

# Arista Catering

## Holiday Menu



[www.aristacatering.com](http://www.aristacatering.com)  
(888)-98-CATER



# Winter Wonderland Buffet

Fresh Baked Rolls with Creamy Butter  
Butternut Squash Soup  
Fresh Green Salad with Select Dressings  
Caesar Salad with Parmesan & Croutons  
Waldorf Salad  
Dijon Herb Roasted Turkey  
Roasted Leg of Lamb  
Wild Pacific Salmon in Roasted Lemon  
Butter  
Homemade Horseradish Sauce, Turkey  
Gravy & Selection of Mustards  
Candied Yams  
Garlic Mash Potatoes  
Seasonal Vegetables  
Pumpkin Pie with Praline Cream  
Festive Dessert Assortment  
Fresh Fruit Platter  
Freshly Brewed Regular & Decaffeinated  
Coffee and Teas

**\$45.95 per person**

*Enhance your dessert selection for an additional  
\$2.50 per person with the following:*

*Chocolate Silk Truffle Bar, Apple Crumble Cake,  
Classic Traditional Lemon Butter Cake, Tiramisu  
Layer Cake*

*Minimum 15 people. Taxes and Gratuities not  
included.*

*We will gladly make substitutions; additional costs  
may occur.*

# Festive Celebration

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



# 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

\$29.95 per guest

### 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

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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

## Home Made Pies

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

**Chocolate Truffles**  
\$18/dz

**Chocolate Fondue**  
Inquire

**Assorted Petit fors**  
\$18/dz

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# 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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