

Cater Seattle

Holiday Menu



www.caterseattle.com
(888)-98-CATER

Holiday Feasts Delivered

Our Chef Ruben is creating delightful, artistic menus for holiday dinners to be delivered to your home the morning of or the day before Thanksgiving and Christmas. The meals will be carefully packaged with reheating instructions to make your family feast enjoyable for everyone. The following menus are available, and we can always customize. Black Forest Ham may be substituted for the Turkey at the same price, or a Beef Rib Roast for \$2.00 more per person

Holiday Feast #1

For 8 people, \$250, For 12 people, \$370

Appetizer: oyster with shelled crab gratin OR jumbo prawns wrapped in prosciutto

Salad: Shaved Fennel, tossed baby greens, European cucumbers, roma tomatoes, aged balsamic vinegar dressing

Soup: Cream of roasted corn chowder

Entrée: Roast young Tom Turkey with choice of oyster or cornbread stuffing, sweet potato soufflé, and choice of roasted asparagus or brussel sprouts with cheese sauce and ground hazelnuts.

Desserts: Assorted elegant mini desserts and cakes

Holiday Feast #2

For 8 people. \$325, For 12 people, \$475

Appetizer: Dungeness crab cakes with mango chutney

Salad: Baby Spinach, goat cheese, roasted peppers, and pine nuts with berry vinaigrette.

Soup: Butternut and sweet squash bisque

Entrée: Roasted young Tom turkey with roasted apples and cranberries, fingerling potatoes with fresh herbs, served with seasonal fresh vegetables seasoned with chive oil.

Dessert: Choice of two – pumpkin pie, bourbon pecan pie, or glazed pear torte

Holiday Feast #3

For 8 people. \$450, For 12 people, \$675

Appetizer: Grilled mahi mahi served with mango relish and pepper beurre blanc, garnished with crab claws

Soup: Lobster Bisque

Salad: Mesclun greens with apricots, hearts of palm, grape tomatoes and sweet onions OR wild mushroom and goat cheese salad with baby greens and herb vinaigrette

Entrée: Sage crusted turkey served with Italian breadcrumb dressing, baked acorn squash stuffed with honey yams, and a ragout of mushrooms and asparagus

Dessert: Choice of two - Passion fruit cheesecake, pumpkin pie with rum whipped cream topping, or Raspberry torte

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Lunch min \$750 Dinner Min \$1000 Fri, Sat, Sun min \$1500



Festive Celebration

Elegant Cocktail Party

Spiced Mixed Nuts

Brie En Croute - a wheel of brie baked in puff pastry delicately flavored with gingered pear compote and served with French baguette slices and crackers.

Fig and Goat Cheese Flatbread - A balsamic reduction- marinated slice of fig atop a swirl of goat cheese blended with scallions and bacon

Shrimp Trio - fresh shrimp, sesame ginger shrimp, lemon garlic herb shrimp served with cocktail sauce

Hors d' oeuvres selections

Choose three or Four

- © Gruyere and basil stuffed red jackets
- © Fried Calamari in spicy lemon caper sauce
- © Chicken Satay in peanut sauce
- © Beef Stays With ginger soy marinade
- © Wild mushroom cheese puffs
- © Vegetable samosa triangles
- © Bacon wrapped sea scallops
- © Crab cakes w/ remoulade sauce
- © Coquilles St. Jacques

With 3 hors d' oeuvres \$28.95

With 4 hors d' oeuvres \$31.95

Specialty Roulade

Beautiful and delicious!

Black bean tortilla w/ cilantro, smoked salmon with spinach and cream cheese; turkey with provolone and avocado

Classic Cheeses

Gruyere, Van Gogh, Buttermilk bleu cheese, Mezzaluna Fontina, red wine sharp cheddar

Vegetable Crudités

broccoli, cauliflower, carrots, celery, cucumber, peppers and cherry tomatoes with festive spinach dip

Hors d' oeuvres selections

Choose three or four

- © Meatballs with either dilled mushroom cream, sweet and sour barbecue, or tomato basil sauce
- © Polenta and rosemary stuffed mushrooms
- © Italian sausage puffs
- © Spanikopita - spinach and feta Phyllo triangles
- © Coconut shrimp with sweet and sour dipping sauce
- © Cajun bacon wrapped chicken Asian spring roll with spicy mustard sauce.

With 3 hors d' oeuvres \$24.95 pp

With 4 hors d' oeuvres \$27.95 pp

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Holiday Open House

Tuscan Winter



Italian White Bean Soup

with orzo, savory sausage and kale

Antipasto Platter

salami, Pepperoncini, Kalamata and green olives, marinated mushrooms, cucumbers, cherry tomatoes, provolone cheese

Polenta and Rosemary Stuffed Mushrooms

Pork Drumettes with Orange Sauce

Zucchini Corn Cakes with Marinara Sauce

Brie Puffs with Dried Cherries and Pecans

Savory Spreads

sun dried tomato, Kalamata olive spread, wild mushroom thyme spread, smoked salmon dill spread with pita chips, crackers, and grilled ciabatta bread

Florentine Pasta

penne pasta, grilled chicken, fresh spinach, tomatoes, basil and white wine with dusting of Parmesan cheese

Exquisite Cheeses

Cotswald, Camembert, Scottish Cheddar, Danish blue and Swiss with fresh fruit and French baguette slices and crackers

Holiday Fire Roasted Vegetables

sweet potatoes, carrots, portabello mushrooms, fennel, red jacket potatoes, and asparagus in sweet onion dressing

Pepper Crusted Smoked Salmon

served with chopped eggs, onion, tomato, capers, herbed cream cheese, and French baguette slices

Spinach Stuffed Chicken Roulades

garnished w/ roasted carrots and broccoli. Served cold w/ aioli sauce or warm with a lemon veloute sauce.

Cous Cous Salad

with dried cranberries, orange zest, scallions, roasted walnuts, curry and celery in light lemon dressing

Savory Crab Dip

tender white crab meat in a creamy, cheesy spread. Served hot with French baguette slices and crackers

Miniature Beef Wellingtons

Gruyere and Basil Stuffed Red Jackets

Spinach and Artichoke Tartlets

\$29.95 per guest

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Holiday Luncheon

Tossed Garden Salad

greens, cucumbers, tomatoes, red onions, carrots, and croutons with peppercorn ranch and Dijon vinaigrette

Choose 2 Entrées

Seared salmon

with pesto sauce

Almond Cranberry Chicken

Encrusted with almonds and cranberries, served with a zesty orange sauce

Tortellini Saint Tropez Cheese tortellini,

grilled zucchini and yellow peppers in a creamy sun dried tomato sauce

Choice of 1

Roasted red jacket potatoes

Spinach Orzo

Fresh Baked Baguette slices and butter
Holiday Sugar Cookies and Chocolate Chip Cookies

\$18 per guest

Fireside Gathering

Harvest Salad

with dried cherries, Mandarin oranges, celery, scallions, pecans and a raspberry vinaigrette

Choice of 1 or 2 Entrées

Braised beef tips with Parsley Noodles

Sautéed with a Cabernet mushroom sauce

Sliced Turkey

served on a bed of savory wild rice with a delicate Chardonnay sauce

Grilled Salmon

with a citrus glaze

Pasta Amaron

bowtie pasta with mushrooms, artichokes, and red peppers in a lemon cream sauce

Choice of 2

Green Beans

with roasted red peppers & garlic

Roasted Corn

with sweet butter

Rice Pilaf

with brunois vegetables

1 entrée \$19.95 per guest

2 entrée \$23.95 per guest

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Bountiful Evening Buffet Buffet

dinner with hors d' oeuvres

Choose 2 Hors d' oeuvre

Coconut Shrimp with Sweet and Sour Sauce
Wild Mushroom Cheese Puffs
Bacon Wrapped Dates
Duck Phylo Purses
Gruyere and Basil Stuffed Red Jackets

Assorted Rolls Choose

Choose 1 or 2 entrees

Sautéed Lemon Chicken

with a sauce of sun-dried tomatoes, lemon, fresh basil and a hint of cream

Grilled Skirt Steak with Espanola

A blend of barley, tomato, carrot, zucchini and onion

Eggplant Zucchini Parmesan

layered and smothered with marinara sauce and grated Parmesan

Choose 2 sides

Gruyere Scalloped Potatoes with caramelized onions

Whipped Potatoes with chive butter

Spinach Feta Pie

Bistro Vegetables - green beans, carrots, mushrooms, and squash tossed with herbs and olive oil

1 entrée \$24.95 2 entrées \$28.95

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Festive Cakes

- Buche de Noel** \$85 (serves 10-12)
 Vanilla cake rolled with your choice of : Dark chocolate mousse, eggnog butter cream, hazelnut butter cream or Vanilla butter cream. The cake is finished to look like a log covered in your choice of ganache, hazelnut or eggnog butter cream (Yule Log)
- Carrot Layer Cake** \$45 (serves 10-12)
 layers of thick carrot cake surrounded by smooth, rich cream cheese icing and a hint of fresh ground cinnamon. The cake is topped with cream cheese icing and whole almonds
- Turtle Cheesecakes** \$45 (serves 10-12)
- New York Style Cheesecake** \$35 (serves 12)
 layered with luscious caramel, rich chocolate, and delicious pecans. Chocolate truffle mousse cake

Assorted Cakes

- Chocolate panache cake \$35
 Hazelnut Nougat \$39
 Tiramisu \$28
 Par William \$45
 Mocha butter cream \$49
 Raspberry mousse \$35
 Maple mousse \$35

Holiday Cookies

- Assortment**
 Raspberry thumb prints
 Russian tea cakes
 Coconut Chocolate Bars
 \$26/dz

- Chocolate Dipped Strawberries**
 \$26/dz

- Chocolate Truffles**
 \$18/dz

Home Made Pies

- Apple \$18.50
 Pumpkin \$18.50
- Autumn Harvest Pecan \$19.95

- Chocolate Fondue**
 Inquire

- Assorted Petit fors**
 \$18/dz

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