

The Party Helpers

Holiday Menu - Hors D'Oeuvres Buffets

Holiday Gourmet

Prawns with Cocktail Sauce and Lemon OR Crab Claws

Tuscan Salmon Bites

Pasta with Pesto Crème, Sundried Tomatoes Fresh Parmesan and Italian Parsley

Roasted Vegetable Platter with Aioli

Fresh Fruit Display

Green Salad (from list)

New York Strip with Kentucky Bourbon Sauce or green peppercorn sauce

OR

Leg of Lamb stuffed with Spinach, Feta and Tamenade with whole grain cognac mustard sauce

Assorted Rolls with Butter

(price does not include a uniformed carver)

Holiday Glitter

Gourmet Cheeses with Crackers & Baguettes
Crab Mousse with Crackers
Grilled Chicken Basil Sausage
Rumaki –Bacon Wrapped Pineapple &
Waterchestnuts with Teriyaki
Goat Cheese Stuffed Grilled Zucchini
Artichoke Dip & Toasted Pitas
Phyllo Cups with Lobster Salad
Corn Crust Pizzas with Portabello Mushrooms, Sundried Tomatoes, Fresh Basil and Havarti
Cheese

Holiday Traditions

Roast Turkey with Sage Dressing &
Cranberry Relish
Giblet Gravy
Garlic Mashed Potatoes
Fresh Herbed and Spiced Rum Sweet Potato Gratin
Sautéed Vegetables
Buttered Rolls
Choose Soup or Salad
Savory Cones with Artichoke Heart Filling

Hot

Chicken or Beef Sate'
(ancho cabernet, thai, chile peanut)

Swedish Meatballs

Rumaki: Bacon Wrapped
Prawns, Waterchestnuts or
Pineapple (add 2.00 for prawn)

Grilled Italian Sausage or
Chicken Basil Sausage
With Honey Mustard

Empanadas with Spicy Ground Beef in
Savory Dough with Roasted Salsa

Chicken Quesadilla Cones

Brie en Brioche with Dried Apricots and Cranberries, Crackers & Baguettes

Passed Hors D'oeuvres (hot) (kitchen facilities required)

Phyllo with Artichoke Hearts, Mushrooms, Feta

Risotto Balls with Chili Aioli

Wontons with Plum Sauce
Mini Chicken or Beef Wellingtons with Madeira Sauce

Herbed Crostini Triangles with Melted Brie, Poached Pear, Toasted Nuts, Arugula Garnish

Roasted Gorgonzola, Olive and Green Onion on Bruschetta

Prosciutto Wrapped Dates with Gorgonzola

Spinach and Sausage Stuffed Mushrooms

Rosemary Marinated Individual Rack of Lamb 1.50 additional per person

Holiday Cheer

Choose Soup or Salad
(see attached sheet)

Choose One:

Raspberry Balsamic Glazed Cornish Game Hens

Stuffed Airline Chicken Breast - sundried tomato boursin cheese, sautéed spinach, herbed breadcrumbs, tarragon sauce

Smoked Fiery Flank Steak

Roasted Pork Loin with Fig Sauce

Herb Crusted Prime Rib of Beef with Au Jus and Horseradish Sauce

OR

Tuscan Salmon with Lemon Caper Sauce

Au Gratin Potatoes or Yukon Gold Potatoes
Or Caramelized Onion and Gorgonzola Polenta

Sautéed Vegetables
Assorted Rolls with Butter

Cold

Gourmet Cheeses: Bleu Cheese Almond, California Salsa, Roasted Garlic and
Pesto Walnut with Crackers & Baguettes

Phyllo Cups with Crab Salad

Fresh Fruit Display with Chocolate or Orange Gran Marnier Dips

Vegetables with Spinach, Red Pepper or
Sweet Basil Dips

Pesto Chicken Pinwheels

Bruschetta with Grilled Prawn

Terrine of Vegetable Pate with Herbed Crostini

Vol a Vent with Wild Mushroom Ragout and Crumbled Cambazola

Roasted Vegetable Platter with Garlic Aioli

Herbed Focaccia Rounds with Filet of Beef
and Pesto Aioli

Deep Fried Polenta Rounds with Sundried Tomatoes and Herbed Goat Cheese

Tuscan Salmon Bites with Roasted Pepper Sauce
Room temperature

Desserts

Carrot, Lemon, Chocolate, Pear
Pumpkin, Brownies, Berry and Apple Bars

Holiday Chocolate Truffles

Assorted Mini Desserts:
Petite Fours, Mini Eclairs, Mini Fruit Tarts
Mini Tea Cakes, Fudge, Holiday Cookies
and Vanilla Shortbread Spoons some dipped in chocolate

Christmas Yule Log

Pumpkin, Cherry, Apple or Berry Pie

Cranberry, Eggnog or Pumpkin Cheesecake

Plum Almond Crumble
Cranberry Chocolate Tart Mascarpone Filling
Caramel Apple Torte

Holiday Pies with Whipped Cream
White Chocolate Bread Pudding & White Chocolate and Raspberry Sauce

Paper Goods Included with All Menus
Service Personnel and Rental Items
Are Available

Personal, Professional Catering • 408.435.7337
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