


**HOLIDAY
MENU**


**IS IT YOUR TURN
TO COOK?**

Leave the worries
to us and enjoy
the season

APPETIZER PLATTERS

each platter serves 18-24

Butternut Squash Flatbread -with sage and nuts	55
Baked Brie -with jalapeno and onion jam, with crackers	65
Monterey Mezza -with hummus, pita, roasted vegetables and olives	75
Seasonal Crudite Platter -with roasted shallot-red pepper dip	60
Central Coast Antipasto -with cheeses, roast vegetables and olives -no meat	90
Assorted Cheese Platter -with seasonal fruit, sliced baguettes and crackers	90

INDIVIDUAL APPETIZERS

3 dozen minimum order /priced by the dozen

Cucumber Disks -with salmon mousse	18
Asian Spiced Beef Skewers -with orange-ginger sauce	24
Ginger Beef Endive Boats	18
Cocktail Meatballs -traditional or moroccan	14
Pomegranate Glazed Chicken Skewers	20
Mango-Jalapeno Chicken Drumettes	18
Fig & Goat Cheese Tartlets	18

* items intended to be served warm will come with heating instructions

SLIDERS

1 dozen minimum order /priced by the dozen

Chicken Sliders -with mayonaisse, cranberry relish and leafy lettuce	48
Sliced Beef Sliders -with caramelized onions, horseradish cream and leafy lettuce	48
Hummus Sliders -with cardomom carrots and red peppers	40

ENTREE SELECTIONS

serves 18-24

Traditional Turkey Roll -with traditional pan gravy	120
Apple, Currant and Caraway Stuffed Breast of Chicken - with a hard cider gravy	150
Tuscan Chicken - with a light cream sauce accented with mushrooms and hazelnuts	120
Maple Glazed Chicken - with spaghetti squash nests	120
Guinness Braised Beef -with roasted root vegetables	195
Shepherd's Pie - ground beef and vegetables with whipped potatoes and cheddar cheese	120
Honey Glazed Spiral Ham - served with a rum raisin sauce	90
Sage Roast Pork Loin - with apples and bourbon gravy	170
Santa Cruz Seafood Provencal - with leeks and tomatoes	160
Pomegranette Glazed Salmon - pacific, grilled	market value
Butternut Squash and Hazelnut Lasagne - with béchamel sauce	120
Short Ribs - with whipped potatoes	195

*\$300/10 Day Minimum Notice Required - Thursday-Sunday
\$2000 Minimum Monday - Wednesday

Delivery is Available Starting at \$25

Pick Up at *Feast for a King Catering's* Kitchen

2431 Chanticleer Ave. Santa Cruz, CA 95062

December Catering Menu Available December 1-December 22, 2016

Whatever your taste
Feast for a King Catering's
Fine-Foods-To-Go

has a menu

831.464.1741

Be it the boardroom or
the dining room let us
simplify your life

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SIDE DISH SELECTIONS

	serves 18-24
Traditional Pecan and Thyme Stuffing	80
Whipped Potatoes - yukon gold or sweet potatoes	60
Classic Scalloped Potatoes - baked with cheeses and milk; topped with bread crumbs	95
Warm Winter Barley - with mushrooms and herbs	80
Butternut Squash and Cheddar Bread Pudding	120
Roasted Root Vegetables - carrots, sweet yams, red potatoes and ciopollini onions with herbs	80
Happy Holiday Vegetable Medley - sauteed with herb butter	80
Sauteed Green Beans - tarragon, carrots and red peppers	80
Field Greens Salad - with dried apricots, spiced nuts, blue cheese, pomegranate vinaigrette	55
Brown Rice Salad - with kale, roast eggplant and feta cheese	70
Quinoa Salad - with tomato and mint	70
Orange Cranberry Sauce	20/qt
Cornbread - honey jalapeno or molasses	12/dozen
Dinner Rolls and Butter	12/dozen

DESSERTS

Banana Bread Pudding - with bourbon sauce	55/half pan
Pumpkin Chiffon Pie - with gingerbread crust	24 each
Lemon Custard Cups - with mandarin oranges and mint	36/dozen
Double Chocolate Mousse Cups - with peppermint crunch	30/dozen
Cream Puffs - chocolate dipped or caramelized apple and clove	36/dozen
Assorted Fresh Baked Cookies Platter - 4 dozen assorted fresh baked cookies	60 each
Classic Bar Tray - lemon bars, brownies, blueberry cheesecake, and dream bars	85 each

TRADITIONAL HOLIDAY BUFFET

40 person minimum/ \$20 per guest

Traditional Roast Turkey Roll -with traditional gravy	
Classic Whipped Potatoes	
Pecan and Thyme Stuffing	
Happy Holiday Vegetable Medley	
Orange Cranberry Sauce	
Dinner Rolls and Butter	
Holiday Glazed Spiral Ham - with mustard and horseradish sauce	add \$6 per guest
Roasted Winter Vegetables	add \$4 per guest

STOCKING STUFFERS

one dozen minimum/ priced by the dozen

Fork, Knife and Napkin Roll-Up - compostable sugarcane or	4
- compostable bamboo	10
Plates - 10" compostable sugarcane paper or	7
- compostable bamboo	10
Stainless 8 Quart Chafing Dish with Sterno	18