

Catering design^{by}



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2007 HOLIDAY MENU

303.781.5335 * CATERINGBD.COM



HOLIDAY HORS D'OEUVRES MENU

HOT HORS D'OEUVRES SELECTION

3 dozen minimum per item

- Artichoke and Sundried Tomato Wonton \$ 13.75/doz
- Asparagus and Three Cheese Tartlett 14.15/doz
- Beef Teriyaki or Chicken Teriyaki Skewers with
Oriental Peanut Dipping Sauce 15.00/doz
- Beef Wellington with Mushroom Duxelle en Croute
with Garden Herb Dip 35.00/doz
- Brown Sugar and Cinnamon Baked Brie en Croute with Raspberry Coulis
and Assorted Carrs Crackers (serves 25-30) 77.50/wheel
- Chicken Potstickers with Ponzu Sauce 22.30/doz
- Crab Rangoon with Plum Sauce 16.30/doz
- Coconut Fried Shrimp with Plum Sauce 26.00/doz
- Meatballs in Chipotle Cream Sauce 9.20/doz
- Mini Reubens in Egg Roll Wrappers with Thousand
Island Dressing 15.25/doz
- Petite Pork and Shrimp Egg Rolls
- Hot Mustard Sauce 13.90/doz
- Phyllo Triangles with Pesto, Brie and Sundried Tomatoes 18.50/doz
- Raspberry, Orange and Walnut Baked Brie en Croute
Topped with Pine Nut Caramel Sauce Served with
Assorted Carrs Crackers (serves approx 25-30) 85.95/wheel
- Scallops and Bacon in Lime Cilantro Butter 18.80/doz
- Smoked Chicken Quesadilla Bites with
Chipotle Chile Dip 15.45/doz
- Swedish Meatballs with Demi Glaze 8.50/doz
- Florentine or Smoked Chicken Stuffed Mushroom Caps. 19.75/doz
- Sundried Tomato, Basil and Ricotta Phyllo Cups
Topped with Roma Tomato 18.55/doz
- Twice Baked Baby Red Potatoes Stuffed with Bacon
and Cheddar Cheese 12.30/doz
- Wild Mushroom and Manchego Wontons with Hot
Mustard Sauce 14.25/doz

COLD HORS D'OEUVRES SELECTION

3 dozen minimum per item

- Fresh Fruit and Cheese Skewers 13.75/doz
- Goat Cheese Torta with Provencal Peppers and Edible
Flower Garnish and Assorted Carrs Crackers 65.00/wheel
(serves approx 30-35)
- Gourmet Crudites Display with Garden Herb Dip and
Roasted Red Pepper Dip 2.50/person
- Green Chili and Cilantro Pesto Shrimp Grilled and Served
on Herb Toast Points with Herb Cream Cheese 25.50
- Imported and Domestic Cheese Display Garnished with
Fresh Fruit and Assorted Carrs Crackers 20.90/lb
Each lb serves approx 4-6
- Mini Beef Tenderloin Filets with Horseradish Cream
and Fried Capers on Crostini 24.00/doz
- Pacific Coast Cocktail Shrimp with Lemon Wedges and Cocktail
Sauce (avg 18 shrimp/lb) 40.00/lb
- Prosciutto Wrapped Asparagus 14.00/doz
- Prosciutto Grilled Shrimp Marinated in Whole Grain Mustard
Vinaigrette 44.00/doz
- Roma Tomatoes on Toasted French Baguette with Marinated
Mozzarella and Basil Leaf 12.00/doz
- Smoked Salmon Lollipops 18.55/doz
- Tomato, Pesto and Brie Crostinis 12.95/doz

DIPS

All dips are sold by the quart, and each quart serves 8-10 guests
(3 quart minimum per item)

- Cold Spinach Dip Served in a Pumpernickel Rye Bowl
with Carrs Crackers 22.50/quart
- Lobster, Crab and Artichoke Dip with Crispy
Fried Wontons 40.00/quart
- Traditional Hummus with Grilled Pita Triangles 15.00/quart
- Warm Bacon, Blue Cheese and Almond Dip with
Crostini 25.00/quart



CREATE YOUR OWN HOLIDAY BUFFET

ENTREES

Please select one entrée. All Entrée prices include two salad selections, two side dish selections and one dessert selection. Ciabatta rolls & butter accompany each menu. More than one entrée selection requires custom pricing. 15 person minimum.

- * Oven Roasted Chicken Quarters Wrapped with Fresh Basil and Prosciutto, Served with Natural Jus \$ 21.45
- * Pan Seared Chicken Cutlets with Sage Brown Butter and Fried Capers 18.45
- * Turkey Tetrazzini - Spaghetti & Turkey Breast in a Sherry Parmesan Cheese Sauce, Baked to a Golden Brown 22.85
- * Cranberry and Sage Stuffed Chicken Roulade with Orange Chili Sauce 18.95
- * Oven Roasted Turkey with Cider Gravy 21.50
- * Pecan Crusted Chicken Breast with Brandy Cream Sauce 18.60
- * Alder Smoked Spice Rubbed Prime Rib with Sweet Onion Jus 24.10
- * Herb Grilled Beef Tenderloin with Swedish Mushroom Sauce 26.85
- * Cranberry and Orange Stuffed Pork Chops with Madeira Demi Glaze 19.90
- * Beef Sirloin Tips with Wild Mushroom Demi Glaze 21.20
- * Ham and Sage Stuffed Pork Loin Wrapped with Apple Wood Smoked Bacon and Sage Gravy. 19.10
- * Cedar Wrapped Salmon with Snow Peas and Forest Mushroom Cream Sauce 22.85
- * Macadamia Encrusted Mahi Mahi with Chili Orange Sauce 21.80

SIDE DISHES

Please select two side dishes

- * Horseradish Smashed Potatoes
- * Roasted Garlic Mashed Potatoes
- * Red Potato Hash with Bacon, Onion, Herbs and Bell Peppers
- * Mashed Sweet Potatoes with Mini Marshmallows
- * Goat Cheese Whipped Potatoes
- * Chipotle White Cheddar Mashed Potatoes
- * Baby Zucchini & Patty Pan Squash in Herb Butter
- * Green Beans with Mushroom Madeira Sauce
- * Green Bean Casserole with Fried Onions

- * Karen's Fried Corn
- * Mashed Sweet Potatoes with Brown Sugar & Pecans
- * Yukon Gold & Sweet Potato Gratin
- * Sausage & Pecan Cornbread Stuffing
- * Butternut Squash with Shallots & Sage
- * Cider Glazed Baby Carrots
- * Davenport Potatoes

SALADS

Please Select Two Salads

- * Shredded Romaine Tossed with Crumbled Feta, Sliced Radishes, Bermuda Onion & Dijon Vinaigrette
- * Wild Rice Salad with Artichoke Hearts, Peas, Green Pepper, Scallions & Cherry Tomatoes with Parmesan Vinaigrette
- * Maple & Apple Salad with Mixed Greens, Toasted Walnuts, Dried Cherries & Maple Dressing
- * Mixed Greens & Grapes with Crumbled Bleu Cheese, Sugared Walnuts, Golden Raisins & Honey Raspberry Vinaigrette
- * Traditional Spinach Salad with Sliced Hard Boiled Eggs, Bacon Crumbles, Scallions & Radishes with Poppyseed Dressing
- * Caesar Salad with Tobacco Onions, Shaved Parmesan, Croutons & Caesar Dressing
- * Green Bean, Walnut & Blue Cheese Salad
- * Pear Tomato Salad with Mozzarella Balls, Sliced Almonds, Fresh Basil & Garlic
- * Baby Mixed Greens with Roasted Corn, Sugared Almonds, Poached Pear, Goat Cheese & Dijon Vinaigrette

DESSERTS

Please Select One

- * Pumpkin Cheesecake Squares with Ginger Snap Crust
- * Bourbon Pecan Pie
- * Ginger Pumpkin Pie
- * Warm Cherry Cobbler
- * Russian Cream with Raspberry Puree and Fresh Berries
- * Blueberry Harvest Bars
- * Cade's Killer Tiramisu
- * Decadent Chocolate Cake with Raspberry Coulis
- * Assorted Holiday Decorated Cookies