~

The following menus will be served from a buffet elaborately decorated for the Holidays

Bistro Beef Brisket

marinated in a broth of carrots, onion, garlic, & white wine, served sliced with roasted onions very tender!

Herb Rolled Chicken Breast

rolled with sun dried tomatoes, prosciutto, garlic, & parmesan, served with our delicious leek and fresh basil sauce

Four Cheese Vegetable and Pasta Bake

pasta layered & baked with vegetables, fontina, gorgonzola, cream cheese, & parmesan

Rosemary Roasted Baby Red Potatoes

Gourmet Green Salad with Dried Cranberries & Candied Walnuts

with our red wine vinaigrette

Exotic Winter Fruit Salad

kiwi, mango, red & green grapes, oranges, persimmon, and pomegranate, tossed with orange juice & grand marnier

Home Baked Rolls and Butter



~DESSERT & COFFEE STATION~

Assortment of Petite Pastries, Fresh Fruit Tarts

Honey Almond Bars, Designer Brownies, and Holiday Cookies

Regular and Decaffeinated Gavina Coffees

Hot Water with Assorted Teas

HOLIDAY HAPPENINGS

~ PASSED HORS D'OEUVRES ~

Basil Marinated Shrimp

succulent shrimp, marinated in imported olive oil, garlic and fresh basil. sautéed and served piping hot.

Beef & Horseradish Crostini

Hazelnut, Honey, & Gorgonzola Crostini

~ BUFFET ~

Filet Mignon, Carved to Order

with cabernet & port

Chicken Daniel Saint

chicken breast served with a delicious sauce of cream, tarragon, tomatoes, and basil

Corn Casserole

corn layered with cream cheese, corn meal, sour cream, and sharp cheddar
baked to a golden delicious

Roasted Vegetable & Potato Salad

oven roasted eggplant, zucchini, asparagus, bell pepper, red onion, and Yukon gold potatoes,
tossed lightly with balsamic vinaigrette

Gourmet Green Salad

tossed in our delicious red wine vinaigrette

Home Baked Rolls & Butter

~ Dessert ~

White Chocolate Raspberry Cheesecake, Apple Cinnamon Cheesecake

Mini Cream Puffs, Chocolate Decadence Cake

Petite Fruit Tarts

Gavina Coffees, Assorted Hot Teas, & White Hot Chocolate

Italian Syrups for Flavoring, fancy Sugars, Honey,
Minted Whipped Cream, Candy Canes for Stirring

DELUXE HOLIDAY BUFFET

~ PASSED HORS D'OEUVRES ~

(choice of three)

Cheddar Cheese Tartlets

Grilled Beef Bundles with Scallion Dipping Sauce

Asparagus wrapped with Prosciutto & Parmesan

Puff Pastry Purse with Brie, Prosciutto & Sun Dried Tomatoes

Crab Cakes with Avocado Mousse

Basil Marinated Shrimp

Bartlett Pear with English Stilton

Shrimp & Lime Tostadas

~ BUFFET ~

Filet Mignon, carved to order

with balsamic vinegar glaze

Salmon Baked In Puff Pastry

our specialty, gravad, fresh king salmon, baked with dill and spinach in puff pastry, served with chantilly sauce

Vermouth Chicken with Shitakes

served with a delicious asian inspired orange vermouth sauce

Vegetable Potato Ragout

yukon gold potatoes, shallots, asparagus, and sugar snap peas

Penne Pasta with Sun dried Tomatoes & Artichoke Hearts

Mixed Green Salad with Dried Cranberries, Caramelized Walnuts & Apples

tossed in our delicious red wine vinaigrette

Cascade of Breads and Rolls, Butter

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~ DESSERT & COFFEE STATION ~

Vanilla Bean Cheesecake with Cranberry Jewel Topping,

Mocha Pecan Pie, Orange-Almond Cake with Warm Mocha Sauce

Bread Pudding with Whiskey Sauce

Regular and Decaffeinated Gavina Coffees

Hot Water with Assorted Teas

See Alternate Menu Selection Page for More Choices

“SIT DOWN” SERVED HOLIDAY MENU

~ PASSED HORS D’OEUVRES ~

Twice Baked Truffle Potatoes with Pancetta & Asagio

Skewered Lamb with Almond Mint Pesto

Baby Seafood Crepes

with crab & cream cheese filling, topped with Oregon bay shrimp & dill

Mushrooms stuffed with Herbed BreadCrumbs

~ SIT DOWN SERVED ~

Salad

served with rolls & butter

(Choice of one)

Assorted Baby Greens with Oranges, Dried Cranberries & Pecans

tossed in our delicious red wine vinaigrette

Gourmet Pear & Stilton Salad

spring greens tossed with bartlett pears, english stilton cheese & caramelized walnuts

Main Course

the following selections are served with chef’s selection of vegetable

(Choice of One)

Scandinavian Stuffed Salmon Filet

filled with shrimp, cream, and fresh dill. served with our chantilly sauce

Tuxedo Orzo Pilaf with Scallions

Scallop Gratins with Garlic Lemon Butter

sea scallops topped with garlic, shallots, parsley, lemon, and french breadcrumbs

baked & served in individual cassoulets

Saffron Caviar Rice

Filet Mignon with Truffled Mushroom Ragout

rosy steaks with a delicious sauce of crimini mushrooms infused with truffle oil

Toasted Mashed Potato Pinwheels

Filet Mignon with Cabernet and Port Sauce

an outstanding, silky, smooth wine sauce

Gruyere Stuffed Potato

Vermouth Chicken with Shitake Mushrooms

served with a sauce made of sesame oil, orange zest, vermouth and cream

Rosemary Roasted Potatoes

Cornish Game Hen with Sauce Bigarde

with grand marnier and apricot preserves

Wild Rice Stuffing, with raisins, leek, and dried cherries

Combination Chicken Medallions & Filet Mignon

lingon berry & port glazed chicken medallions & filet mignon steak with balsamic vinegar glaze

Gruyere Stuffed Potato

Combination Baltic Archipelago Salmon & Filet Mignon

salmon served with a wonderful herbed creme fraiche sauce & wild mushroom crusted filet mignon steak with merlot pan sauce

Potato and Vegetable Ragout, yukon gold potatoes, asparagus, green beans and shallots

~DESSERT~

Dark Chocolate Cheesecake with Warm Cherry Compote

See Alternate Menu Selection Page for More Choices

HOLIDAY HEAVY HORS D'OEUVRES MENUS

The following menus include freshly baked holiday cookies & dessert bars, gourmet coffee & assorted teas

GOLD MENU

~ PASSED HORS D'OEUVRES ~

Honey, Hazelnut & Gorgonzola Crostini
Quesadillas with Caramelized Onions & Smoked Gouda Cheese
Sweet Potato Cakes with Cranberry Relish

~ BUFFET SERVED ~

Caramelized Brie with Pecans
a favorite! candy coating is "cracked" by guests for this tasty and unusual treat
served with an assortment of crackers

Roasted Breast of Turkey
basted with fresh herbs, honey balsamic vinaigrette, with a side of cranberry relish
served with miniature rolls & butter

Seafood, Crab & Artichoke Dip
blended with cream cheese, parmesan, garlic, onion and a dash of lemon juice
baked until bubbling and served with toasted pita points. yummy!

Grilled Chicken Skewers with Red Pepper Pesto
chicken breast marinated in imported olive oil, garlic, and cilantro,
served with our special red bell pepper pesto for dipping

Winter Vegetable Crudite with Dip
a bountiful display of blanched and marinated vegetables & watercress spinach dip

SILVER MENU

~BUFFET SERVED~

Baked Brie en Crout
with roasted pine nuts & red currant preserves, bread & crackers

Italian Hand Rolled Calzone
roisserie turkey, roast beef, and tavern ham, layered with mozzarella cheese and marinara.
baked in a rosemary bread loaf and served sliced

Penne Pasta with Sun-dried Tomatoes, Basil, and Artichoke Hearts
slightly spicy

Sisters Chicken Salad Finger Sandwiches
tasty recipe with pecans and a touch of curry for spice

Swedish Meatballs
with spicy mustard sauce for dipping

Winter Vegetable Crudite with Dip
a bountiful display of blanched and marinated vegetables & watercress spinach dip

Both Hors D'Oeuvres Menus include:
Assortment of Cookies & Dessert Bars
Coffee, Decaffeinated Coffee, Assorted Teas

HOLIDAY HEAVY HORS D'OEUVRES MENUS

Platinum Menu I

~ PASSED HORS D'OEUVRES ~

Asparagus wrapped with Dijon Cream, Prosciutto, and Parmesan
Basil & Garlic Marinated Shrimp
Pommes de Terra with Crab Salad
Warm Wild Mushroom Bouchees

~ BUFFET SERVED ~

Roast Pork Tenderloin with Fruit Stuffing and Mustard Sauce
tenderloin stuffed with apricots, thyme, and marjoram,
carved warm at the table with a sauce of dijon, grain mustard, and white wine

Crepes Carmen

succulent lobster & crab are blended with cream, chardonnay, and grape tomatoes, folded in light, savory crepes

Tamales

authentic tamales made from scratch with the finest ingredients

European Cheese Tray

danish havarti, smoked mozzarella, white cheddar, and brie cheeses
served with an assortment of crackers and sliced baguette

Vegetable Dumplings

With spicy tangerine dipping sauce

~MEDITERRANEAN DIPPING TABLE~

Fresh & Toasted Pita Points, Crostini, Crisp Flour Tortilla Chips, and Parmesan Bread Sticks
Displayed with the following delicious dips:

Eggplant & Roasted Red Pepper Pesto

Yogurt & Mango Chutney

Classic Hummus with Garlic

Tropical Fruit Mélange

~ SWEET SENSATIONS ~

table adorned in holiday fabrics with platters of delicious bite-sized sweets

Pumpkin Bars, Cranberry Turtle Bars, Orange Chocolate Cheesecake Bars

Assortment of Homemade Candies

White chocolate peppermint creams, pecan toffee, truffles

Gourmet Coffee & Assorted Teas

HOLIDAY HEAVY HORS D'OEUVRES MENUS

Platinum Menu II

~ BUFFET SERVED HORS D'OEUVRES ~

Caramelized Brie with Pecans

a favorite! candy coating is "cracked" by guests for this tasty and unusual treat. served with crackers

Pretzel Chicken with Mustard Vinaigrette

chicken baked in a pretzel crust, sliced, and served with a dash of our mustard vinaigrette

Baby Red Potatoes with a Smoked Salmon Filling

Danish Roast Beef Canapés

new york strip, sliced and topped with danish remoulade and toasted onions

Winter Vegetable Crudite with Dip

a bountiful display of blanched and marinated vegetables & watercress spinach dip

~ MASHED POTATO MARTINI BAR ~

Yukon Gold Mashed Potatoes

served hot in martini glasses with the following three toppings:

Shrimp & Dill

Chicken Curry

Velvety Mushroom Sauce

~DECADENT DESSERTS~

White Chocolate Creame Brulee

Mini Cream Puffs, Hazelnut & Lemon Meringues,

Peanut Butter Truffles, Petite Fruit Tarts

Coffee, Decaffeinated Coffee, Assorted Teas

ALTERNATIVE HOLIDAY MENU SELECTIONS

Festive, Holiday Happenings & Deluxe Entrées

Roast Turkey Breast, Corn Bread Stuffing, Giblet Gravy

Roast Turkey Breast with Prosciutto , Rosemary, and Garlic

Raspberry Chicken - raspberries and tomatoes in a creamy white wine sauce

Chicken Francoise - with mushrooms & artichokes

Chicken Daniel Saint - with sauce of chives, tarragon, basil, tomatoes, & cream

Ham Baked In Puff Pastry - smoked ham with sweet and sour cabbage & our special mustard, baked in puff pastry garnished with pastry bows

Pecan Stuffed and Honey Glazed Ham

Roast Brisket with Marsala Mushroom Sauce

Marinated New York Strip - served with side of horseradish cream & madeira sauce, carved to order

Brisket with Marsala Mushroom Sauce

Pine Nut and Basil Crusted Salmon with Chardonnay Sauce

Zucchini Scaled Salmon - fresh king salmon filet, baked with horseradish cream, dill & thin sliced zucchini

Holiday Happenings & Deluxe Only Entrees

Providence Stuffed Chicken with Fennel Cream Sauce - chicken breast filled with chanterelle, shiitake, and portobello mushrooms, spinach and garlic complimented by a light cream sauce with roasted fennel

Red Wine Braised Duck with Roasted Pears and Onions - pieces of duck, marinated in pinot noir, juniper berries and bay leaves braised, and served with baked bosc pears and onions

Crown Roast of Pork with Spiced Fruit Chutney

Roast Prime Ribs of Beef - served with shitaki pan gravy

Filet Mignon - in a red wine, wild mushroom, & prosciutto sauce

Baltic Archipelago Salmon - served with a wonderful herbed creme fraiche sauce

Salmon Baked In Puff Pastry - our specialty, gravad, fresh king salmon, baked with dill and spinach in puff pastry, served with chantilly sauce

Festive, Holiday Happenings & Deluxe Accompaniments

Pastas, Potato, & Rice

Penne Pasta - with sun dried tomatoes, artichoke hearts & parmesan cheese

Bow Tie Pasta- with Green Beans and Cherry Tomatoes, Lemon Mustard Dressing

Southwest Pasta –with vegetables, goat cheese & cilantro

Artichoke & Mushroom Lasagna -sautéed mushrooms & artichoke hearts layered with béchamel sauce, noodles, & parmesan

Gourmet Lasagna – the finest in ground beef, italian sausages, garlic, tomatoes & three kinds of cheese

Mediterranean Pastatta - artichokes, roma tomatoes, asiago cheese, fettuccine, & eggs, layered & baked to perfection

Herbed Eggplant, Potato and Tomato Torte

Garlic Mashed Potatoes, Rosemary Roasted Yukon Gold Potatoes, or Potato Au Gratin

Rice Medley, Rice Pilaf, Jasmine Rice (with shallots, wheatberries & herbs)

Salads & Vegetables

Salad with Roasted Pear and Gorgonzola, Bacon and Walnuts

Roasted Vegetable & Potato Salad - oven roasted eggplant, zucchini, asparagus, bell pepper, red onion and yukon gold potatoes, tossed lightly in balsamic vinaigrette

Grilled Fennel Salad with Red Bell Peppers & Feta Cheese - tossed in a lemony vinaigrette

Grilled Green Bean Salad with Marinated Red Onions & Tomatoes

HOLIDAY STATION MENU

~ PASSED HORS D'OEUVRES ~

Baby Red Potatoes with Smoked Salmon Filling
Puff Pastry Purses - with brie, prosciutto & sun dried tomatoes
Beef & Broccoli Wontons with Soy Ginger Dipping Sauce

STATIONS

~ CHINESE NEW YEAR ~

dressed with shiny tassels & fabrics in red, black, and gold, with Chinese fans, tabletop lanterns & a tall Chinese inspired fresh floral arrangement, with Chinese to-go boxes, individual packets of soy sauce & chopsticks

Mongolian Chicken... Wok Cooked
strips of chicken breast & vegetables served with tangerine cilantro wok sauce
Sticky White Rice
Vegetable Springrolls
with passion fruit dipping sauce

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~ CALIENTE CHRISTMAS ~

fabrics in various textures and shades of red will be swaged, with bunches of red chili peppers, rustic serving platters, and red poinsettias. Red Christmas lights will illuminate this really hot hot hot station.

Soft Taco Bar:

Shredded Chicken and Mild Green Chilies
Grilled Vegetables with Olive Oil and Cilantro
warm, home made corn and flour tortillas
guacamole, salsa fresca, shredded cheese, onion, and lettuce
baskets of corn tortilla chips for dipping

Corn Casserole

corn layered with cream cheese, corn meal, sour cream, & sharp cheddar cheese. baked to a golden delicious

Tijuana Tangerine & Green Salad

mixed green salad with cucumber, tomato, & tangerine slices, tossed in our own red wine vinaigrette dressing

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~DOWN HOME COOKIN' ~

warm lanterns, fabrics of rich reds and copper, fresh pine swags, scattered pinecones

Roast Beef Brisket with Marsala Mushroom Sauce
Potato Au Gratin or Mashed Potatoes
Grilled & Marinated Green Beans, Tomatoes, & Artichokes
Cascade of whole home baked breads & rolls, butter

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~ CHRISTMAS IN PARIS ~

decorated in the style of Moulin rouge with red velvets, exotic prints, and fringe, french props, bottles of wine and a 4-ft Eiffel tower, Oooh La La

White Chocolate Creme Brulee – Award Winning!
Eiffel Tower Cream Puffs
Chocolate Decadence Cake
Chocolate Snobinettes with Mango Mousse, Hazelnut & Lemon Meringues
Regular & Decaf Gavina Coffees, Assorted Teas

HOLIDAY STATION MENU

~ PASSED HORS D'OEUVRES ~

Smoked Gouda & Caramelized Onion Quesadillas
Pizza Francoise, Puff Pastry with Tomatoes and Cheese
Crab Wontons with Apricot Dipping Sauce

STATIONS

~GG SPECIALTIES~

all of your favorites served from an elegant table accented with linens, holiday fabrics, holiday props

Pine Nut & Basil Crusted Salmon

with our delicious chardonnay sauce

Caper Marinated Filet Mignon

marinated filet sliced then, marinated a second time with a very special caper marinade,
served chilled, this dish is outstanding!

Gourmet Green Salad

romaine and baby greens, tomatoes, english cucumbers, and mushrooms tossed with our famous red wine vinaigrette

Penne Pasta

with sundried tomatoes, basil, and artichoke hearts, slightly spicy, one of our most popular dishes

Exotic Winter Fruit Salad

kiwi, mango, red, and green grapes, oranges, persimmon, and pomegranate, tossed with orange juice and grandm

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~SHORTPLATE SAMPLER~

The latest trend in catering! Pre-designed Hors D'oeuvres ready for your guests to enjoy! Presented on a specially designed glass table top, with holiday ornaments that can be seen beneath the glass!

a sampling of each of the following will be served on pre-plated shortplates garnished with holiday flower

Coconut Chicken Skewers

Crispy Wontons Chips

California Rolls

with wasabi, soy & ginger

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~MARTINI MASH~

in the style of the 1940's this station will be dressed with exotic animal print & velvet fabrics

Yukon Gold Mashed Potatoes served in Real Martini Glasses served piping hot!

guests may choose any of the following toppings:

Shrimp and Dill

Velvety Mushrooms

Chicken Curry

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~PETITE SWEETS DELUXE~

Cranberry Turtle Bars, Seventh Heaven Bars, Double Lemon Bars, Whiskey Chocolate Truffles, Peanut Butter Truffles, Designer Brownies, Holiday Sugar Cookies, Sophisticated Cupcakes

Regular & Decaf Gavina Coffees, Assorted Teas

Alternate Station Selections

Some items may require an adjustment in price

Club Supper

Filet Mignon - carved to order, with our delicious peppercorn, horseradish & cognac sauce

Pesto Draped Mussels on a Half Shell (served cold)

Shrimp Cocktail - served in real martini glasses garnished with celery tops & lemon wedges

Caesar Salad - authentic 20's recipe, prepared at the table, served with rolls & butter

Papas & Tapas

Quesadilla Duo, Show Cooked

Brie, Almond & Raspberry

Caramelized Onion & Smoked Gouda

Twice Baked Truffle Potatoes with Pacetta & Asiago

Eggplant, Potato, & Tomato Torte - a client favorite! layered with spinach and baked to perfection, served with our delicious ancho chili sauce

Taste of Tuscany

Salmon Baked in Puff Pastry -

light cured salmon, baked in a puff pastry with spinach, dill & sautéed onions
served with chantilly sauce one of our specialties!

Toasted Pita Points with a Trio of Dips - classic hummus, yogurt and mango chutney, and roasted red pepper pesto

Linguini tossed with Olive Oil, Fresh Diced Tomatoes, and Fresh Basil

Mediterranean Antipasto Display - includes artichokes, red & yellow bell peppers, eggplant, zucchini, marinated in imported olive oil, slow roasted fresh mozzarella, provolone, baby tomatoes, sicilian & greek olives, displayed on ceramic tiles

Italian Baguettes and Gorgonzola Dip

Mousse Masterpiece - pieces of art displayed amongst our white & dark chocolate mousse with a variety of toppings a fun, delicious, and interactive dessert for your guests

Alternate Specialty Selections

Four Cheese, Vegetable & Pasta Bake - rotini pasta, carrots, creamy garlic cheese, fontina and gorgonzola cheese, plum tomatoes, and fresh herbs

Crispy Apricot Chicken Roulades - chicken breast stuffed with breadcrumbs, apricots, and thyme, served on a bed of honey apricot glaze

Savory Chicken & Mushroom Crepes

Caramelized Brie with Pecans - a favorite! of Fresh Raspberries, and Tomatoes

Caviar Medley Rice - Basmati Rice with candy coating is "cracked" by guests for this tasty & unusual treat served with gourmet crackers

Raspberry Chicken - chicken breast medallions with a sauce heat Berries and Lentils

Roasted Vegetable & Potato Salad - oven roasted eggplant, zucchini, asparagus, bell pepper, red onion, and yukon gold potatoes, tossed lightly in balsamic vinaigrette

Tamales - authentic tamales made from scratch with the finest ingredients