

Arista Catering

Holiday Menu



**www.aristacatering.com
(888)-98-CATER**



Winter Wonderland Buffet

Festive Celebration

A meal of hors d'oeuvres

Arugula and Butter Lettuce Salad Bacon, white cheddar, tomatoes and a herbed buttermilk dressing

- Grilled Vegetable Rotini Pasta with a Sundried Tomato Pesto Dressing Peppers, zucchini, artichokes, tomato, basil, parmesan, bocconcini
- Gold and Red Beet Salad With fresh herbs and a light citrus vinaigrette
- Sea Salt and Rosemary Focaccia & French Dinner Rolls

Served Hot:

- Herb Marinated Grilled Boneless Breast of Chicken Served with a lemon white wine cream sauce on a bed of braised apple, sundried cranberries, fresh sage and thyme stuffing
- Slow Roasted Beef Tenderloin With a Cracked Pepper Rub Served with a Wild Mushroom Demi Glace and Accompanied with Roasted Red Jacket Potatoes
- Wild Mushroom Ravioli With sautéed mushrooms, garlic and shallots in a light braised tomato broth
- A Medley of Herbed Roasted Winter Root Vegetables, with fresh thyme

Dessert Buffet:

- Fresh Seasonal Fruit Platter
- Pumpkin Cheesecake
- Butter & Pecan Tarts
- Freshly baked Cookies and a Variety of decadent Gourmet Squares
- Assorted House Baked Pies
- Gourmet Coffee & Regular/Herbal Teas

\$38.95 per person

plus ST and Service Charge

Menu and pricing based on a minimum of 40 guests and will be adjusted for smaller parties

• Gourmet Antipasto Platter Grilled eggplant, zucchini, carrots, peppers, fennel and onions drizzled with a balsamic vinegar reduction; mixed vegetables, artichoke hearts and a mixture of olives. Served with Wedges of Focaccia Bread.

• Seattle Smoked Salmon Platter with Peppered Candied Salmon, Smoked Salmon & Maple Salmon, served with Caperberry Cream Cheese & Crackers

• Chilled Tenderloin Medallions, On a bed of Arugula, Drizzled with a Balsamic Reduction and served with a Garlic Aioli and Crostinis

• Roasted Shallot and Chives Cream Cheese Dip with our home made Pita Chips

• Roasted Red Pepper and Artichoke Hearts Dip With Fresh Baguette Wedges

• Imported & Washington Cheese Board With an assortment of Gourmet Crackers

• Assorted Sushi Rolls Offered with fresh Wasabi, Pickled Ginger and Soy

ARISTA Served:

• Teriyaki Marinated Beef Tenderloin Skewers

• Wild Mushroom Tartlets

• Baked Vegetarian Samosas Offered with a Mango Chutney

• Goat Cheese and Grape Truffles: Red grape wrapped in goats cheese and sprinkled with Pistachio dust

• Red Pepper Goat Cheese Mousse on Parmesan Crisps

• Maple Marinated Chicken Tenders Grilled and served with a maple glaze and crusted with pecan flakes

Desserts

• Mini Fresh Fruit Skewers

• German Chocolate Mini Cakes

• Decadent Chocolate Silk Truffle Bars

• Chocolate Truffles

• Freshly baked Cookies and a Variety of decadent Gourmet Squares

• Gourmet Coffee & Regular/Herbal Teas

- \$47.95 per person plus ST and Service Charges Menu and pricing based on a minimum of 40 guests

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



DASHER'S BUFFET

Hors d'oeuvres party

- Gourmet Antipasto Platter with Grilled, Pickled & Marinated Vegetables & Italian Meats with Wedges of Focaccia Bread
- Roasted Red Pepper and Goat Cheese Mousse Offered with Parmesan Crisps and Bagel Chips
- West Coast Smoked Salmon Platter with Peppercorn Candied Salmon, Smoked Salmon & Maple Salmon, served with Capers, Cream Cheese & Crackers
- Imported & Domestic Cheeses served with a variety of gourmet crackers
- A Selection of Mini Fruit Tartelettes
- A Variety of Decadent Gourmet Squares

ARISTA Served hors d'oeuvres:

- Teriyaki Marinated Beef Tenderloin Skewers
- Beef and Pork Meatballs with a melted Asiago Cheese Centre in a light tomato basil sauce
- Maple Marinated Chicken Tenders Grilled and served with a maple glaze and crusted with pecan flakes
- Spinach and Feta Bites Puff Pastry stuffed with Spinach and Feta Cheese offered with Tzatziki Dip

\$27.50 per person plus ST – Pricing based on a minimum of 40 people

Calendar Space is limited – call today to book your holiday celebration

MRS. CLAUS OPEN HOUSE

Hors d'oeuvres Party

- Crisp Seasonal Vegetable Basket with Herb Dip Fresh sticks of carrots, celery, peppers and zucchini accompanied by florets of broccoli and cauliflower, garnished with cherry tomatoes
- Imported & Domestic Cheeses served with a variety of gourmet crackers
- Sliced Gourmet Deli Meats Platter House Roasted Beef, Smoked Maple Turkey, Black Forest Ham and Premium Italian Cold Cuts offered with fresh bread rolls, Cranberry Mayonnaise and Whole Grain Mustard
- Baba Ghanoush Roasted Eggplant Dip, enhanced with Cumin, offered with freshly toasted Pita and Bagel chips
- Freshly baked Cookies (including Gingersnap and Buttery Shortbread) and a Variety of decadent Gourmet Squares

Served Hot:

- Wild Mushroom Tartlets Wild mushroom duxelle nestled in a pastry tart
- Maple Marinated Chicken Tenders Grilled chicken tenders served with a maple glaze and crusted with pecan flakes
- Spinach and Feta Bites Puff Pastry stuffed with Spinach and Feta Cheese offered with Tzatziki Dip

\$20.50 per person plus ST – Pricing based on a minimum of 40 people

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HOLIDAY TREE-TRIMMING LUNCHES

- Gourmet Mixed Greens Salad With Vanilla Poached Pears and Candied Walnuts in a light Cabernet Vinaigrette

- Cannellini Bean Salad with Roasted Red Peppers and Fresh Herbs In a Red Wine Shallot Vinaigrette

- Oven Fresh Multigrain, Focaccia & French Dinner Rolls

- Slow Roasted Turkey On a flavorful bed of Braised Apple, Sundried Cranberries, Fresh Sage and Thyme Stuffing, served with Cranberry Relish and The Butler's Velvety Smooth Turkey Gravy

- Manicotti stuffed with Spinach and Ricotta Cheese On a bed of Fresh Tomato Sauce and Basil, topped with Mozzarella Cheese

- Velvety Smooth Home-Style Mashed Potatoes with Roasted Garlic

- Freshly baked Cookies (including Gingersnap and Buttery Shortbread) and a Variety of decadent Gourmet Squares

- \$22.95 per person plus ST

Price based on a minimum of 80 people

Groups of 40 – 79 guests \$23.95 per person /
Groups of 20 – 39 guests \$26.95 per person

MISTLETOE BUFFET

- Fresh Spinach Salad Tender fresh spinach leaves with goat cheese, sundried cranberries, candied walnuts and a cranberry dressing
- Wild Rice Salad With a Maple Thyme Vinaigrette
- Smoked corn, diced carrot, fresh tomatoes and red onion
- Oven Fresh Multigrain, Focaccia & French Dinner Rolls
- Slow Roasted Beef Tenderloin With a Cracked Pepper Rub Served with a Wild Mushroom Demi Glace
- Penne Pasta Primavera Served with a fresh tomato basil sauce and garden vegetables topped with mozzarella cheese
- ARISTA's Famous Herb Roasted potatoes, tossed with fresh herbs and a confit of onion
- A Medley of Herbed Roasted Winter Root Vegetables, with fresh thyme
- Freshly baked Cookies and a Variety of decadent Gourmet Squares
- \$24.95 per person plus ST

Price based on a minimum of 80 people
Groups of 40 – 79 guests \$26.95 per person /
Groups of 20 – 39 guests \$29.95 per person

These Menus are perfectly portioned for a lunch or dinner and can be dropped off for immediate service or for you to heat and serve later.

Includes:

- High quality disposable plates, biodegradable cutlery and napkins. If you prefer we can arrange for the rental of china plates, stainless cutlery and glassware.
- Drop off, set up and pick up the following business day, within Seattle Delivery charges may apply to all orders. Our professional service staff is available at \$28.50/hour/staff member, minimum of 4 hours. (we suggest 1 staff for every 20 people)
- Serving ware, serving utensils, chafing dishes, sternos, festive buffet décor, buffet linen and display platters.
- Menu items can be dropped off in disposable containers for ease of clean-up.

Space is limited – Call now to book your holiday meal.

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A Wonderful Life Buffet

Buffet Dinner

Salads:

- Marinated & Grilled Vegetable Platter Grilled eggplant, zucchini, carrots, peppers, fennel and onions drizzled with a balsamic vinegar reduction; Pickled asparagus, mixed vegetables, artichoke hearts and a mixture of olives. Served with Wedges of Focaccia Bread.
- Classic Caesar Salad With our own housemade classic dressing, Focaccia croutons and aged parmesan cheese
- Gold and Candycane Beet Salad With fresh herbs and a light citrus dressing
- Oven Fresh Multigrain, Focaccia & French Dinner Rolls

Your choice of one of the following Entrees:

- Slow Roasted Marinated Leg of Lamb
- Slow Roasted Prime Rib with A Dijon and Garlic Montreal Steak Rub both carved to order & served with Au Jus & Horseradish

Served With:

- Greek Style Seafood Scampi Capellini Pasta Scallops, Calamari and Prawns in a light tomato & Gin reduction with capers, kalamata olives and fresh oregano
- Roasted Vegetable and Roasted Red Pepper Strudel on a bed of wild and white rice served with a herb cream sauce
- Velvety Smooth Home-Style Mashed Potatoes with Roasted Garlic
- A Medley of Herbed Roasted Winter Root Vegetables, with fresh thyme

Dessert Buffet

- Imported & Washington Cheese Board with crackers
- Fresh Seasonal Fruit Skewers
- Chocolate Mousse served in Martini Glasses
- A selection of fine French Pastries and Gourmet Squares
- Gourmet Coffee & Regular/Herbal Teas

\$49.95 per person

plus ST and Service Charges

Menu and pricing based on a minimum of 40 guests

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CHRISTMAS APPETIZER PACKAGES

Add an Appetizer Package to any of our Buffet Menus. All Appetizer Packages are based on a minimum of 40 people and in addition to a full buffet.

Appetizer Package #1

- Classic Spinach Dip
 - Roasted Shallot and Chives Cream Cheese Dip
 - Roasted Red Pepper and Goats Cheese Dip
 - served with assorted Breads, Crackers and House Made Pita Chips
- \$6.95 per person

Appetizer Package #2

(Three appetizers per person served on silver trays garnished with fresh flowers)

- Mini Prawn Skewers with a Spicy Thai Glaze
 - Skewered Chicken Tenders with a Cranberry Mustard Glaze
 - Baked Vegetarian Samosas offered with a Mango Chutney
- \$7.95 per person

Appetizer Package #3

(Four appetizers per person served on silver trays garnished with fresh flowers)

- BBQ Duck Phyllo Bundles
 - Teriyaki Marinated Beef Tenderloin Skewers
 - Skewered Chicken Tenders with a Cranberry Mustard Glaze
 - Spinach and Feta Bites Puff Pastry stuffed with Spinach and Feta Cheese offered Tzatziki Dip
- \$8.95 per person

General Information

All buffet dinners & cocktail buffets will be festively decorated. The chosen menu items will be beautifully displayed and be of the finest quality. Thank you for considering ARISTA Catering, we look forward to serving you throughout this holiday season and into the New Year.

1.A deposit of \$500.00 is required to confirm all functions. A payment of 100% of estimated costs is due 7days prior to function. The balance is due upon completion/delivery unless previous credit arrangements have been made.

2.Cancellation Policy: if cancellation occurs 28 days or more prior to date of function you will receive a return of your deposit less a \$75.00 administration fee. If cancellation occurs within 7 to 13 days prior to function you may forfeit your deposit. With less than 7 days notice you may be billed for all estimated costs or costs incurred, depending on situation.

3.We require that a final confirmed guest count must be called into the catering office no later than 7 days prior to function date . You will be billed based on this guarantee or the actual number in attendance whichever is greater.

4.When required we will arrange for professional and uniformed service staff to set up, serve and attend to your event. Banquet captains are \$31.00 per hour, bartenders and servers are \$28.50 per hour and Chefs on site are \$28.50 per hour. All staff members are booked for a minimum of 4 hours each and are paid from the time they leave our shop until they return to unload.

5.Taxes and Service Charges: 9.5% is applicable to all food, beverage and rentals. Food and beverage items are subject to a 18% service charge when staff attends the event.

6.All menus included in this package are based on a minimum of 40 guests. Groups wishing to select any of these menus with fewer guests may be subject to an additional per person charge. We reserve the right to make adjustments to the menu.

7.If requested we will make all the necessary arrangements for the rental of china, glassware, cutlery and linen. The order will be delivered to the location of the function on the day and arrangements will be made to pick up the following business day. You will be charged for any broken/lost/ruined items.

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Holiday Feasts Delivered

Our Chef Manolo 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 \$3.00 more per person

Holiday Feast #1

For 8 people, \$330, For 12 people, \$420

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. \$345, For 12 people, \$495

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. \$490, For 12 people, \$695

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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