

# *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*

# *Feast for a King Catering*

## *Holiday Menus*

### *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**

*20 person minimum order*

*Additional menu items available upon request*

# *Feast for a King Catering*

## *Holiday Menus*

### *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*

*Additional menu items available upon request*

# *Feast for a King Catering*

## *Holiday Menus*

### *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*

# *Feast for a King Catering*

## *Holiday Menus*

### *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**

