



HOLIDAY BUFFET PACKAGES

65.00 PER PERSON PLUS TAX, SERVERS, SERVICE FEE

3 HORS D'OEUVRES PASSED OR STATIONARY

1 SALAD WITH BREAD

2 ENTREES

2 SIDES

PLEASE INQUIRE ABOUT MORE OPTIONS

HORS D'OEUVRES

MINI BRIE CRANBERRY PACKAGES

MINI BEEF WELLINGTON

MINI LOBSTER ROLLS TARRAGON LEMON

FRIED PUMPKIN RAVIOLI

SPICY SHRIMP - MINI MARTINI GLASS WITH SALSA, GUACAMOLE, TORTILLA CHIP
AND SHRIMP

STUFFED MUSHROOMS SAGE PANCETTA

FRENCH ONION SOUP

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SALADS

HOLIDAY CRANBERRY ORNAMENT SALAD-SUGARED CLEAR CRANBERRIES FETA,
CANDIED PECANS ,ORANGE BALSAMIC VINAIGRETTE

PEAR SALAD - MIXED GREENS WITH SLICED PEARS, AGED STILTON CHEESE AND
CANDIED WALNUTS. SERVED WITH A PEAR CHAMPAGNE VINAIGRETTE

APRICOT SALAD, PROSCIUTTO, MACARENA ALMONDS, MANCHEGO CHEESE,
WHITE BALSAMIC VINAIGRETTE
POMEGRANATE SALAD- WILD FIELD GREENS WITH FRESH POMEGRANATE
SEEDS & MANGO SLICES, TOSSED WITH MANCHEGO
CHEESE, CANDIED PISTACHIOS, SERVED WITH A POMEGRANATE VINAIGRETTE

ENTREE

PRIME RIB

WHISKEY GLAZED FILET MIGNON MUSHROOMS AND ROSEMARY

DUNGENESS CRAB STUFFED SALMON CITRUS SALAD

SMOKED SALMON FILET WITH TOMATO RELISH AND FIG BALSAMIC GLAZE

ROSEMARY AND GARLIC CRUSTED LAMB CHOPS WITH ZINFANDEL GLAZE

APPLE SAGE STUFFED PORK CHOPS

STUFFED PROSCIUTTO & FIG JAM PORK ROAST WITH A PORT WINE REDUCTION
SAUCE

SIDES

OVEN ROASTED HEIRLOOM CARROTS

GRILLED ASPARAGUS

BALSAMIC INFUSED GRILLED VEGETABLES SEARED

BRUSSEL SPROUTS WITH PANCETTA

GRILLED BROCCOLINI

RED ROASTED GARLIC POTATOES

GARLIC MASHED POTATOES

AU GRATIN POTATOES

CHAMPAGNE RICE PILAF

QUINOA SAUTE

DESSERTS

15.00 PER PERSON

HOLIDAY MINIATURE DESSERT TABLE

BUCHE DE NOEL

HOLIDAY COOKIES AND BROWNIES

COFFEE AND HOT CHOCOLATE STATION 8.00 PER PERSON

HOLIDAY PUNCH 4.00 PER PERSON

GRAZING TABLES

FOOD STATIONS

HOLIDAY BRUNCH AVAILABLE

HORS D'OEUVRES AND COCKTAILS

HOLIDAY COCKTAIL LIQUOR PACKAGES

FLOWERS AND RENTALS

CORPORATE GIFT GIVING DELIVERY LOCAL AND NATIONAL

MORE OPTIONS

www.contessacatering.com