

# TRADITIONAL HOLIDAY FAIRE

~ **BUFFET SERVED** ~

The following menu will be served from a buffet elaborately decorated for the Holidays

**Oven Roasted Turkey Breast with Herb Gravy**

**Corn bread Stuffing**

**Fresh Cranberries**

**Yukon Gold Mashed Potatoes**

**Gourmet Winter Salad**

with dried cranberries, candied pecans, and tossed in our own red wine vinaigrette dressing

**Baskets of Sliced Breads and Rolls with Butter**

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**Pumpkin Pie and Apple Pie**

with fresh, whipped cream

**Regular and Decaffeinated Coffees**

**Hot Water with Gourmet Teas**

**Add Honey Glazed Ham for an additional \$2.50/pp**

Prices do not include rental, service, or sales tax

# FESTIVE CELEBRATION

## ~ DINNER BUFFET ~

The following menu will be served from a buffet elaborately decorated for the Holidays

### **Lingonberry Chicken**

A delicious sauce, perfect for the holidays with lingonberries, orange, lemon, garlic, and port wine

### **Tender Roast Beef Brisket with Mushroom Marsala Sauce**

### **Rosemary Roasted Potatoes**

### **Baked Broccoli Casserole with Sharp Cheddar Cheese and Panko Breadcrumbs**

### **Pear and Stilton Salad**

our gourmet greens & vegetables tossed with bartlett pears, caramelized walnuts, and English stilton cheese

### **Baskets of Sliced Artisan Breads and Rolls with Butter**



## ~ DESSERT & COFFEE STATION ~

**New York Cheese Cake, Cranberry Upside Down Cake,  
Cinnamon Bread Pudding with Jack Daniels Whiskey Sauce**

**Regular and Decaffeinated Gavina Coffees  
Hot Water with Gourmet Teas**

**Prices do not include rental, service, or sales tax**

# HOLIDAY HAPPENINGS

## ~ PASSED HORS D'OEUVRES ~

### **Lemon Chili Shrimp Satay**

succulent shrimp marinated & sauteed in garlic & glazed with a slightly spicy & sweet sauce

### **Herbed Artichoke and Parmesan Phyllo Cigars**

with lemon aioli

### **Twice Baked Asiago Potatoes with Prosciutto**

## ~ BUFFET ~

### **Marinated New York Strip, Carved to Order**

with whole grain mustard and tarragon sauce

### **Lingonberry Chicken**

a delicious sauce, perfect for the holidays with lingonberries, orange, lemon, garlic, and port wine

### **Four Cheese Vegetable and Pasta Bake**

penne pasta, carrots, broccoli, & plum tomatoes, baked with gorgonzola, jack cheese, provolone, & parmesan

### **Grilled Green Bean and Marinated Red Onion Salad**

displayed on platters with artichoke hearts and tomatoes

### **Baby Spinach and Crispy Shallot Salad**

with our sherry saffron vinaigrette and toasted pine nuts

### **Baskets of Sliced Artisan Breads and Rolls with Butter**

## ~ Dessert ~

### **Mini Chocolate Truffle Cakes, Double Bing Cherry Bars,**

**Chocolate Snobinettes with White Chocolate Mousse,**

**Petite Fruit Tarts**

### **Gavina Coffees, Assorted Hot Teas, & White Hot Chocolate**

Italian Syrups for Flavoring, Fancy Sugars, Honey, Minted Whipped Cream,

**Candy Canes for Stirring**

**Prices do not include rental, service, or sales tax      Food Minimums may apply**

# “SIT DOWN” SERVED HOLIDAY MENU

## ~ PASSED HORS D’OEUVRES ~

Lemon Chili Shrimp Satay  
Cherry Tomato and Basil Pesto Gallettes  
Orange and Ginger Pork Kebabs  
Twice baked Asiago Potatoes with Prosciutto

## ~ SIT DOWN SERVED ~

### Salad

served with rolls & butter

(Choice of one)

**Assorted Baby Greens with Oranges, Dried Cranberries & Pecans**

tossed in our delicious red wine vinaigrette

**Gourmet Pear & Stilton Salad**

spring greens tossed with bartlett pears, english stilton cheese & caramelized walnuts

### Main Course

the following selections are served with chef’s selection of vegetable

(Choice of One)

**Scandinavian Stuffed Salmon Filet**

filled with shrimp, cream, and fresh dill. served with our chantilly sauce

**Tuxedo Orzo Pilaf with Scallions**

**Filet Mignon with Truffled Mushroom Ragout**

rosy steaks with a delicious sauce of crimini mushrooms infused with truffle oil

**Toasted Mashed Potato Pinwheels**

**Filet Mignon with Cabernet and Port Sauce**

an outstanding, silky, smooth wine sauce

**Gruyere Stuffed Potato**

**Stuffed Pork Tenderloin**

with Italian sausage, pecans, and fresh herbs. Presented sliced, with our whole grain mustard sauce

**Buttermilk Smashed Potatoes**

**Chicken Roulades with Chardonnay-Shallot Sauce**

chicken breast rolled with prosciutto, goat cheese, & california avocados

**Rosemary Roasted Potatoes**

**Cornish Game Hen with Sauce Bigarde**

with grand marnier and apricot preserves

**Wild Rice Stuffing, with raisins, leek, and dried cherries**

**Oven Roasted Halibut with Saffron and Heirloom Tomatoes**

**Golden Jewel Couscous**

with baby garbanzos, split peas, and quinoa

## ~DESSERT AND COFFEE~

**Warm Chocolate Tart with Creamy Sabayon & Coffee Nougatin**

**Regular and Decaffeinated Coffees**

**Hot Water with Assorted Teas**

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# HOLIDAY HEAVY HORS D'OEUVRES MENUS

## Gold Menu

### ~ PASSED HORS D'OEUVRES ~

**Lemon Chili Shrimp Satay**  
**Blue Cheese, Walnut, and Cranberry Crostini**  
**Beef and Broccoli Wontons with Ginger Soy Dipping Sauce**

### ~ BUFFET SERVED ~

**Brie en Croute with Caramel and Walnuts**  
whole brie wheel draped with our homemade caramel and toasted walnuts, wrapped & baked in puff pastry  
served with a variety of gourmet crackers

**Oven Roasted Baby Potatoes with Creame Fraiche and Caviar**

**Chicken Roulades with Spinach and Prosciutto**  
chicken breast rolled with baby spinach & prosciutto, baked and sliced, served room temp  
with red bell pepper pesto on the side

**Wine Marinated Beef Skewers**  
with Gorgonzola Dipping Sauce

**Antipasto Display**  
a bountiful display of vegetables, marinated mushrooms, imported olives, and feta drizzled with infused olive oil

## Silver Menu

### ~BUFFET SERVED~

**Holiday Cheese Terrine with Sundried Tomatoes, Pesto, & Goat Cheese**  
served with a variety of gourmet crackers and sliced baguettes

**Artichoke Gratinata**  
artichokes sautéed with garlic, chicken broth, and marsala wine, topped with parmesan & breadcrumbs and baked

**Spiced Crab and Shrimp Canapes**  
a petite, open faced sandwich

**Rolled Ham Crepes with Tarragon & Mustard Cream**

**Winter Vegetable Crudite with Dip**  
a bountiful display of blanched and marinated vegetables & watercress spinach dip

### Both Hors D'oeuvres Menus include:

**Assortment of Festive, Holiday Cookies & Dessert Bars**  
**Coffee, Decaffeinated Coffee, Assorted Teas**

Price does not include Service, Rentals, and Sales Tax. Food Minimums may apply

# HOLIDAY HEAVY HORS D'OEUVRES MENUS

## Platinum Menu

### ~ PASSED HORS D'OEUVRES ~

#### **Brioche Crab Melts**

#### **Lamb Kofte with Goat Cheese and Mint**

with tzatziki dipping sauce

#### **Mini Cherry Tomato and Basil Pesto Gallettes**

#### **Beef and Broccoli Wontons with Soy Dinger Dipping Sauce**

### ~ BUFFET SERVED ~

#### **Coffee rubbed Beef Tenderloin with Cranberry Port**

tenderloin rubbed with finely ground coffee & fresh herbs, oven roasted to perfection, carved at the table, and presented with our cranberry, rosemary, & port sauce on the side

#### **Poached Salmon with Creame Fraiche and Caviar**

a gorgeous display for your holiday buffet

#### **Rolled Smoked Ham Crepes with Tarragon and Mustard Cream**

#### **Egg and Bacon Puffs**

our upscale egg salad with crispy bacon in a bite sized, pate choux puff

#### **Vegetable Dumplings**

With spicy tangerine dipping sauce

### ~BLOODY MARY GAZPACHO BAR~

Andalusian gazpacho lightly spiked with vodka, presented to your guests in a martini glass to mix like their favorite bloody mary

#### **Oregon Bay Shrimp, Smoky Chicken, Scallions,**

#### **Celery, Parmesan, Worchestershire, & Horseradish Breadcrumbs**

### ~ SWEET SENSATIONS ~

table adorned in holiday fabrics with platters of delicious bite-sized sweets

#### **Hazelnut Pavlovas with Sweet Cream & Berries, Mini Apple & Mango Tatins,**

#### **Chocolate Snobinettes with White Chocolate Mousse,**

#### **Double Bing Cherry Bars, and Gourmet Truffles**

#### **Gourmet Coffee & Assorted Teas**

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# ALTERNATIVE HOLIDAY MENU SELECTIONS

## Festive and Holiday Happenings Entrees

**Roast Turkey Breast, Corn Bread Stuffing, Giblet Gravy**

**Roast Turkey Breast with Prosciutto , Rosemary, and Garlic**

**Raspberry Chicken** - raspberries and tomatoes in a creamy white wine sauce

**Chicken Francoise** - with mushrooms & artichokes

**Chicken Daniel Saint** - with sauce of chives, tarragon, basil, tomatoes, & cream

**Ham Baked In Puff Pastry** - smoked ham with sweet and sour cabbage & our special mustard, baked in puff pastry garnished with pastry bows

**Pecan Stuffed and Honey Glazed Ham**

**Roast Brisket with Portobello Mushrooms and Cranberries**

**Marinated New York Strip** - served with side of horseradish cream & madeira sauce, carved to order

**Pine Nut and Basil Crusted Salmon with Chardonnay Sauce**

**Zucchini Scaled Salmon** - fresh king salmon filet, baked with horseradish cream, dill & thin sliced zucchini

## Holiday Happenings Only Entrees

**Herb Stuffed Chicken with Leek and Basil Sauce** - chicken breast filled with chicken, sun dried tomatoes, prosciutto, parmesan, & fresh herbs, complimented by a light cream sauce with fresh leek & basil

**Red Wine Braised Duck with Roasted Pears and Onions** - pieces of duck, marinated in pinot noir, juniper berries and bay leaves braised, and served with baked bosc pears and onions

**Roast Prime Ribs of Beef** - served with shitaki pan gravy

**Baltic Archipelago Salmon** - served with a wonderful herbed creame fraiche sauce

**Salmon Baked In Puff Pastry** - our specialty, gravad, fresh king salmon, baked with dill and spinach in puff pastry, served with chantilly sauce

## Festive and Holiday Happenings Accompaniments

### Pastas, Potato, & Rice

**Penne Pasta** - with sun dried tomatoes, artichoke hearts & parmesan cheese

**Bow Tie Pasta**- with Green Beans and Cherry Tomatoes, Lemon Mustard Dressing

**Artichoke & Mushroom Lasagna** -sautéed mushrooms & artichoke hearts layered with béchamel sauce, noodles, & parmesan

**Gourmet Lasagna** – the finest in ground beef, italian sausages, garlic, tomatoes & three kinds of cheese

**Mediterranean Pastatta** - artichokes, roma tomatoes, asiago cheese, fettuccine, & eggs, layered & baked to perfection

**Herbed Eggplant, Potato and Tomato Torte**

**Garlic Mashed Potatoes, Rosemary Roasted Yukon Gold Potatoes, or Potato Au Gratin**

**Rice Medley, Rice Pilaf, Jasmine Rice** (with shallots, wheatberries & herbs)

### Salads & Vegetables

**Baby Spinach Salad with Warm Portobello Mushrooms, Feta, & Pinenuts**

**Roasted Vegetable & Potato Salad** - oven roasted eggplant, zucchini, asparagus, bell pepper, red onion and yukon gold potatoes, tossed lightly in balsamic vinaigrette

**Grilled Fennel Salad with Red Bell Peppers & Feta Cheese** - tossed in a lemony vinaigrette

**Grilled Green Bean Salad with Marinated Red Onions & Tomatoes**

# HOLIDAY STATION MENU

## ~ PASSED HORS D'OEUVRES ~

**Baby Red Potatoes with Smoked Salmon Filling**  
**Puff Pastry Purses** - with brie, prosciutto & sun dried tomatoes  
**Beef & Broccoli Wontons with Soy Ginger Dipping Sauce**

## STATIONS

### ~ CHINESE NEW YEAR ~

dressed with shiny tassels & fabrics in red, black, and gold, with Chinese fans, tabletop lanterns & a tall Chinese inspired fresh floral arrangement, with Chinese to-go boxes, individual packets of soy sauce & chopsticks

#### **Mongolian Chicken... Wok Cooked**

strips of chicken breast & vegetables served with tangerine cilantro wok sauce

#### **Sticky White Rice**

#### **Vegetable Springrolls**

with passion fruit dipping sauce

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### ~ CALIENTE CHRISTMAS ~

fabrics in various textures and shades of red will be swaged, with bunches of red chili peppers, rustic serving platters, and red poinsettias. Red Christmas lights will illuminate this really hot hot hot station.

#### **Soft Taco Bar:**

#### **Shredded Chicken and Mild Green Chilies**

#### **Grilled Vegetables with Olive Oil and Cilantro**

warm, home made corn and flour tortillas

guacamole, salsa fresca, shredded cheese, onion, and lettuce

baskets of corn tortilla chips for dipping

#### **Corn Casserole**

corn layered with cream cheese, corn meal, sour cream, & sharp cheddar cheese. baked to a golden delicious

#### **Tijuana Tangerine & Green Salad**

mixed green salad with cucumber, tomato, & tangerine slices, tossed in our own red wine vinaigrette dressing

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### ~DOWN HOME COOKIN' ~

warm lanterns, fabrics of rich reds and copper, fresh pine swags, scattered pinecones

#### **Roast Beef Brisket with Marsala Mushroom Sauce**

#### **Potato Au Gratin or Mashed Potatoes**

#### **Grilled & Marinated Green Beans, Tomatoes, & Artichokes**

#### **Cascade of whole home baked breads & rolls, butter**

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### ~ CHRISTMAS IN PARIS ~

decorated in the style of Moulin rouge with red velvets, exotic prints, and fringe, french props, bottles of wine and a 4-ft Eiffel tower, Oooh La La

#### **White Chocolate Creame Brulee – Award Winning!**

#### **Eiffel Tower Cream Puffs**

#### **Chocolate Decadence Cake**

#### **Chocolate Snobinettes with Mango Mousse, Hazelnut & Lemon Meringues**

Regular & Decaf Gavina Coffees, Assorted Teas

Prices do not include service, rentals, and sales tax



# HOLIDAY STATION MENU

## ~ PASSED HORS D'OEUVRES ~

**Smoked Gouda & Caramelized Onion Quesadillas**  
**Pizza Francoise, Puff Pastry with Tomatoes and Cheese**  
**Crab Wontons with Apricot Dipping Sauce**

## STATIONS

### ~GG SPECIALTIES~

all of your favorites served from an elegant table draped with linens, and holiday accent fabrics, decorated with holiday garlands & props

#### **Salmon baked in Puff Pastry**

baked with spinach, dill & sautéed onions, served with chantilly sauce

#### **Caper Marinated Filet Mignon**

marinated filet sliced then, marinated a second time with a very special caper marinade, served chilled, this dish is outstanding!

#### **Gourmet Green Salad**

romaine and baby greens, tomatoes, english cucumbers, and mushrooms tossed with our famous red wine vinaigrette

#### **Penne Pasta**

with sun dried tomatoes, basil, and artichoke hearts, slightly spicy, one of our most popular dishes

#### **Exotic Winter Fruit Salad**

kiwi, mango, red, and green grapes, oranges, persimmon, and pomegranate, tossed with orange juice and grand marnier

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### ~SHORTPLATE SAMPLER~

served from our custom ornament table which is created by covering an 4-ft or 8-ft table with a red, blue or green iridescent crush linen table drape, then along the table top we line rows of shiny bulb ornaments in the same color as the chosen drape, finally we top with a specially designed glass table top allowing the ornaments to be seen beneath the glass, spectacular presentation!

a sampling of each of the following will be served on pre-plated short plates garnished with holiday flower

#### **Pan Seared Scallops**

with our delicious blood orange sauce

#### **Thai Pork Tartlets**

#### **California Rolls**

with wasabi, soy & ginger

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### ~GG'S ORIGINAL MASHED POTATO MARTINI BAR~

in the style of the 1940's this station will be dressed with exotic animal print & velvet fabrics  
**Yukon Gold Mashed Potatoes served in Real Martini Glasses served piping hot!**

guests may choose any of the following toppings:

#### **Shrimp and Dill**

#### **Velvety Mushrooms**

#### **Chicken Curry**

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### ~PETITE SWEETS DELUXE~

Cranberry Turtle Bars, Seventh Heaven Bars, Double Lemon Bars, Whiskey Chocolate Truffles, Designer Brownies, Holiday Sugar Cookies, Sophisticated Cupcakes

**Regular & Decaf Gavina Coffees, Assorted Teas**

Prices do not include service, rentals, and sales tax

### **Alternate Station Selections**

Some items may require an adjustment in price

#### **Club Supper**

**Filet Mignon** - carved to order, with our delicious peppercorn, horseradish & cognac sauce

**Pesto Draped Mussels on a Half Shell (served cold)**

**Shrimp Cocktail** - served in real martini glasses garnished with celery tops & lemon wedges

**Caesar Salad** - authentic 20's recipe, prepared at the table, served with rolls & butter

#### **Papas & Tapas**

**Quesadilla Duo, Show Cooked**

Brie, Almond & Raspberry

Caramelized Onion & Smoked Gouda

**Crepes Carmen** - succulent lobster & crab are blended with cream cheese, chardonnay and grape tomatoes, folded in light, savory crepes

**Eggplant, Potato, & Tomato Torte** - a client favorite! layered with spinach and baked to perfection, served with our delicious ancho chili sauce

#### **Taste of Tuscany**

**Salmon Baked in Puff Pastry** -

light cured salmon, baked in a puff pastry with spinach, dill & sautéed onions

served with chantilly sauce one of our specialties!

**Toasted Pita Points with a Trio of Dips** - classic hummus, yogurt and mango chutney, and roasted red pepper pesto

**Linguini tossed with Olive Oil, Fresh Diced Tomatoes, and Fresh Basil**

**Mediterranean Antipasto Display** - includes artichokes, red & yellow bell peppers, eggplant, zucchini, marinated in imported olive oil, slow roasted fresh mozzarella, provolone, baby tomatoes, sicilian & greek olives, displayed on ceramic tiles

**Italian Baguettes and Gorgonzola Dip**

**Mousse Masterpiece** - pieces of art displayed amongst our white & dark chocolate mousse with a variety of toppings a fun, delicious, and interactive dessert for your guests

### **Alternate Specialty Selections**

**Four Cheese, Vegetable & Pasta Bake** - rotini pasta, carrots, creamy garlic cheese, fontina and gorgonzola cheese, plum tomatoes, and fresh herbs

**Crispy Apricot Chicken Roulades** - chicken breast stuffed with breadcrumbs, apricots, and thyme, served on a bed of honey apricot glaze

**Savory Chicken & Mushroom Crepes**

**Caramelized Brie with Pecans** - a favorite! of Fresh Raspberries, and Tomatoes

**Caviar Medley Rice** - Basmati Rice with candy coating is "cracked" by guests for this tasty & unusual treat served with gourmet crackers

**Raspberry Chicken** - chicken breast medallions with a sauce heat Berries and Lentils

**Roasted Vegetable & Potato Salad** - oven roasted eggplant, zucchini, asparagus, bell pepper, red onion, and yukon gold potatoes, tossed lightly in balsamic vinaigrette

**Tamales** - authentic tamales made from scratch with the finest ingredients