

MEN

Happy New Year to our loyal clients. We can't thank you enough. Here's to a better 2021

The Party Helpers



Ring in the New Year

Holiday Charcuterie Platter with prosciutto, pickled cauliflower, salami, chorizo, cornichons, olives, parmesan cheese, brie, sweet and red pepper salsa, ciabatta bread and crackers

Roasted Vegetable Platter with cauliflower, mini peppers, zucchini, yellow squash, carrots garnished with watermelon radish and rosemary (seasonal vegetables)

Spicy Apricot Chicken Skewers

Mini Beef Wellingtons with Duxelles

Fig and Mascarpone Beggar Purses

Bacon Wrapped Scallop

Roasted Turkey in Gougere Biscuit with cranberry orange relish

\$35.00



Let's Toast

Butter Lettuce Salad with poached pears, toasted almonds, oranges, dates, thinly sliced radishes and Champagne vinaigrette

Rice Pilaf

Seared Carrots and Green Beans with caramelized shallots

Chicken Riesling with a white wine leek sauce

\$29.50

Grilled Tri-Tip with Mushroom Cabernet sauce instead of chicken-add \$7.50



Happy New Year

Red Leaf and Mixed Greens with grilled artichoke hearts, cherry tomatoes, sliced cucumbers, feta and lemony vinaigrette

Butternut Squash Soup

Roasted Broccoli

New Potatoes Crushed with tomatoes, caramelized onions, fontina cheese and chives

Grilled Salmon with balsamic glaze

Filet of Beef with Beaujolais Reduction

\$50.95

Celebrate 2021

Spinach Salad with sundried tomatoes, roasted beets, marinated thinly sliced red onion, Cajun dusted goat cheese wheels, toasted hazelnuts and hazelnut honey vinaigrette

Roasted herbed assorted creamer potatoes

Zucchini stuffed with vegetables and light marinara

Rosemary Rack of Lamb

OR

Cabernet Braised Short Ribs

\$40.00

Hors d'oeuvres

Dates wrapped with prosciutto stuffed with gorgonzola

Chicken or beef skewers marinated with oregano, teriyaki or tandoori

Empanandas with tomato salsa(chicken, beef or vegetarian)

Caramelized Onion and Apple Mini Tart with sage and brie cheese

Calzone with mozzarella and tomatoes

Rosemary Marinated Rack of Lamb

Cranberry and Gorgonzola Puff

Mini Wellingtons with Madeira Sauce(beef or brie)

Arancini with Emmentaler Cheese and Sage Aioli
MacnCheese Lollipops

Prawns with Cocktail Sauce and Lemon
(minimum of 8)



Desserts

Assorted Holiday Dessert Bars and Cookies
\$3.50

Assorted Mini Desserts
Holiday cupcakes, mini eclairs, mini tarts, rocky
road brownies, caramel rockslide brownies, apple
bars, lemon bars
\$6.50

Apple Tart
\$6.50

White Chocolate Bread Pudding with raspberry
and white chocolate dips
\$6.25 (minimum of 4)

Mini Mousse Shots
Tiramisu, chocolate, lemon, berry
\$3.50

Belgium Chocolate Mousse cake
\$4.95

Lemonade Cake
\$5.50

Beverages

Minimum of Four

Hot Apple Cider with cinnamon sticks
\$3.50

Cran Razzi Mocktail
\$4.50

Hot Chocolate Bar:
Hot Chocolate with mini marshmallows,
sprinkles and chocolate chips
\$4.50

The
Party
Helpers

Details/To Order

Vegan, Gluten-Free and other special diet needs
are available. We can also do custom menus or
mix and match, just ask.

Some menu items require quantity minimums,
please ask.

For delivery or curbside pickup- meals are cold
with heating instructions. Hot meal delivery/
pickup is also available with 24-hour notice.

Prices are per person. Minimum quantity is 2
orders per item unless specified.

Payment is by credit card, or by check with prior
approval.
Discounted delivery charge \$20 per order
(usually \$40)

To order or with questions email
kristin@thepartyhelpers.com or call
408.435.7337.

You can also order through our website:
www.thepartyhelpers.com