

THE ART OF

KATHY G. & COMPANY

CATERING EVENTS DESIGN

2014 HOLIDAY RECEPTION SAMPLE MENUS

“THE DASHER” \$14.50++ per person

Chicken & Andouille Strudel with Plum Sauce
Flash Fried Shrimp Cakes with Remoulade
Twice Baked New Potatoes with Cheese, Chives, & Crème Fresh
Stuffed Mushrooms with Spinach & Parmesan Cheese
Hot Spinach & Gruyere Dip with Tortilla Chips
Assorted Mini Holiday Sweets

“THE DANCER” \$17.50++ per person

Bite Size Beef Wellingtons
Honey Ham on Petite White Cheddar Biscuits with Peach Chutney
Mini BLT's with Roma Tomato, Arugula, Apple Smoked Bacon topped with Remoulade
Hot Spinach & Gruyere Dip with Crackers or Tortilla Chips
Mini Potato Skins stuffed with Cheese, Chives, & Sour Cream
Cheese Display with Assorted Crackers & Flatbread
Assorted Mini Holiday Sweets

“THE PRANCER” \$20.00 per person

HOLIDAY DINNER IN A GLASS

Oven Roasted Boneless Breast of Turkey with Buttermilk Mashed Potatoes, Sage
Cornbread Dressing, Homemade Gravy and Fresh Cranberry Chutney

Bite Sized Beef Wellingtons
Shrimp Cakes with Creole Aioli
Sweet Potato Beignets with Bourbon Cream Cheese
Hot Spinach & Gruyere Dip with Tortilla Chips
Assorted Holiday Mini Sweets

“THE DONNER” \$23.50++ per person

MASHED POTATO BAR

Buttermilk Mashed Potatoes, Red Jacket Mashed Potatoes and/or Mashed Sweet Potatoes with Toppings of: Shredded Cheese, Crème Fraiche, Herbed Butter, Chives, Apple-Smoked Bacon, Sautéed Mushrooms, & Candied Pecans

Pecan Crusted Chicken Bites with Honey Mustard Dipping Sauce
Roast Beef on Homemade Yeast Rolls with Horseradish Crème
Mushrooms Stuffed with Sausage and Pecans
Cheese Display with Assorted Crackers and Flatbreads
Swiss Bacon Dip with Assorted Crackers & Crostini’s
Assorted Mini Holiday Sweets

“THE BLITZEN” \$27.50++ per person

MAC N CHEESE BAR

Creamy Yellow Mac served with possible toppings of: Shredded Cheddar, Smoked Gouda, Apple-Smoked Bacon Crumbles, Tasso Ham, Chives, & Chopped Tomatoes

BRAISED” SOUTHERN

Brown Ale Braised Pot Roast served over Creamy Buttermilk Mashed Potatoes

Pecan Crusted Chicken Tenders with Honey Mustard Dipping Sauce
Coconut Crusted Shrimp with Mango Salsa
Mushrooms Stuffed with Spinach & Parmesan
Hot Spinach & Gruyere Dip with Tortilla Chips
Cheese Display with Assorted Crackers & Flatbreads
Assorted Mini Holiday Sweets

“THE RUDOLPH” \$34.50++ per person

CARVING STATION

Chef Carved Herb Crusted Beef Tenderloin with Hinged Dinner Rolls and Sauces of Horseradish Crème, Whole Grain Mustard and Caramelized Onion Jam.

SHRIMP & GRITS

Fresh Gulf Shrimp Sautéed with Tomatoes, Garlic, White Wine, & Butter and served over Creamy White Cheddar Cheese Grits

Grilled Chicken Kabob Skewers with Red Bell Peppers & Purple Onions, served with a Taziki Sauce

Mac n Cheese Muffins
Spring Rolls with Soy Ginger Dipping Sauce
Cheese Display with Assorted Crackers
Fresh Fruit Display with Seasonal Berries
Assorted Holiday Mini Sweets

Optional – Add Cheesecake Bar for extra \$7.50 per person
(Scoops of Cheesecake with Toppings & Sauces. Served in a Cosmo Glass)

***** Menu pricing excludes Beverage, Service, Tax, and any Rentals *****