

HOLIDAY GUIDE 2016

PERFECT SETTING CATERING

PERFECT SETTING CATERING beautifully decorates our holiday buffets as warm, tradition-rich set pieces that create the perfect seasonal backdrop for our flavorful entrees, hot ciders, local coffees and artisanal pastries. We create holiday magic with custom linens, grapevine wreaths, Christmas trees & reindeer, gaily wrapped presents, seasonal gourdes, pomegranates, seckel pears, and other touches of seasonal splendor. Each buffet will have a menu prominently displayed in a gilded frame.

All menus presented below include all labor, china, silver, glassware, bar and buffet tables with linens, holiday décor, non-alcoholic beverages and bar setups. All beverage stations are tended except for breakfast and afternoon break menus. Please note that it might be necessary to bring in additional cooking equipment (ovens etc) if not already available at your facility. Menus can be priced to include the use of disposable service ware. Our menus are divided into two, three, and four hour events.

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CONTINENTAL BREAKFAST BUFFET

THREE HOUR EVENT

\$31.00 PP FOR 50 GUESTS | \$29.00 PP FOR 100 GUESTS

HOMEMADE SCONES WITH JELLIES,
FLAKY CROISSANTS AND CHEESE DANISH

ASSORTED BAGELS
WITH WHIPPED CREAM CHEESE

WARM STICKY BUNS
~AND~
CASCADES OF MINIATURE MUFFINS

CROCKS OF HONEY BUTTER

HOLIDAY BUTTER COOKIES & GINGERBREAD MEN

FRESH CUT FRUIT DISPLAY

APPLE CIDER

BREWED REGULAR AND DECAFFEINATED LA COLOMBE COFFEE

ASSORTMENT OF ENGLISH TEAS

HOT BREAKFAST BUFFET

THREE HOUR EVENT

\$44.00 PP FOR 50 GUESTS | \$40.00 PP FOR 100 GUESTS

HOMEMADE SCONES WITH JELLIES, FLAKY CROISSANTS AND CHEESE DANISH

ASSORTED BAGELS
WITH CINNAMON RAISIN CREAM CHEESE

BELGIAN WAFFLES
WITH BLUEBERRY COMPOTE AND CHANTILLY CREAM

QUICHES TO INCLUDE
BLACK FOREST HAM & FONTINA
~AND~
SPINACH AND CHEDDAR CHEESE

CRISPY BACON
~OR~
SWEET ITALIAN SAUSAGE LINKS

ROASTED RED BLISS POTATOES WITH FRESH HERBS

FRESH FRUIT DISPLAY

ORANGE AND CRANBERRY JUICES

BREWED REGULAR AND DECAFFEINATED COFFEE

ASSORTMENT OF ENGLISH TEAS

SEATED LUNCHEON MENU

THREE HOUR EVENT

\$55.50 PP FOR 50 GUESTS | \$49.00 PP FOR 100 GUESTS

First Course Choice of the Following:

CAESAR SALAD WITH KALAMATA OLIVES, RED ONION
AND ASIAGO CROUTONS

CURRIED BUTTERNUT SQUASH SOUP

CHEESE TORTELLINI
WITH CHESTER COUNTY MUSHROOMS, CARAMELIZED ONIONS
AND A BOURBON CREAM SAUCE

FIELD GREENS WITH TOASTED PECANS AND SHERRY SHALLOT VINAIGRETTE

Hot Entrée Choice of the Following:

AUTUMN BREAST OF CHICKEN ROULADE
FILLED WITH CORNBREAD STUFFING AND ANDOUILLE SAUSAGE
WITH AN APPLE CIDER GLAZE

A VEGETARIAN ENTRÉE
GRILLED MARINATED PORTOBELLO MUSHROOM
WITH ROASTED RED PEPPERS, SAUTEED SPINACH & SMOKED MOZZARELLA

GRILLED BOURBON SIRLOIN STEAK WITH CARAMELIZED ONIONS
AND CRUMBLLED BLEU CHEESE

FANNED CHICKEN BREAST STUFFED WITH WILD MUSHROOMS & HERBS

PAN SEARED SALMON WITH LEMON THYME SAUCE

ACCOMPANIMENTS

CHOICE OF TWO

WILD RICE PILAF WITH PISTACHIOS

GARLIC SMASHED POTATOES

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Seated Luncheon Menu (CONTINUED)

GARLIC SMASHED POTATOES

GREEN BEANS W/ CARROT RIBBONS

ROASTED NEW POTATOES W/ROSEMARY

JULIENNE OF MIXED VEGETABLES

BROCCOLI SOUFFLÉ

SWEET POTATO SOUFFLÉ WITH
BROWN SUGAR AND CHIPOTLE

DESSERTS

CHOICE OF ONE

LEMON MOUSSE

PECAN TART WITH CHANTILLY CREAM

CHOCOLATE AND RASPBERRY MOUSSE SWIRL

NEW YORK STYLE CHEESECAKE

FRESH FRUIT TART WITH RASPBERRY COULIS

DOUBLE CHOCOLATE DECADENCE CAKE

ASSORTED MINI DESSERTS (BROWNIE, LEMON BAR, COCONUT DREAMS)

HOMEMADE COOKIE & BAR ASSORTMENT

BREWED REGULAR AND DECAFFEINATED LA COLOMBE COFFEE

ASSORTMENT OF ENGLISH TEAS

BUFFET LUNCHEON MENUS

THREE HOUR EVENT

MENU I

\$59.00 PP FOR 50 GUESTS | \$52.50 PP FOR 100 GUESTS

FARFALLE PASTA TOSSED WITH SHRIMP AND BROCCOLI
IN A LEMON GARLIC CREAM SAUCE

MERLOT MARINATED FLANK STEAK
WITH CARAMELIZED ONIONS AND SHALLOTS
AND CREAMY HORSERADISH

SAUTÉED MIXED VEGETABLES

WILD RICE WITH TOASTED PECANS

MIXED FIELD GREENS WITH SLICED GRANNY SMITH APPLES,
DRIED CRANBERRIES,
AND A SHALLOT VINAIGRETTE

CRUSTY ROLLS AND BUTTER

HOMEMADE HOLIDAY PIES TO INCLUDE APPLE CARAMEL, CHOCOLATE PECAN
AND PUMPKIN SPICE
WITH WHIPPED CREAM

MENU II

\$55.50 PP FOR 50 GUESTS / \$49.00 PP 100 GUESTS

ORANGE AND ROSEMARY MARINATED TURKEY LONDON BROIL
WITH CRANBERRY CHUTNEY

SPIRAL CUT HONEY GLAZED HAM
WITH CORNICHONS AND COARSE MAPLE MUSTARD

SCALLOPED POTATOES WITH GRUYERE

JULIENNE OF ZUCCHINI, YELLOW SQUASH & RED BELL PEPPERS

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Buffet Luncheon Menus

(CONTINUED)

CHOPPED ROMAINE SALAD WITH CUCUMBERS, RADISH
AND PINK PEPPERCORN DRESSING

CRUSTY ITALIAN BREAD

DESSERT DISPLAY OF
DOUBLE CHOCOLATE BROWNIES, LEMON GEMS, PECAN TARTS
AND HOMEMADE HOLIDAY COOKIES

MENU III

\$49.50 PP FOR 50 GUESTS / \$43.00 PP FOR 100 GUESTS

ASSORTED GOURMET SANDWICHES TO INCLUDE:
ALBACORE TUNA SALAD, MEDITERRANEAN CHICKEN SALAD,
RARE ROAST BEEF WITH CHARRED ONIONS
AND GRILLED PORTABELLA, ROASTED PEPPER AND BOURSIN CHEESE
ON ASSORTED ROLLS AND FOCACCIA

WHITE BEAN AND SUNDRIED TOMATO SOUP

BASMATI RICE AND FRENCH GREEN LENTIL SALAD
WITH SPINACH AND WALNUTS

GARLIC BREADSTICKS

HOMEMADE HOLIDAY COOKIES AND BROWNIES

AFTERNOON SWEETS BREAK MENU

TWO HOUR EVENT

\$38.50 PP FOR 50 GUESTS | \$36.50 PP FOR 100 GUESTS

CHOCOLATE ECLAIRS, CREAM PUFFS
AND
HOLIDAY PETIT FOURS

CHOCOLATE DECADENCE

APPLE AND CHERRY STRUDEL

MINIATURE KEY LIME AND LEMON MERINGUE TARTLETS

SOUR CREAM CHOCOLATE BROWNIES, BLONDIES, AND COCONUT DREAMS

CHERRY, MOCHA AND WHITE CHOCOLATE CHEESE CAKE BITES

HOLIDAY BUTTER COOKIES AND DECORATED GINGERBREAD MEN

CHOCOLATE COVERED PRETZELS

CANDY CANES, FOILED CHOCOLATES AND ASSORTED CONFECTIONS

RICH CHOCOLATE FONDUE
ACCOMPANIED BY CASCADES OF STRAWBERRIES, SLICED MELON, PINEAPPLE,
BANANAS, POUND AND ANGEL FOOD CAKE,
MARSHMALLOWS, PRETZELS, BUTTER COOKIES AND MERINGUES

BREWED REGULAR AND DECAFFEINATED LA COLOMBE COFFEE

ASSORTMENT OF ENGLISH TEAS

HOT CHOCOLATE WITH MARSHMALLOWS

HOLIDAY PUNCH

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SEATED AND BUFFET DINNER MENUS

FOUR HOUR EVENT

SEATED SERVED

\$76.50 FOR 50 GUESTS | \$67.00 FOR 100 GUESTS

BUFFET

\$72.00 FOR 50 GUESTS | \$64.50 FOR 100 GUESTS

PRICES INCLUDE COFFEE & TEA;

ADD \$7.50 PP TO INCORPORATE A 2ND ENTRÉE INTO YOUR BUFFET

Half Hour of Butlered Hors D'Oeuvres

CHOICE OF FIVE

SKEWERED CHICKEN SATAY WITH SPICY PEANUT SAUCE

SPINACH & CHEESE PUFFS

CHORIZO FILLED DATES WRAPPED IN BACON

SHRIMP AND SWEET POTATO FRITTERS

VEGETABLE SUSHI WITH WASABI AND PICKLED GINGER

CHICKEN WONTONS WITH BLOOD ORANGE SAUCE

BEEF WELLINGTON WITH TOMATO BÉARNAISE

SMOKED SALMON MOUSSE IN CUCUMBER CUPS

VEGETABLE SPRING ROLLS WITH GINGER PLUM SAUCE

SKEWERED JAMAICAN PORK TENDERLOIN WITH RUM JUNGLE SAUCE

WHITE BEAN, TOMATO AND ROASTED GARLIC BRUSCHETTA

SKEWERED CHIRRASCO BEEF WITH CHIMICHURRI SAUCE

CUCUMBER & RADISH ROULADE WITH BOURSIN CHEESE

SIZZLING GARLIC SHRIMP

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SEATED AND BUFFET DINNER MENUS (CONTINUED)

BRIE AND PEAR PURSES

CHEVRE & PARMESAN STUFFED ARTICHOKE HEARTS WITH ROASTED TOMATO DIP

Choice of One Stationary Display

A SELECTION OF IMPORTED AND DOMESTIC CHEESES
GARNISHED WITH FRESH FRUIT & CRACKERS

CRUDITÉ WITH ROASTED RED PEPPER DIP

ASSORTED BRUSCHETTA DISPLAY

WHEEL OF BRIE WITH CARAMELIZED FRUIT AND CRACKERS

First Course

CHOICE OF ONE

BABY ROMAINE, RADICCHIO AND CRISPY PANCETTA
WITH ASIAGO VINAIGRETTE

MIXED WILD GREENS, GORGONZOLA CHEESE, PINE NUTS
AND CRACKED PEPPER WITH RASPBERRY VINAIGRETTE

SPINACH SALAD WITH CARAMELIZED GRAPEFRUIT AND SHERRY VINAIGRETTE

SEAFOOD CHOWDER

CREAM OF WILD MUSHROOM SOUP

Entrée selections

CHOICE OF ONE

PORK LOIN WITH BROCCOLI RABE & WHITE BEAN TOMATO RAGOUT

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SEATED AND BUFFET DINNER MENUS (CONTINUED)

AUTUMN BREAST OF CHICKEN ROULADE
FILLED WITH CORNBREAD STUFFING AND ANDOUILLE SAUSAGE
WITH AN APPLE CIDER GLAZE

GRILLED CHAYOTE SQUASH, PORTABELLA MUSHROOM & RED ONION NAPOLEON
WITH CHILE GARLIC SAUCE

CHICKEN MARSALA WITH SHALLOTS, OYSTER MUSHROOMS & FRIED SAGE

GINGER CHIPOTLE GLAZED SALMON WITH BACON BELL PEPPER

MARYLAND CRAB CAKES WITH REMOULADE SAUCE
(ADD \$2.00 PP)

SLICED TENDERLOIN OF BEEF WITH BOURBON ORANGE MOLASSES GLAZE
(ADD \$6.50 PP)

ROASTED MONK FISH & TENDERLOIN SHISH KEBAB WITH SPICY TERIYAKI PEPPERCORN
(ADD \$10.50 PP)

SLICED ESPRESSO RUBBED MEDALLIONS OF BEEF ON A BED OF CHARRED CREAM LEEKS
AND SIZZLING GARLIC SHRIMP WITH ROASTED TOMATO CORN RELISH
ON A POLENTA CAKE
(ADD \$10.50 PP)

Accompaniments

CHOICE OF TWO

WILD RICE PILAF WITH PISTACHIOS

GARLIC SMASHED POTATOES

OVEN ROASTED RED BLISS

ROASTED ½ POTATOES

ISRAELI COUS COUS

LONG RICE WITH VEGETABLE CONFETTI

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SEATED AND BUFFET DINNER MENUS (CONTINUED)

POMMES ANNA OVEN ROASTED

NEW POTATOES W/ROSEMARY

JULIENNE OF MIXED VEGETABLES

GRILLED ASPARAGUS BATONS

GREEN BEANS W/ CARROT RIBBONS

BROCCOLI SOUFFLÉ

ROASTED TOMATO AND SWEET CORN

SWEET POTATO SOUFFLÉ WITH BROWN SUGAR AND CHIPOTLE

Desserts Options

CHOICE OF ONE

LEMON MOUSSE

PECAN TART WITH CHANTILLY CREAM

CHOCOLATE AND RASPBERRY MOUSSE SWIRL

NEW YORK STYLE CHEESECAKE

FRESH FRUIT TART WITH RASPBERRY COULIS

DOUBLE CHOCOLATE DECADENCE CAKE

ASSORTED MINI DESSERTS (BROWNIE, LEMON BAR, COCONUT DREAMS)

HOMEMADE COOKIE & BAR ASSORTMENT

COCKTAIL RECEPTION

THREE HOUR EVENT

\$48.25 PP FOR 50 GUESTS | \$45.75 PP FOR 100 GUESTS

COCKTAIL PARTY BARS ARE OPEN FOR 3 HOURS AND INCLUDE SODAS, MIXERS, JUICES, GARNISHES, GLASSWARE, ICE AND BARTENDERS.

CHOICE OF SIX

SKEWERED CHICKEN SATAY WITH SPICY PEANUT SAUCE

SPINACH & CHEESE PUFFS

CHORIZO FILLED DATES WRAPPED IN BACON

SHRIMP AND SWEET POTATO FRITTERS

VEGETABLE SUSHI WITH WASABI AND PICKLED GINGER

CHICKEN WONTONS WITH BLOOD ORANGE SAUCE

BEEF WELLINGTON WITH TOMATO BÉARNAISE

SMOKED SALMON MOUSSE IN CUCUMBER CUPS

VEGETABLE SPRING ROLLS WITH GINGER PLUM SAUCE

SKEWERED JAMAICAN PORK TENDERLOIN WITH RUM JUNGLE SAUCE

WHITE BEAN, TOMATO AND ROASTED GARLIC BRUSCHETTA

SKEWERED CHIRRASCO BEEF WITH CHIMICHURRI SAUCE

CUCUMBER & RADISH ROULADE WITH BOURSIN CHEESE

SIZZLING GARLIC SHRIMP

BRIE AND PEAR PURSES

CHEVRE & PARMESAN STUFFED ARTICHOKE HEARTS WITH ROASTED TOMATO DIP

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COCKTAIL RECEPTION MENU (CONTINUED)

CHOICE OF 2 STATIONARY DISPLAYS

ASSORTED IMPORTED CHEESES GARNISHED WITH FRESH FRUIT AND CRACKERS

WHEEL OF BRIE TOPPED WITH CARAMELIZED FRUIT AND FLATBREADS

CRUDITÉ WITH ROASTED CREAMY PARMESAN DIP

CRAB & ARTICHOKE DIP WITH FRENCH BREAD BAGUETTE

SMOKED MOZZARELLA & WILD MUSHROOM TORTA

ARTICHOKE AND LEEK TORTA

ASIAGO DIP WITH PROSCIUTTO WRAPPED BREAD STICKS

CRAB & AVOCADO NAPOLEON
TOPPED WITH DICED TOMATO AND CILANTRO
WITH CORN TORTILLA CHIPS

HOT SMOKED SALMON WITH LEMON DILL SAUCE
AND PUMPERNICKEL TRIANGLES

MEDITERRANEAN DISPLAY OF ROASTED RED PEPPER HUMMUS
WITH PITA CHIPS AND FRESH VEGETABLES

FOOD STATIONS

CARVING STATION

ESPRESSO RUBBED TENDERLOIN OF BEEF WITH CAMELIZED ONIONS _____ \$14.95 PP

SLICED CALIFORNIA TRI-TIP OF BEEF WITH TOMATILLA SALSA _____ \$12.00 PP

STEAMSHIP OF BEEF SERVED WITH AU JUS _____ \$8.00 PP

MAPLE POMEGRANATE GLAZED TURKEY BREAST _____ \$6.25 PP

FIVE SPICE APPLE ROASTED PORK LOIN WITH TOMATO RUM RAISIN _____ \$7.50 PP

PASTA STATION – CHOICE OF 2: _____ \$9.00 PP
GNOCCHI WITH BASIL PESTO

BOW TIE PASTA WITH SWEET PEAS AND PROSCIUTTO IN A GORGONZOLA CREAM

TORTELLINI WITH SUNDRIED TOMATOES, OLIVE OIL & GARLIC

PENNE WITH FRESH TOMATO & OLIVE RAGOUT SERVED WITH HERB FOCACCIA AND LOCATELLI CHEESE

MEDITERRANEAN STATION _____ **\$7.50 PP**
*CHICKEN MEDALLIONS TOPPED WITH KALAMATA OLIVES, ARTICHOKE HEARTS AND ROASTED PEPPERS.
LEMON SAFFRON COUS COUS*

SEAFOOD STATION _____ **\$9.50 PP**
*HOT SMOKED SALMON WITH FETA DILL SAUCE
LEMONY SMOKED TROUT SALAD IN RED ENDIVE SCOOPS AND LOLLIPOP ROCK SHRIMP WITH SPICY GINGER ALMOND SAUCE*

PANCAKE STATION _____ **\$7.75 PP**
*SWEET POTATO, CORN CAKE AND CLASSIC POTATO PANCAKES
TOPPED WITH YOUR CHOICE OF MANGO CARIBBEAN SALSA, SALSA VERDE, CRÈME FRAICHE, CHOPPED EGG, TOPEKA & STURGEON CAVIAR, DICED CHIVE AND GINGER APPLE COMPOTE*

TAPPAS BAR

 \$8.00 PP
INCLUDING SPANISH CHEESES, CHICK PEA & OLIVE
SALAD, CHORIZO & ROASTED RED PEPPERKEBOBS,
BLACK OLIVE BREAD, SHRIMP & ARTICHOKE KEBOBS

ASIAN STATION

 \$8.00 PP
ASSORTED VEGETARIAN & SEAFOOD SUSHI WITH SOY
SAUCE, WASABI,
PICKLED GINGER AND DIM SUM TO INCLUDE CHICKEN
DUMPLINGS,
PEKING DUCK ROLLS & VEGETABLE SPRING ROLLS

"SHORT PLATE" STATION

 \$9.00 PP
Featuring Small Dishes Prepared-to-Order
CHOOSE TWO

FLANK STEAK STACKERS WITH CARAMELIZED ONIONS
& TOMATO JAM ON FOCACCIA
SERVED WITH ARUGULA ROASTED POTATO SALAD

ROASTED CHICKEN & PORTOBELLO RAGOUT
ON A POLENTA CAKE

CRAB CAKE WITH A CHESAPEAKE BAY ROASTED
POTATO WEDGE TOPPED WITH A DOLLOP OF
REMOULADE