



Catering Concepts

HOLIDAY MENU

We hope you enjoy our Holiday Menu. The prices listed are for food only and based on 50 guests or more. Please contact a Catering Concepts Event Specialist for pricing on smaller events.

BUTLER PASSED HORS D'OEUVRES

VEGETARIAN

Brie Tartlets

with Cranberry Relish and Toasted Walnuts or with Apricot Preserves and Toasted Almonds

\$3.75/person

Individual Butternut Squash Bisque

Served in a Shot Glass with Cassis Reduction

\$3.50/person

CHICKEN

Smoked Chicken and Garlic Satay

with Orange BBQ Sauce

\$4.00/person

PORK

Grilled Endive

stuffed with Bleu Cheese and topped with Prosciutto

\$4.25/person

Mini Sweet Potato Pancakes

Topped with Sliced Pork Tenderloin and Bourbon Maple Pecans

\$4.50/person

Pork Tenderloin

Served on a Brioche Round or a Fried Yucca Chip, and topped with Braised fennel and Orange Marmalade

\$4.00/person

SHELLFISH/SEAFOOD

Mini Chesapeake Bay Crab Cakes

with a Dill Dijon Sauce or a Cucumber Wasabi Aioli

\$4.25/person

Classic Shrimp Cocktail

with Chipotle Remoulade

\$4.00/person

Coconut Beer-Battered Shrimp

Large Shrimp Breaded with Toasted Coconut and Golden Fried and served with an Orange Marmalade Horseradish Sauce

\$4.50/person

Smoked Bacon wrapped Sea Scallops

with a Granny Smith Apple Tartar Sauce

\$4.00/person

Grilled Scallops

In a Truffled Cream Sauce and topped with Micro Greens

\$4.50/person

STATIONARY HORS D'OEUVRES

Fresh Fruit Display

to include Cantaloupe, Golden Pineapple, Seedless Grapes, and Strawberries. Served with a Holiday Caramel Cream Sauce

\$4.50/person

Whole Block Cheese Display

to include Wisconsin Cheddar, Stilton Blue, Boursin Spread, Double Crème Brie, and Red Seedless Grapes. Served with Rustic Breads and Assorted Crackers

\$5.50/person

Tangier Island Crab Dip

served with Assorted Crackers

\$2.50/person

Smoked Gouda and Roasted Tomato Fondue

Served with Assorted Breads and Crackers

\$2.50/person

Spinach and Artichoke Dip

Served with Assorted Crackers

\$2.50/person

SALADS

Winter Squash Salad

Mixed Greens garnished with Winter Squash, Carrots, Walnuts, Cranberries,
and Spiced Rum Vinaigrette

\$5.25/person

Walnut Caesar Salad

Traditional Caesar Salad with the addition of Toasted Walnuts and Granny
Smith Apples

\$5.00/person

Lola Rosa, Pear, and Bleu Cheese Salad

Lola Rosa with Poached Pears, Crumbled Bleu Cheese, Spicy Pecans, and
tossed with a Pomegranate Vinaigrette

\$5.25/person

SOUPS

Butternut Squash Bisque

With Lingonberry Spoons

\$4.25/person

Tortilla Soup

With Roasted Tomato Reduction, Hard Cheese, Bacon, and Avocado.
Garnished with Sour Cream and Tortilla Strips

\$4.25/person

Spinach and Oyster Bisque

Garnished with Corn Bread Croutons

\$4.50/person

Cream of Potato

Topped with Bacon Crumbles and Chives

\$4.00/person

TAPAS STATIONS

Seafood Risotto

with New Zealand Green Mussels, Scallops, Shrimp, Little neck Clams,
Roasted Tomatoes, and Pearl Onions

\$7.75/person

Poached Peartini

Poached Pear, Mixed Greens, Roquefort Mousse, and Toasted Walnuts
topped with a Pomegranate Vinaigrette, and served in a Martini Glass

\$5.75/person

Soup and Salad

Butternut Squash Bisque with Lingonberry Croutons along with a Roasted
Carrot, Turnip, and Zucchini Stack topped with Fig Dressing and Roasted
Almonds

\$6.00/person

Southern Style Sheppard's Pie

Creamy Polenta layered with Green Beans, Roasted Tomatoes, and
Edward's Surry Sausage

\$6.25/person

Butternut Squash Mashers

With Edward's Surry Sausage, Grilled Scallops, Sauteed Fennel and Sweet
Bell Peppers

\$6.75/person

Pumpkin and Sweet Garlic Custard

with Roasted Pork Tenderloin and Cranberry Compote

\$5.75/person

Lobster and Pancetta Bisque

Creamy Maine Lobster Bisque with Rendered Pancetta Lardoons
garnished with Seafood Biscotti

\$7.75/person

ENTREES

Stuffed Chicken Florentine

Spinach and Asiago Stuffed Chicken Breast finished with a Sherry Cream
Sauce. Served with Garden Rice Pilaf and Green Beans Almondine

\$7.50/person

Coconut Roasted Rockfish

Oven-Roasted Rockfish Fillet dressed in coconut and finished with a rosemary and Raspberry Reduction. Served with Jasmine Rice and Chilled Asparagus with Mandarin Oranges and Sauteed Bermuda Onions.

Market Price

Seafood Paella

Shrimp, Scallops, and Mussels with Andouille Sausage, Tomatoes, Onions, Peppers, and Fresh Herbs served on a Bed of Saffron Rice

\$14.95/person

CARVING STATION

Served with Fresh Rolls and Butter

Cracked Pepper Seared Beef Tenderloin

Grilled Beef Tenderloin served with a Smoked Bacon Protabella Demi and Horseradish Mousseline

Market Price

Orange Glazed Roast Pork Tenderloin

Whole Tenderloins of Pork Glazed with an Orange Marmalade Sauce with Caramelized Fennel and Fried Yucca Root

\$6.50/person

Roasted Turkey Breast

Premium Turkey Breast Fire Smoked and served with Cranberry Orange Relish and Giblet Gravy

\$5.95/person

Rosemary Rack of Lamb

Served with a Whole Grain Mustard Demi

\$18.50/person

Spiral Sliced Honey Ham

Honey Glazed with Roasted Fuji Apples and Brown Spicy Mustard

\$5.50/person

PASTA STATION

Red Pepper Gnocchi

Tossed with Sliced Herb Grilled Chicken Breast and Crisp Bacon in a Roasted Red Pepper Cream Sauce and Fresh Arugula

\$6.00/person

Seafood Alfredo

Penne Pasta tossed with Shrimp and Scallops in a rich Alfredo Sauce
\$6.75/person

Salmon a la Vodka

Seared Salmon Fillet served over Ziti with Fresh Spinach, Sun-Dried Tomatoes and Pine Nuts tossed in a Vodka Cream Sauce
\$6.00/person

Bowtie Prima Vera

Garden Bowtie and Penne Pasta tossed with Broccoli, Onions, Peppers, Eggplant, and Roma Tomatoes in a Classic Marinara Sauce
\$5.50/person

DESSERTS

A Sweet and Delicious end to any event. Our Desserts are made with only the finest ingredients, and a variety of options are available for your selection.

Assorted Dessert Miniatures

\$3.50/person

Select 3 from the following:

Gourmet Hope Royale Cookies
Petit Lemon Squares

Mini double Chocolate Brownies with Peanut Butter Drizzle
Southern Pecan Pie Tartlets

Specialty Assorted Dessert Miniatures

\$4.50/person

Select 3 from the following:

Miniature Fruit Tartlets

petit Tartlet Shell with Vanilla Custard Garnished with Strawberry, Kiwi, Mandarin Orange, Blueberry, and Drizzled with an Apricot Glaze

Seasonal Petit Fours

iced and Decorated Petit Cakes with Seasonal Garnish

Chocolate Sobinette Mousse Cups

with a Choice of Mocha Espresso Mousse or Passion Fruit Mousse

Peanut Butter Coated Maraschino Cherries

dipped in Chocolate

Mini Strawberry Shortcake

served In a Mini Martini Glass

English Trifle

with Fresh Berries, Pound Cake, Vanilla Custard, and Whipped Cream
served in a Mini Martini Glass

Assorted Chocolate Truffles

Hazelnut, Espresso, Kahlua and Peppermint

\$4.00/person

Individual Crème Brulee's

Classic Custard topped with Caramelized Brown Sugar

\$4.95/person

Assorted Miniature Cheesecakes

Pumpkin, Peanut Butter-Chocolate, and Caramel-Pecan with Fresh Fruit
Toppings

\$4.95/person

Warm Plum Crisp

With Cinnamon Whipped Cream

\$3.75/person

DESSERT RECEPTIONS

Ever increasingly popular, let our Event Specialists design a beautiful reception to fit your concept. Some popular options include Chef Attended Flambee Stations, Chocolate Fountains, and Candy Stations.

BEVERAGES

Assorted Sodas

\$1.50/person

Coffee Service

\$1.50/person

Bar Set-ups

Orange Juice, Grapefruit Juice, Cranberry Juice, Bloody Mary Mix, Sour Mix, Tonic and Soda Water, Coke, Diet Coke, Ginger Ale, 7-Up, All Fruit Garnishes, Beverage Napkins, Straws, Ice, and Party Mix

\$4.00/person

ADDITIONS TO MENU PRICING

Catering Concepts is a full service off-premise caterer that offers attention to every detail. The following are items that will be customized to your event based on your menu choices, type and hours of your event.

Service Staff

Chefs, Kitchen Staff, Captains, Servers, Station Attendants, Bartenders
and Dishwashers

Rentals

Tables, Linens, Chairs, China, Glassware, Flatware, etc.

Liquor License

Catering Concepts has a full caterer's liquor license and can accommodate a variety of beverage scenarios to fit your event.

Selection and pricing are updated regularly. Pricing does not include labor or any required rentals. All prices are subject to State and Local Tax. A 10% Service Charge will be added to all events. Our Event Specialists will be happy to assist you with any questions you may have. Thank you for considering Catering Concepts for your next event!