



Holiday Menu 2011

Let us take the stress out of your holiday party planning. We can assist you with anything from menu planning to design and décor.

Your menu can be created with a price per person, per piece or per platter for any style of event and any time of day. Contact us today for a quick and easy quote that is customized to match your taste and budget.

Hand Passed Hors d'oeuvres

Butler passed on silver trays --Your choice of items and time frame

- **Saffron Asiago Potatoes** – red new potatoes cooked in saffron broth and filled with an asiago cheese filling
- **Blue Cheese Pears** – blue cheese mousse, poached pear slices, and Moroccan-spiced candied walnuts on gourmet wafer
- **Mushroom Caps** - baked mushroom caps with herb cheese filling
- **Eggplant Chips** served with hummus, chopped tomato basil and micro greens
- **Antipasto Skewers** - cheese tortellini, sun-dried tomato and kalamata olives marinated in olive oil and herbs skewered with buffalo mozzarella or salami
- **Spanakopita** - light phyllo dough filled with spinach and cheese baked until golden brown and served hot
- **Salmon Potato Rounds** - herb roasted potato rounds topped with cold-cured smoked salmon and a spicy remoulade
- **Risotto & Shrimp** – creamy cheese risotto served with garlic shrimp in an appetizer spoon (one is not enough!)
- **Seared Spiced Yellowtail Tuna** – sushi grade yellowtail tuna seared with special spices; served with a sweet garlic sauce on a spinach crisp.
- **Spicy Sausage Encroute** - hot Italian sausage wrapped in puff pastry, sliced and finished with a tarragon mustard sauce
- **Veggie or Pork Pot Stickers** served with Ponzu sauce



Hors d'oeuvres Buffet

Appropriate for a 3-4 hour event

- **International Cheese Display** – an elegant display of imported and domestic cheese accented with fresh grapes and berries and served with gourmet crackers
- **Baked Brie** stuffed with raspberry preserves and pecans
- **Antipasto Platter** – grilled and marinated vegetables beautifully presented on a lavish platter accompanied by sliced Italian meats
- **Bruschetta Served with Grilled Ciabatta Crostini** – tomato, mushroom, roasted garlic, kalamata olives, and feta cheese
- **Pork Basil Roulade** – pork tenderloin stuffed with cranberries, pesto, gruyere cheese and served with chutney foam
- **Cold Pork Tenderloin** served with rocket salad – sliced smoked pork tenderloin served with field green arugula, candied pecans, blue cheese, and cranberries with white balsamic vinaigrette dressing
- **Smoked Chicken Cassoulet** with white beans and smoked sausage in a fresh herb broth
- **Cranberry Chicken Picatta** with lemon, cranberries, and orange essence
- **Holiday Chicken Roulade** stuffed with spinach, sun-dried tomatoes, feta cheese, and paired with roasted red pepper sauce
- **Wild Mushroom Ravioli** - served with a white wine cream sauce, shaved parmesan cheese and black pepper
- **Masterpiece Mediterranean Chicken Pasta** - penne pasta with Mediterranean chicken, sun-dried tomatoes, pesto and broccoli tossed in a white wine cream sauce
- **Mini Crab Cakes** - mini sauteed crab cakes made with lump crab meat and topped with spicy remoulade
- **Vegetable Dumplings** with miso broth and small vegetables.



Holiday Menu 2011

page 3

Hot Hors d'oeuvres — Woodfire Specialties

- **Grilled Vegetables** – a fresh array of vegetables grilled with Pesto Olive Oil and served with Balsamic Fig Glaze and Fennel Pollen
- **Chicken Satay** – unique Thai-spiced Chicken Breast fired on the grill and paired with a popular Sweet Garlic Sauce
- **Smoked Turkey Roulade** - Smoked Turkey stuffed with Cranberry Pecan Dressing and served with a White Wine Orange Sauce
- **Cedar Plank Salmon** - Salmon Filet Fired on Cedar Planks and topped with Herb Spinach Gratin Crust (add \$2.00 per person)
- **Grilled Adobe Flank Steak** served with mushroom chili lime jus
- **Beef Tenderloin** - marinated and grilled beef tenderloin served with fresh baked rolls and horseradish sauce (add \$2.00 per person)
- **Lollipop Lamb Chops** with braised shallots and Lamb Jus (add \$2.00 per person)

Sweets

Dessert Menu Selections:

- Charlotte Russe – creamy custard with sherry and cinnamon
- Assorted Handmade Petit Fours
- Dark Chocolate Mint or White Chocolate Mint Mousse
- Trio of Brownies – Fudge Mint, Caramel Pecan, and Coconut Cream Cheese
- Mini-Canolies
- Assorted Chocolate Truffles
- Gourmet Holiday cookies



Beverage Station

Alcohol and service staff are not included.

Non-Alcoholic Bar Set-Up

\$1.95 per person

Includes all purpose glassware, a variety of sodas, water, ice, bar table, bar linens, and all bar equipment

Beer and Wine Bar Set-Up

\$3.95 per person

Includes all purpose glassware, wine glassware, a variety of sodas, cocktail napkins, ice, bar table, bar linens, and all bar equipment; customer provides all beer and wine

Full Bar Set-Up

\$5.95 per person

Includes all purpose glassware, wine glassware, and mixed drink glassware, a variety of sodas, mixers, juices, garnishes, ice, cocktail napkins, bar table, bar linen, and all bar service equipment; customer provides all alcoholic beverages

Bartenders are available to service the bar and are charged by our standard service staff rate for a minimum of four hours.

Other Services

As part of our proposal to you, we will include appropriate staffing to ensure that your event runs smoothly.

We can also offer assistance with décor, linen selection, floral design, rentals and event coordination.

Let's get started!
Contact us for a customized quote today!

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