



Holiday Buffet Menu 2019

Includes one salad, two sides, two entrées, and choice of one dessert

\$24.50/person

Salad Options: Choose one

Farro & Butternut Squash Salad – Farro, roasted butternut squash, dried cranberries, and pumpkin seeds tossed in a citrus vinaigrette

Kale Apple Salad – Chopped kale, oven roasted apples, red onion, candied walnuts, and Parmesan cheese tossed in a pear vinaigrette

Spinach Salad – Baby spinach, sliced mushrooms, green onions, boiled egg, and bacon pieces, served with a celery seed dressing

Accompaniments: Choose two

Sweet Potato Souffle – Baked with a maple glaze, toasted pecans, topped with golden brown marshmallows

Roasted Garlic Mashed Potatoes – Infused with butternut squash

Green Beans – Sautéed in garlic, cranberries, and red onions topped with toasted almonds

Root Vegetable Medley – Beets, carrots, parsnips, and turnips roasted in herbs and garlic

Cinnamon Glazed Baby Carrots – Tossed in butter, brown sugar, and cinnamon

Cranberry Rice Pilaf – Sautéed celery, carrots, onions, and dried cranberries

Entrée Options: Choose two

(6 oz portion each)

Oven Roasted Turkey Breast – Sliced and served with a sage brush pan gravy

Baked Ham – Served with a rum raisin and pineapple glaze

Cornbread Stuffed Chicken – Chicken breast stuffed with our House herb cornbread stuffing and finished with a sweet potato cream sauce

Apple Brandy Pork Tenderloin – Medallions of tender pork pan seared & finished with an apple brandy demi-glace

Top Sirloin Roast – Herb-crusted Choice beef, sliced and served in a rosemary au jus

Vegan options:

Roasted Eggplant Curry – Eggplant, vegetables, & chickpeas in a creamy cashew/coconut curry sauce

Portobello Stack – Grilled zucchini, yellow squash, bell peppers, and Portobello mushrooms stacked in House marinara sauce

Harvest Acorn Squash – Stuffed with farro, quinoa, celery, carrots, dried cranberries, and pumpkin seeds (GF & V w/o farro)

Sweets: Choose one

(One portion per person)

Fruit Cobblers – apple, winter berries, pear

Eggnog Panna Cotta Cups

Berry & cream filled profiterole (cream puffs)

Pumpkin Cheesecake bars

Quality disposable plates, napkins, utensils, and serving utensils will be provided.

A la Carte Options:

Holiday Cookies – Oatmeal cranberry, Crinkle Brownie, Snickerdoodle, or Mini gingerbread

\$18/dozen, 2 dozen min per selection

Coffee Station – Regular coffee with assorted creamers and sweeteners

\$2.50/serving

Holiday Cold Beverages – Cranberry Lemonade, Spiced-Apple Lemonade, Slightly Sweetened Iced Tea, or Citrus Holiday Punch

\$2/serving

Min 20 guests & \$500 order for drop off service. Delivery fee and sales tax are additional. Food will arrive warm and ready to serve in disposable containers. Simple meal warming set-up available for additional \$10 for every hot dish.

Min 50 guests and \$1,715 min for full service. Delivery, service charge, staffing, rentals, and sales tax are additional.

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