SAVOR The season



HOLIDAY 2014
CATERING MENU



GOURMET CELEBRATIONS HOLIDAY MENU

GRAND HOLIDAY FEAST

\$25.00

Tri-Tip with Red Wine Reduction and Herb Roasted Pomegranate Glazed Turkey; Served with Lightly Sautéed Mixed Vegetables, Potato Au Gratin with Sautéed Sweet Onions and Gruyere Cheese; Apple, Pear and Candied Walnut Salad with Champagne Vinaigrette. Fresh Baked Artisan Rolls and Butter.

GOLDEN ORCHARD BANQUET

\$24.00

Honey-Glazed Pepper-Crusted Salmon presented with Herb Encrusted Pork Loin with Apples and Walnuts. Served with Apple, Fennel and Fingerling Potato Hash; Haricot Verts with Caramelized Onions and Blistered Cherry Tomatoes; Chopped Grilled Vegetable Salad with Red Wine Vinaignette Dressing. Fresh Baked Artisan Rolls and Butter.

MEDITERRANEAN FEAST

\$22.00

Slow Braised Brisket with Onions and Mushroom accompanied by Honey-Chili Glazed Chicken Breast. Served with Jeweled Rice with Currants, Saffron and Toasted Almonds; Cumin-Scented Baby Carrots; Wild Arugula Salad with Chickpeas, Cherry Tomatoes, Cucumbers, Watermelon Radish, French Feta, Artichoke and Creamy Lemon Vinaigrette. Fresh Baked Artisan Rolls and Butter.

HOLIDAY CLASSIC \$18.00

Herb Roasted Turkey with Port Gravy and Mushrooms, accompanied by a Brown Sugar and Dijon Mustard Baked Ham. Served with Whipped Yukon Gold Potatoes, Turkey Sausage Brioche Bread Stuffing, Roasted Brussels Sprouts with Crispy Turkey Bacon and Golden Raisins; Holiday Organic Mixed Green Salad with a Cranberry Vinaigrette. Fresh Baked Artisan Rolls and Butter.



HARVEST GRILLED CHICKEN BREAST

\$15.00

Rosemary Marinated Grilled Chicken Breast, Served with an Apple-Cranberry Chutney.

Accompanied by Mashed Sweet Potatoes, Sautéed Green Beans with Toasted Sliced Almonds, Mixed Greens with Feta, Pomegranate Seeds, Roasted Butternut Squash and Balsamic Vinaigrette. Fresh Baked Artisan Rolls and Butter.

VENICE HOLIDAY \$15.00

Butternut Squash Lasagna with Turkey Bolognese; Served with an Organic Baby Spinach Salad with Red Quinoa and Citrus Vinaigrette; Seasonal Grilled Vegetables with Fresh Basil and Pomegranate Glaze. Fresh Baked Garlic Rolls and Butter.

DESSERT SELECTION

\$3.00
\$3.00
\$3.00
\$3.00
\$3.00
\$3.00
\$3.00

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

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