

At Your Service Catering

Traditional Holiday Celebration Menu

<u>Salad</u> <u>Select 1</u>	<u>Entrees</u> <u>Select 1</u>	<u>Side Dishes</u> <u>Select 1</u>	<u>Vegetables</u> <u>Select 1</u>	<u>Desserts</u> <u>Select 1</u>
<p><i>* <u>Tossed Green Salad</u> - served with ranch and italian dressing</i></p> <p><i>* <u>Traditional Caesar Salad</u> served with a creamy parmesan dressing</i></p> <p><i>* <u>Spinach Salad</u> fresh spinach with eggs, slivered onions & bacon, served with a balsamic vinaigrette</i></p> <p>Upgrade Option: Winter Mix w. dried cranberries Blue cheese crumbles, candied walnuts with a balsamic vinaigrette</p>	<p><i>(each additional entrée add \$4.00 per person)</i></p> <p><i>* <u>Roasted Turkey Breast</u> slow roasted with gravy and cranberry sauce.</i></p> <p><i>* <u>Baked HoneyGlazed Ham</u> basted with an orange honey glaze</i></p> <p><i>* <u>Sage Roasted Pork Loin</u> w. brandied peach compote</i></p> <p><i>* <u>Roasted Pork Loin</u> and served with dried cranberry and port wine reduction</i></p> <p><i>* <u>Grilled Chicken Breast</u> chicken breast grilled and served with a fresh apple brandy reduction sauce.</i></p> <p><i>* <u>Beef Bourguignon</u> beef stew simmered in a mushroom burgundy sauce.</i></p> <p><i>* <u>Cog Au Vin</u> braised chicken served in a rich burgundy wine sauce.</i></p> <p><i>* <u>RosemaryRubbed Tri-Tip</u> roasted and served with a mushroom pan sauce</i></p> <p><i>* <u>Roasted Tri-Tip</u> sliced and then drizzled with a trio peppercorn demi-glaze</i></p>	<p><i>(each additional selections \$2.25 per person)</i></p> <p><i>* <u>Roasted Garlic Mashed potatoes</u></i></p> <p><i>* <u>Carmelized Onion Mash</u></i></p> <p><i>* <u>Buttered Petite Potatoes</u> w. parsley,</i></p> <p><i>* <u>Whipped Potatoes</u> w. sautéed cabbage, bacon, green onion & garlic</i></p> <p><i>* <u>Homemade Stuffing</u></i></p> <p><i>* <u>Au Gratin Potatoes</u></i></p> <p><i>* <u>Scalloped Potatoes</u></i></p> <p><i>* <u>Sweet Potatoes</u> w. vanilla & brown sugar</i></p> <p><i>* <u>Herb Rice</u> blend of fresh herbs & seasonings</i></p> <p><i>* <u>Wild Rice</u> blend of long grain & wild rice seasoned with fresh sage</i></p>	<p><i>* <u>Glazed Carrots</u></i></p> <p><i>* <u>Sautéed Medley of Fresh Seasonal Vegetables</u></i></p> <p><i>* <u>Green Bean Casserole</u></i></p> <p><i>* <u>Parmesan Creamed Corn</u></i></p>	<p><i>(additional selection \$1.95 each)</i></p> <p><i>* <u>Chocolate Crème Puffs</u>,</i></p> <p><i>* <u>Assorted Holiday Sugar Cookies</u>,</i></p> <p><i>* <u>Strawberry Cheesecake Squares</u>,</i></p> <p><i>* <u>Pumpkin Pie Bars</u>,</i></p> <p><i>* <u>Chocolate Chip Cheese Cake Squares</u>,</i></p> <p><i>* <u>Holiday Yule Log</u> (chocolate & grand marnier),</i></p> <p><i>* <u>Cranberry Apple Bread Pudding</u> w. crème anglaise</i></p>

Menu Includes: Assortment of freshly baked rolls, butter, disposable service ware, delivery & pick up.

\$20.00 per person

For Extra Charge we Can add Real China & Flatware.

Tax, service charge, and gratuities are not included in the price.

For More Information Please Call:
Priscilla Granger at 714 496 6558

Website www.atyourservicecaters.com