



# T A S T E F U L L Y D O N E

## **HOLIDAY PARTY RECEPTION AND BUFFET**

### **RECEPTION**

#### **SELECTION OF SIX PASSED HORS D'OEUVRES**

SHRIMP RISOTTO CAKES WITH ROASTED PEPPER SAUCE  
GRILLED SALMON BITES WITH BALSAMIC GLAZE  
LOBSTER AND SHRIMP TORTILLA WITH FRESH CHILIES  
SMOKED SALMON RONDELLES ON PUMPERNICKEL ROUNDS

ASIAN CHICKEN POTSTICKERS WITH SOY DIPPING SAUCE  
ROSEMARY SCENTED CHICKEN BROCHETTES WITH ARTICHOKE HEARTS  
SAUTEED CHICKEN SKEWERS ROLLED IN BLACK SESAME SEEDS WITH HONEY MUSTARD  
BARBECUED DUCK TORTILLA TRIANGLES WITH CILANTRO

MINIATURE BEEF EMPANADAS WITH PICO DE GALLO  
MINI FRANKS IN BLANKETS WITH DIJON MUSTARD SAUCE  
BEEF SATES WITH SPICY PEANUT DIPPING SAUCE  
TRADITIONAL SWEDISH MEATBALLS

CARAMELIZED ONION AND LEEK TARTELETTES  
MINI FOCACCIA PIZZAS WITH BRIE, LEEKS AND CAPERS  
VEGETARIAN SPRING ROLLS WITH SESAME SOY DIPPING SAUCE  
WILD MUSHROOM RISOTTO CAKES  
STILTON WITH CRANBERRIES IN CRESCENT SHAPED PUFF PASTRY

### **SERVED AT THE BAR**

GARDEN VEGETABLE CRUDITE WITH BABY CARROTS, SUGAR SNAP PEAS, RADISHES,  
ASPARAGUS TIPS, BROCCOLI AND FRESH PEPPERS  
CREAMY HERB DIP

### **DINNER BUFFET**

#### **CHOICE OF TWO ITEMS**

WHOLE ROASTED TURKEYS WITH GIBLET GRAVY AND ORANGE CRANBERRY SAUCE  
CHICKEN MARENGO WITH TOMATOES AND GREEN PEPPERS  
GRILLED CHICKEN PARMESAN TOPPED WITH FRESH MOZZARELLA

MARINATED GRILLED LONDON BROIL WITH MUSHROOM JUS  
BRISKET OF BEEF WITH CARROTS, TURNIPS, CELERY AND POTATOES  
SMITHFIELD HAM WITH HONEY MUSTARD GLAZE

LOBSTER AGNOLOTTI WITH CREAMY SAFFRON SAUCE  
VEGETARIAN LASAGNA WITH ZUCCHINI, EGGPLANT AND TOMATOES



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## CHOICE OF THREE ITEMS

OVEN ROASTED RED BLISS POTATOES WITH ROSEMARY  
GARLIC SCENTED WHIPPED POTATOES  
ORZO WITH KALAMATA OLIVES, SUNDRIED TOMATO AND FETA CHEESE  
WILD RICE PILAF WITH CURRANTS AND APRICOTS  
TORTELLONI WITH CHICKEN AND PROSCIUTTO, ZESTY TOMATO SAUCE  
PENNE PRIMAVERA WITH PESTO SAUCE  
FOUR CHEESE RAVIOLI WITH CREAMY TOMATO VODKA SAUCE  
SCALLOPED POTATOES WITH CREAMY PESTO SAUCE

PUREED ROOT VEGETABLES WITH SWEET POTATOS, CARROTS AND TURNIPS  
MELANGE OF WINTER VEGETABLES- BROCCOLI, STRING BEANS, YELLOW SQUASH AND ZUCCHINI  
SALAD OF WATERCRESS, ROMAINE AND RADICCHIO, BLOOD ORANGE VINAIGRETTE  
CAESAR SALAD WITH GRAPE TOMATOES  
SERVED WITH FRESHLY BAKED BREADS AND ROLLS

## DESSERTS

APPLE CRUMB CAKES, PECAN PIES, CHOCOLATE MOUSSE CAKES  
FRESH FRUIT PLATTER AND CHRISTMAS COOKIES  
COFFEE, TEA AND DECAFFEINATED COFFEE

## BAR SERVICE

TASTEFULLY DONE WILL PROVIDE A SELECTION OF CALIFORNIA RED AND WHITE WINE, IMPORTED AND DOMESTIC BEER, CHILLED SPARKLING WATER, SOFT DRINKS AND ICE.

## UPGRADE TO A FULL OPEN BAR

ABSOLUT VODKA, DEWARS SCOTCH, GORDINS GIN, MOUNT GAY RUM, CUERVO TEQUILA, MAKERS MARK BOURBON, SPARKLING WINE, MIXERS AND SOFT DRINKS

## STAFFING

TASTEFULLY DONE WILL PROVIDE A PROFESSIONAL SERVICE AND KITCHEN CREW FOR KITCHEN PREPARATION AND SET UP, DINNER AND BAR SERVICE, BASED ON A TOTAL OF SIX HOURS INCLUDING SET UP AND BREAKDOWN.

## EQUIPMENT

TASTEFULLY DONE WILL PROVIDE FESTIVE HOLIDAY PLATES, NAPKINS AND FLATWARE, CLEAR PLASTIC TUMBLERS, ATTRACTIVE SERVING TRAYS FOR THE HORS D'OEUVRES, BUFFET SERVICE PIECES FOR DINNER, PORTABLE KITCHEN EQUIPMENT.

## VENUES

IF YOU ARE LOOKING FOR A SPACE BESIDES YOUR OFFICE OR HOME, A VARIETY OF LOCATIONS ARE AVAILABLE FOR RENT- LOFTS, SHOWROOMS, GALLERIES, TOWNHOUSE, UNIQUE MANSIONS, HISTORIC SITES & MUSEUMS TO SUIT ALL SIZE PARTIES AND BUDGETS-