SAVOR
THE SEASON

HOLIDAY 2015 CATERING MENU

Gourmet Celebrations®
EVENT PLANNING & GOURMET CATERING

THIS HOLIDAY, DISCOVER THE JOY OF HOSTING

Don't stress out over holiday plans and gatherings. Savor the season instead, by connecting with Gourmet Celebrations. Our Special Event Designers and Chefs will help you plan a spectacular event. We'll see to everything down to the finest detail, so all you have to worry about is savoring your special moments.

Holiday catering and planning for events large and small

We're passionate about fresh, delicious cuisine and beautiful design, with more than a quarter-century of experience in catering, event production and the culinary arts.

Trust your holidays to our Kosher kitchens

Honey, challah and the flavors of fall. Our chefs love designing meals inspired by classic traditional and original kosher-style dishes.

Our pursuit of excellence, like our kitchen, runs 24/7

Our kitchens never close and that says volumes about our dedication to the craft and the art of gourmet catering.

Free sampling and event consultation

Call to see if you qualify for a free sample tasting and consultation.

Get a dinner. Give a dinner

For every order you make, we donate a meal to someone in need through the Los Angeles Regional FoodBank.

GOURMET CELEBRATIONS HOLIDAY MENU

GRAND HOLIDAY FEAST — $28.00 per person

Angus Filet of Beef with Red Wine Reduction and Herb Roasted Pomegranate Glazed Turkey • Haricot Verts, Blistered Tomatoes & Roasted Shallots • Scalloped Yukon Gold Potatoes with Sautéed Sweet Onions and Gruyere Cheese • Poached Pear, Goat Cheese and Candied Walnut Salad with Pomegranate Vinaigrette • Fresh Baked Artisan Rolls and Sweet Butter

MEDITERRANEAN FEAST — $26.00 per person

Slow Braised Brisket with Onions, Mushrooms & Thyme & Honey-Chili Glazed Chicken Breast • Jeweled Rice, Currants, Saffron and Toasted Almonds • Cumin-Scented Heirloom Baby Carrots • Wild Arugula Salad with Toasted Chickpeas, Cucumbers, Watermelon Radish, French Feta, Artichoke Hearts and Creamy Lemon Vinaigrette • Fresh Baked Artisan Rolls and Sweet Butter

HARVEST GRILLED CHICKEN BREAST — $18.00 per person

Rosemary Marinated Grilled Chicken Breast • Served with Apple Compote and Pan Jus • Mushroom, Kale, and Pumpkin Seed Stuffing • Sautéed Brussels Sprouts with Maple Glazed Pecans • Mixed Greens with Shaved Fennel, Parmesan, Pomegranate Seeds, • Roasted Butternut Squash and Balsamic Vinaigrette • Fresh Baked Artisan Rolls and Sweet Butter

Please note: 15-person minimum. All prices are per person.

Los Angeles: (310) 253.7705 info@gourmetcelebrations.com
Las Vegas: 702.649.7358 lvinfo@gourmetcelebrations.com

GOLDEN ORCHARD BANQUET — $26.00 per person

Honey-Glazed Pepper-Crusted Salmon and Herb Encrusted Pork Loin with Balsamic Apple, Fennel and Fingerling Potato Hash • Oven-Roasted Turnips & Carrots • Shaved Vegetable Salad with Citrus Vinaigrette • Fresh Baked Artisan Rolls and Sweet Butter

HOLIDAY CLASSIC — $20.00 per person

Herb Roasted Turkey with Port Gravy and Brown Sugar and Dijon Mustard Rubbed Baked Ham • Whipped Yukon Gold Potatoes • Turkey Sausage-Brioche Bread Stuffing • Roasted Brussels Sprouts with Crispy Turkey Bacon, Golden Raisins and Rosemary • Holiday Organic Mixed Green Salad with Roasted Beets, Goat Cheese and Cranberry Vinaigrette • Fresh Baked Artisan Rolls and Sweet Butter

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VENICE HOLIDAY — $18.00 per person

Butternut Squash Lasagna with Turkey Bolognese • Organic Baby Spinach Salad with Red Quinoa and Champagne Vinaigrette • Seasonal Grilled Vegetables with Fresh Basil and Pomegranate Glaze • Fresh Baked Artisan Rolls and Sweet Butter

DESSERT SELECTION

Pumpkin Pie Cupcakes with Caramel Frosting	$3.50
Fudge Brownies with Walnuts	$3.50
Assorted Holiday Sugar Cookies	$3.50
Mini French Pastries	$3.50
Bite Size Cheesecakes	$3.50
Apple or Pumpkin Mini Pies	$3.50
White Chocolate and Cranberry Biscotti	$3.50

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TRUST YOUR EVENT TO US AND YOU'LL BE

GOLDEN

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