



***Just Great Food***  
***Catering to Your Taste***  
**Holiday & Seasonal Menus**

**Menu I**

**\$17.95 per guest**  
**Slow Roasted Carved Turkey**  
**Accompaniments**  
**Rosemary & Sage Stuffing**  
**Roasted Garlic Mashed Potatoes with Gravy**  
**Cranberry Relish**  
**Broccoli and Cauliflower in Parmesan Butter**  
**Mixed Green Salad with Sun-Dried Cranberry Vinaigrette**  
**Fresh Baked Assorted Rolls with Butter**  
**Chocolate Pecan Squares, Pumpkin Squares and House Caramel Walnut**  
**Brownies**  
**Assorted Chocolates**  
**Holiday Fruit Punch**

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**Menu II**

**\$17.95 per Guest**  
**Holiday Stuffed Chicken**  
**Breast of Chicken Stuffed with Dried Cherry and Walnut Stuffing**  
**Mushroom Sherry Gravy**  
**Roasted Garlic Mashed Potatoes with Butter**  
**Whole Fresh Green Bean Almondine**  
**Field Greens with Spiced Pecans Feta Cheese and Balsamic Vinaigrette**  
**Fresh Baked Assorted Rolls with Butter**  
**Holiday Decorated Assorted Butter Cookies, Chocolate Pecan Squares,**  
**Carmelitas, Raspberry Almond Squares and House Caramel Walnut**  
**Brownies**  
**Holiday Fruit Punch**



602-996-3152

## **Menu III**

**18.95 per Guest**

### **Stuffed Pork Tenderloin**

**Butter fried Pork Loin Filled with Sage, Rosemary and Garlic Aioli**

**Pan Seared Marsala Gravy**

**Grilled Pineapple Candied Yams**

**Winter Roasted Vegetables**

**Cheddar Mashed Potatoes**

**Field Greens with Toasted Pine Nuts Dried Cranberries and Raspberry**

**Vinaigrette**

**Fresh Baked Assorted Rolls with Butter**

**Holiday Decorated Assorted Butter Cookies, Chocolate Pecan Squares,**

**Carmelitas, Raspberry Almond Squares and House Caramel Walnut**

**Brownies**

**Holiday Fruit Punch**

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## **Menu IV**

**\$20.95 per Guest**

**Slow Roasted Beef Brisket with AuJus and Horseradish Cream**

**Chicken Marsala with Sauteed Portabella Mushrooms**

**Roasted Garlic Red Potatoes**

**Fire Roasted Corn and Red Peppers with Butter Sauce**

**Caesar Salad**

**Fresh Baked Assorted Rolls with Butter**

**Holiday Decorated Assorted Butter Cookies, Chocolate Pecan Squares,**

**Carmelitas, Raspberry Almond Squares and House Caramel Walnut**

**Brownies**

**Holiday Fruit Punch**

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## **Menu V**

**\$20.95 per Guest**

**Spinach Soufflé Stuffed Breast of Chicken with Light Lemon Sauce**

**Herb Crusted Grilled Salmon with Tarragon Buerre-Blanc Sauce**

**Mixed Rice Medley**

**Roasted Butternut Squash with Zucchini**

**Spinach Salad with Dried Cranberry Feta Cheese, Spiced Pecans with Bacon**

**Balsamic Vinaigrette**

**Fresh Baked Assorted Rolls with Butter**

**Holiday Decorated Assorted Butter Cookies, Chocolate Pecan Squares,**

**Carmelitas, Raspberry Almond Squares and House Caramel Walnut**

**Brownies**

**Holiday Fruit Punch**

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**RENTAL PACKAGE - Starts at \$8.50 per guest**

**Includes Buffet Tables, Table Decor and Table Linens, China, Water and Champagne Glasses, Flatware and Salt and Pepper Shakers**

**OUR SERVERS - \$30.00 per Hour per Server**

**Impeccable Dressed Servers arrive before your event for set-up and handle all your service needs, including cake cutting and wrapping the leftovers for you.**

### **SERVICEWARE**

**All meals come with disposable plates, napkins and plastic ware. Upgraded plastic ware and plates as well as linens, china and silverware also are available, so please call us at 602-996-3152.**

### **DELIVERY**

**Delivery starts at \$35 for Standard Service. Hot luncheon set-up and pick-up is a Premium Service, and an 18% service charge may apply. Additional fee may apply outside 5-mile radius.**



## **Holiday Hors'doeuvre Menu**

**Choice of 5 - \$19.95**

**Choice of 8 \$25.95**

**Baked Wheel of Brie en Croute** -- topped with apricot sauce wrapped in Phyllo or puff pastry

**Tenderloin of Beef on Silver Dollar Roll** -- herb crusted tenderloin on mini rolls served with Bearnaise Sauce.

**English Cucumber Rounds** - with Herb Cream Cheese

**Fresh Grilled Asparagus Wrapped in Proscuitto**

**Grilled Chicken Bites with Papaya Relish**

**Tuna Tartare in a wonton cup** – topped with wasabi caviar and jalapeño

**Crab Cakes** - with Thai flavors – Coconut, Basil and Chile

**Marinated Grilled Shrimp** – wrapped in snow pea pods

**Spanikopita** --sautéed spinach and feta cheese wrapped in Phyllo

**Stuffed Portabella** – with Caramelized Onions and Maytag Blue Cheese

**Warm Brie and Tomato Pesto** – Spread on Crostini

**Crab-Filled Puffs** – mini puffs filled with cream cheese and crab

**Cucumber Rounds with Smoked Salmon** – cream cheese and smoked salmon swirl topped with capers and dill

**Scallops Wrapped in Bacon** – Bacon wrapped scallops marinated in mango, brown sugar and Dijon

**Salami Cornet** – filled with herb cheese and garnished with a Spanish olive

**Bacon Wrapped Pineapple** – with Mango Salsa

**Crispy Belgian Endive Boat** – filled with curried chicken topped with toasted almonds

**Grilled Polenta Round** – topped with caramelized onions and gorgonzola

