

Feast for a King Catering

Holiday Menus

Entrée Selections

GRILLED TURKEY BREAST

boneless breast of turkey seasoned with the chef's signature herb brine; grilled, sliced and served with our garlic aioli & cranberry compote

APPLE, CURRANT & CARAWAY STUFFED BREAST OF CHICKEN

with a hard cider gravy

GRILLED HERB CHICKEN

served with a apple-clove chutney

CASTROVILLE CHICKEN

pan seared chicken in an artichoke & garlic sauce

TUSCAN CHICKEN

pan seared chicken breast with a light cream sauce accented with mushrooms and hazelnuts

BUTTERNUT SQUASH & WILTED GREENS LASAGNE

in a velvety béchamel sauce with italian cheeses

CHEESE TORTELLINI

creamy alfredo sauce with prosciutto & peas, sundried tomato pesto

or

roasted red pepper cream sauce

GRILLED TRI-TIP

seasoned with the chef's signature dry rub, grilled and served with our garlic aioli & horseradish sauce

BEER BRAISED BEEF

tender pieces of beef braised in garlic, guinness and butter

CHIANTI BRAISED BEEF SHORTRIBS

served on a bed of egg noodles

HONEY GLAZED SPIRAL HAM

served with a rum raisin sauce

ROASTED PORK LOIN

with a maple bourbon glaze

GRILLED PORK TENDERLOIN

with our infamous bacon jam

POMEGRANETTE GLAZED SALMON FILET

SEARED PACIFIC COD FILET

served with a tomato-ginger compote

POACHED SALMON

poached filet of salmon garnished with citrus slices & fresh herbs; served with a saffron orange aioli

\$6.00 - 12.00 per person, per selection

Premium Entrée Selections

FILET OF BEEF

sliced and served with horseradish cream & a green peppercorn-cognac sauce

ROAST PRIME RIB

served with an horseradish cream sauce & au jus

LAVENDER-ROSEMARY RUBBED ROAST LAMB

sliced & served with a port wine reduction

\$15.00 – 20.00 per person, per selection

20 person minimum order

Additional menu items available upon request

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Side Dish Selections

WHIPPED POTATOES

classic, roast garlic or sour cream & chive

HERB ROASTED FINGERLING & BABY POTATOES

UPPER CRUST POTATOES

scalloped potatoes baked in a creamy bath of cheeses and milk and topped with golden bread crumbs

SAVORY BREAD PUDDING

red pepper-sweet onion *or* roasted mushroom-garlic

MAC 'N' CHEESE

everyone's childhood favorite baked with 3 types of cheeses and finished with golden bread crumbs

ROASTED ROOT VEGETABLES

carrots, sweet yams, sweet potatoes and sweet onions roasted with fresh herbs and garlic

GREEN BEANS & CAULIFLOWER

roasted cauliflower surrounded by seared green finished with a roasted red peppers

SAUTED GREEN BEANS

with dried cranberries & toasted almond slivers

HONEY ROSEMARY GLAZED CARROTS

HAPPY HOLIDAY VEGETABLE MEDALEY

sautéed in herb butter

QUINIOA & KALE SALAD

in a cider dressing with dried cranberries & walnuts

MEDITERRANEAN GRAINS SALAD

brown rice & farro tossed in a vinaigrette with tomatoes, olives, capers and italian flat parsley

WINTER SALAD

organic field greens with dried apricots, candied nuts, gorgonzola and an orange-fennel vinaigrette

SPINACH & PEAR SALAD

with nuts, red onion and pomegranate dressing

DINNER ROLLS & BUTTER

\$3.00 - 6.00 per person, per selection

Dessert Selections

TRADITIONAL PUMPKIN PIE

APPLE CRISP WITH RUM RAISINS

MINI CRÈME PUFFS

CHOCOLATE HAZELNUT MOUSSE CUPS

BANANA CREAM PIE SHOOTERS

CLASSIC COOKIE TRAY

an assortment of freshly baked cookies

CLASSIC BAR TRAY

lemon bars, double fudge brownies, blueberry cheesecake bars & almond joy bar

\$3.00 - 7.00 per person, per selection

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Passed Hors d'Oeuvres Selections

POACHED FIG AND CHEESE TOASTS

a buttery crostini topped with a floret of creamy goat cheese, sweet-savory balsamic fig jam & finished with crispy prosciutto

BRUSCHETTA TOPPED CROSTINI

your choice of sautéed peppers & onions, white bean insalata or eggplant caponata atop a toasted baguette round

ACHIOTE GRILLED PRAWN BITES

served on a cucumber disk topped with avocado mousse

MOROCCAN LAMB SKEWERS

marinated, grilled and finished with our pomegranate glaze

MINI CRAB CAKES

served with an chipotle aioli

FILO CUPS

mediterranean, roasted mushroom & gorgonzola mousse or goat cheese & pear compote

ENDIVE WITH GORGONZOLA AND WALNUTS

fresh endive leaves filled with gorgonzola cheese and toasted walnuts

CLASSIC PRAWN COCKTAIL

MINI REUBENS

rye rounds topped with pastrami, sauerkraut & swiss cheese

MINI CHICKEN & CHEESE QUESADILLAS

topped with guacamole

SRIRACHA BEEF CRISPS

spiced shredded beef on a won ton crisp finished with a hint of sriracha sauce

RUMAKI

your choice of medium prawns, scallops *or* crisp water chestnuts wrapped in bacon and glazed in teriyaki

SHRIMP SALAD BOATS

marinated seared shrimp served on crisp endive leaves and finished with a lemon aioli

TINY TWICE-BAKED POTATOES

baby red potatoes filled with bacon, sour cream, parmigiano-reggiano and chives

WINTER SQUASH SOUP SIPS

served warm in decorative cordial glasses

\$2.50 - 4.00 per person, per selection

20 person minimum order

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Stationary Appetizer Selections

.... for the heavy appetizer party

STUFFED BRIE EN CROUTE

ripe brie, filled with our bacon jam, wrapped in puff pastry and baked until golden; served with crackers

WARM MUSHROOM BRIE

ripe brie topped with a wild mushroom fricassee and served with sliced baguettes

TOMATO TARTS

baked pastry brushed with mustard and topped with thinly sliced marinated tomato and swiss cheese

DUELING FLATBREADS

a combo of our house made flatbreads – one topped with caramelized onion, blue cheese & pine nuts and the other with butternut squash & sage

TRIO OF SPREADS

a trio of savory spreads - artichoke-parmesan, creamy hummus & cannellini bean-basil spreads; served with a variety of sliced baguettes, crostini & crackers

MEDITERRANEAN FRITTATA

sautéed artichoke hearts, onion and red pepper baked with cheese and eggs; served at room temperature in bite size portions

MAC & MASH BAR

macaroni & cheese and mashed potatoes offered with a variety of toppings, such as crumbled bacon, sausage rounds, roast garlic, green onions & black olives, to jazz up these classic comfort foods

WARM SHORTRIB SLIDERS

build your own with caramelized onions, horseradish sauce & fresh dinner rolls

WARM PULLED PORK or CHICKEN SLIDERS

build your own with coleslaw & fresh dinner rolls

PARTY PERFECT MEATBALLS

bite sized meatballs served warm - marinara, moroccan or sweet & sour sauce

ROSEMARY CHICKEN SKEWERS

grilled and served with a pomegranate aioli

PAN ASIAN CHICKEN DRUMMETTES

with a a sweet & savory pineapple glaze

CLASSIC PRAWN COCKTAIL

ASSORTED CRUDITE PLATTER

the central valley's freshest vegetables cut and artfully presented and served with a roasted shallot-red pepper dip

ASSORTED CHEESE PLATTER

with seasonal fruit garnish, sliced baguettes & crackers

\$2.50 - 7.00 per person, per selection

20 person minimum order

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Holiday Full Service Menu

Our professional service personnel will see that all the details of your party are cared for, leaving you free to enjoy your guests. Let us help you create a unique experience through the variety of service, rental and linen options that we have access to. We pride ourselves in being a full service caterer and would be happy to accommodate you in any way possible.

SERVICE STAFF PRICING -BASED ON MENU, TIMING & GUEST COUNT

- plus 20% gratuity of total food cost

EVENT & SERVICE STAFF LEAD	\$35.00 / HOUR
SERVICE STAFF	\$25.00 / HOUR
BARTENDER	\$30.00 / HOUR
EVENT CHEF	\$30.00 / HOUR

RENTAL ASSISTANCE – DELIVERY FEES MAY APPLY

CHINA, FLATWARE, GLASSES & CLOTH NAPKINS	.50¢ EA
TABLES	\$10.00 EA
CHAIRS	\$1.50-2.75 EA
QUALITY BASIC LINENS – <i>a variety of colors available</i>	\$10.00-20.00 EA
SPECIALTY LINENS	\$20.00-65.00 EA

COMPOSTABLE PLATES, UTENSILS, PLASTIC CUPS & PAPER NAPKINS

DEPENDING ON MENU NEEDS	\$1.00-2.50 PP
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ADDITIONAL RENTALS AVAILABLE UPON REQUEST

Mailing Address - P.O. Box 674 Soquel, CA 95073 (831) 464-1741
Kitchen Address - 2431 Chanticleer Ave. Santa Cruz, CA 95062 (831) 818-8863

