

HOLIDAY PARTY CATERING

Treat your guests to a holiday feast to remember!

LUNCH BUFFET

1 Entrée - \$19 | 2 Entrées - \$24

SALADS (Choice of 1; add a second salad for \$3/person)

Mixed greens- cucumber, tomatoes and tri-colored shredded carrots

Caesar Salad - crisp romaine, parmesan cheese, toasted croutons, and creamy caesar dressing

Noel Salad - baby greens, dried cranberries, spiced pecans, and sage derby cheese

Farmers Salad - baby greens, roasted vegetables, and candied pecans

ENTREES

Roasted Turkey Breast with Spiced Cider Sauce

Herb Roasted Chicken with Sundried Cherry Veloute

Smoked Pork Loin with Ginger Snap Butter

Honey Roast Ham with Cranberry Mustard Sauce

SIDES (Choice of 2 Sides)

Peach Cornbread Stuffing

Wild Rice Pilaf

Green Beans Amandine

Cranberry Pecan Orzo

Broccoli and Baby Carrots

Roasted Potatoes

Horseradish Mashed Potatoes

Bourbon and Brown Sugar Mashed Sweet Potatoes

Apple Sage Barley

PLATED LUNCH OPTIONS

Price includes choice of salad and dessert.

ENTREES

Roasted Turkey Breast with Apple Cider Sauce, Cranberry Pecan Stuffing, Haricot Vert / \$19

Wild Mushroom Statler Chicken Breast with Madeira Veloute, Wild Rice Pilaf, Market Vegetables / \$17

Santa Ana Tri-Tip with Chipotle Demi Glace, Garlic Mashed Potatoes, Steamed Asparagus / \$21

SALADS

Mixed Baby Greens with Cucumber, Shredded Carrot, and Tomato

Baby Spinach with Spiced Pecans, Cherry Tomatoes, and Crumbled Bleu Cheese

Grilled Endive with Red Onion, Mandarin Oranges, and Feta

Noel Salad with Baby Greens, Dried Cranberries, Spiced Pecans and Sage Derby Cheese

DESSERTS

Pomegranate Cheesecake

Sweet Shot Sampler

Double Chocolate Cake

Carrot Cake

Prices do not include a 20% service charge and 7.75% sales tax.
Staffing and off-site delivery fees additional.

HOLIDAY PARTY CATERING

Treat your guests to a holiday feast to remember!

OFFICE LUNCH DROP OFF

Price includes choice of salad and dessert - \$15

SALADS

Mixed Baby Greens with Cucumber, Shredded Carrot, and Tomato

Baby Spinach with Spiced Pecans, Cherry Tomatoes, and Crumbled Bleu Cheese

Grilled Endive with Red Onion, Mandarin Oranges, and Feta

Brioche and Cranberry Panzanella

Fruit Salad

SANDWICHES

Curried Chicken Salad Wrap with Grapes and Walnuts

Grilled Portabello Mushroom Sandwich with Cilantro Aioli

Sliced, Smoked Ham with Sweet Potato Aioli and Swiss

Roast Turkey with Cranberry Mayo and Cheddar

DESSERT

Holiday Cookies, Brownies, and Assorted Bars

RECEPTION OPTIONS

OFFICE MIXER Choice of 3 - \$13 per person | Choice of 4 - \$15 per person | Choice of 5 - \$18 per person

Hummus Trio with Pita Chips

Caprese Skewers

Pulled Achiote Chicken Sliders with Salsa Verde

Baja Ceviche with Fired Tortilla Chips

Smoked Salmon in Endive with Radish, Microgreens, and Lemon Crème Fraiche

Brie and Strawberry on Caramelized Pita

Fruit Display

Crostini Trio - Traditional, Mushroom, Fig Jam and Prosciutto, Orange Basil Goat Cheese Mousse with Fried Caper, or Three Cheese

Antipasto

Blue Cheese Mousse Tartlet with Candied Walnuts

Apple Cranberry Chutney with Goat Cheese on a Crostini

Cheese Display - Add Charcuterie for \$3 per person

Cookies, Brownies, and Bars

Sweet Shot Trio

Baked Brie and Bacon Jam Tartlet

Glazed Pineapple Andouille Sausages Bites

RECEPTION STATIONS Choice of 3 - \$17 per person | Choice of 4 - \$20 per person | Choice of 5 - \$24 per person

Hummus Trio and Crudite Station

Ceviche Station

Pasta Station with Two Sauces (Marinara, Pesto Cream, Alfredo, or Vodka Sauce) with Chicken, Mushrooms, Bacon, Parmesan

Charcuterie and Cheese

Mashed Potato Bar

Mac and Cheese Station

Street Taco Station

Baked Brie with Cranberry Pecan Chutney

Build Your Own Salad Bar

Crostini Station

Sweet Station

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www.kitchensforgoodevents.org
619.450.4040 | events@kitchensforgood.org

HOLIDAY PARTY CATERING

Treat your guests to a holiday feast to remember!

DINNER BUFFET

1 Entrée, 1 Salad, 2 Sides - \$27 | 2 Entrées, 2 Salads, 2 Sides - \$35

SALADS

Mixed greens, cucumber, tomatoes and tri-colored shredded carrots
Caesar Salad - crisp romaine, parmesan cheese, toasted croutons, and creamy caesar dressing
Noel Salad - baby greens, dried cranberries, spiced pecans, and sage derby cheese
Grilled Endive - red onion, mandarin oranges, and feta
Brioche and Cranberry Panzanella

ENTREES

Roasted Turkey Breast with Spiced Cider Sauce
Herb Roasted Chicken with Sundried Cherry Veloute
Smoked Pork Loin with Gingersnap Butter
Wild Mushroom Statler Chicken Breast with Madeira Veloute
Santa Ana Tri-Tip with Chipotle Demi Glace

SIDES

Peach Cornbread Stuffing
Wild Rice Pilaf
Green Beans Amandine
Cranberry Pecan Orzo
Broccoli and Baby carrots
Roasted Potatoes
Horseradish Mashed Potatoes
Bourbon and Brown Sugar Mashed Sweet Potatoes
Apple Sage Barley
Grilled Asparagus

ADD ON CARVING STATION *(\$75 Chef Attendant)*

Prime Rib - add \$4
Turkey Breast - add \$3
Herb Roasted Salmon Sides - add \$3
Honey Roasted Ham with Cranberry Mustard - add \$3

PLATED DINNER

Price includes choice of salad and dessert.

SALADS

Mixed greens, cucumber, tomatoes and tri-colored shredded carrots
Caesar Salad with Crisp Romaine, Parmesan Cheese, Toasted Croutons, and Creamy Caesar Dressing
Noel Salad with Baby Greens, Dried Cranberries, Spiced Pecans, and Sage Derby Cheese
Baby Spinach with spiced pecans, cherry tomatoes and crumbled bleu cheese
Grilled Endive with Red Onion, Mandarin Oranges, and Feta
Brioche and Cranberry Panzanella

ENTREES

Herb Roasted Turkey with Rosemary Veloute, Apple Sage Barley, Market Vegetables / \$26
Earl Grey Statler Chicken Breast with Mushroom Brandy Cream, Peach Cornbread Stuffing, and Haricot Vert / \$25
Crab and Brie Stuffed Salmon with Lemon Beurre Blanc, Herbed Couscous, and Asparagus / \$30

DESSERTS

Pomegranate Cheesecake
Holiday Spice Cake
Double Chocolate Cake
Carrot Cake
Bouche Noel

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