

TK&A

Custom Catering

Holiday Cocktail Party Menu

Tray Passed Appetizers – Please Select 5

Mango Shrimp • Black Bean and Chevre Spirals • Carrot Crème Bruleé
Shiitake Mushroom Tartlet • Bruschetta Crostini • Roast Tenderloin Crostini
Pesto Prawns With Roasted Peppers • Stilton Tartlet • Blue Bacon (Mini) Burger
Twice Baked Artichoke New Potato • Cranberry Purse • Walnut Brie Canapé
Scallop BLT • Basil Chicken Purse • Duxelle Choux • Artichoke Torta Bites
Sun Dried Figs with Stilton • Mini Croque Monsieur • Apricot Purse
Tomato Tapas with Green Olive Tapenade and Roasted Garlic Aioli
Basil Chicken Roulade • Brie and Asparagus Beignets • Coconut Shrimp



Display Appetizers – Please Select 3

Cranberry Brie • Maple Walnut Brie En Croute
Torta San Remo • Imported and Domestic Cheese Display
California Winter Crudité • Mediterranean Meatballs • Gruyere Fondue



Desserts – Please Select 2

Jack Daniels Apple Crumble • Mini Mocha Cream Puff
Chocolate Dipped Strawberries • Holiday Sugar Cookies
Mini Lemon Bundt Cake
Caramel Fleur De Sel Rice Krispies with Crème Bruleé and Chocolate Drizzle



\$57.25 Per Person Includes

High Quality Disposable Plates and Utensils • Deluxe Paper Napkins
Station Equipment • Holiday Display Décor
Catering Personnel • Service Charge

*Based on a Two Hour Event and a Minimum of 50 Guests

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Custom Catering
Holiday Buffet Menu

Tray Passed Appetizers – Please Select 5

Scallop BLT • Basil Chicken Purse • Duxelle Choux • Cranberry Purse
Sun Dried Figs with Stilton • Mini Croque Monsieur • Apricot Purse
Tomato Tapas with Green Olive Tapenade and Roasted Garlic Aioli
Coconut Shrimp • Walnut Brie Canapé • Artichoke Torta Bites
Basil Chicken Roulade • Brie and Asparagus Beignets



Salads – Please Select 2

New Style Caprese • Sweet and Savory Walnut Salad
Sweet and Savory Pecan Salad • La Jolla Cove Salad



Entrees – Please Select 2

Grilled Chicken Tropical • Fresh Turkey Breast • Coq Au Vin
Roast Sirloin of Beef • Beef Bourguignon
Cinnamon Roasted Chicken Breast • Peppered Lamb Loin



Chef's Choice Seasonal Starch and Fresh Vegetables



Assorted Petite Rolls

Served with Sweet Butter



Desserts – Please Select 2

Jack Daniels Apple Crumble • Mini Mocha Cream Puff • Chocolate Dipped Strawberries
Holiday Sugar Cookies • Mini Lemon Bundt Cake
Caramel Fleur De Sel Rice Krispies with Crème Brulee and Chocolate Drizzle



Glamour Coffee Bar

Freshly Brewed Ryan Brothers Decaffeinated French Roast Coffee
Half & Half, Sugar, Sweet & Low, Cinnamon Sticks, Shaved Chocolate and Whipped Cream



\$88.95 Per Person Includes

China Plates • Stainless Flatware • Table Water and Goblets • Linen Napkins • Buffet Equipment
Holiday Buffet Décor • Catering Personnel • Service Charge
*Based on a Four Hour Event and a Minimum of 50 Guests

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Custom Catering

Holiday Station Menu

Tray Passed Appetizers – Please Select 5

Mango Shrimp • Black Bean and Chevre Spirals • Carrot Crème Bruleé
Shiitake Mushroom Tartlet • Bruschetta Crostini • Roast Tenderloin Crostini
Pesto Prawns With Roasted Peppers • Stilton Tartlet • Blue Bacon (Mini) Burger
Twice Baked Artichoke New Potato • Cranberry Purse



Station Options – Please Select 2

Hors D'Oeuvre Station

Cranberry Brie • California Winter Crudité
Imported and Domestic Cheese Display

Whimsical Pasta Station

Hearty Winter Pasta with Seasonal Harvest Vegetables
and a rich Sauce created by the Chef
Served with Sweet and Savory Pecan Salad

Truffled Mac 'N Cheese Martini Station

Cavatappi Pasta with Vermont Sharp Cheddar and Garlic Panko Bread Crumbs
Topped with your choice of
Roasted Poblanos, Fried Shallots, Pancetta, Lobster, Oven Roasted Tomatoes,
Toasted Pine Nuts and Chives
Served with Grilled Marinated Vegetable Stacks

Roasted Sirloin Of Beef Station

Herb Crusted, Oven Roasted and Carved to Order with Chive Brioche Rolls,
Horseradish Crème, Onion Chutney, Béarnaise Aioli
Served with Artichoke Potato Gratin

Grilled Chicken Tropical

Chicken Breast in a Sauce of Garlic, Herbs, Hearts of Palm, Avocado
and a Lemon White Wine Beurre Blanc
Served with Coconut Rice
Basmati Rice cooked in Coconut Milk and Sautéed Onions

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Desserts – Please Select 3

Jack Daniels Apple Crumble • Mini Mocha Cream Puff
Chocolate Dipped Strawberries • Holiday Sugar Cookies
Mini Lemon Bundt Cake

Caramel Fleur De Sel Rice Krispies with Crème Bruleé And Chocolate Drizzle



Glamour Coffee Bar

Freshly Brewed Ryan Brothers Decaffeinated French Roast Coffee
Half & Half, Sugar, Sweet & Low, Cinnamon Sticks, Shaved Chocolate and Whipped Cream



\$81.50 Per Person Includes

High Quality Disposable Plates and Utensils • Deluxe Paper Napkins
Station Equipment • Holiday Buffet Décor
Catering Personnel • Service Charge

*Based on a Four Hour Event and a Minimum of 50 Guests