



CITY CATERING COMPANY
HOLIDAY MENUS
2010

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PASSED HORS D'OEUVRES

SEAFOOD

ORANGE TARRAGON PRAWNS white balsamic aioli
SEARED SCALLOPS caramelized onions, bacon
LOBSTER CORN DOGS cranberry aioli
DUNGENESS CRAB FRITTER date butter sauce
SMOKED SALMON CAKES caper remoulade

BEEF AND LAMB

MINI SLIDER cheddar, yellow mustard, pretzel roll
SEARED HANGER STEAK puff pastry, foraged mushrooms, ricotta
BRAISED SHORTRIBS polenta
7-FLAVOR BEEF SKEWER ginger chili sauce
MINI BEEF CALZONE raisins, egg, onion
SPICED LAMB-DATE COMPOTE pita round

POULTRY & PORK

CHORIZO STUFFED DATES cotija cheese
FOIE GRAS TERRINE black pepper cracker
SAVORY BREAD PUDDING smoked pork loin, apple caramel
SPICED DUCK persimmon pancake, diced persimmons, marjoram
WILD RICE PANCAKE sliced duck breast, cranberry chutney
ROSEMARY CHICKEN SKEWERS apple clove chutney

VEGETARIAN

WINTER SQUASH SOUP SHOOTERS cinnamon crème
PINOT NOIR POACHED APRICOT rogue river bleu cheese, crushed pistachios
CRANBERRY CINNAMON HONEY GOAT CHEESE wheat cider toast
MINI BLEU CHEESE POPOVERS
BLINI mushroom caviar, pecorino cheese
RATATOUILLE STUFFED CALZONE



DINNER BUFFET

ONE

ROSEMARY CRUSTED BEEF TENDERLOIN gratin potatoes
SEARED SABLEFISH sauce meunier, roasted zucchini, parsley
CANDIED YAMS honey lavender gastrique
ROASTED GARLIC BRUSSEL SPROUTS
WINTER SALAD mixed greens, dried apricots, candied pecans,
gorgonzola, orange-tarragon vinaigrette
SLICED RUSTIC BREADS AND HERB BUTTER

TWO

SEARED MAHI MAHI raspberry vinegar buerre blanc, warm white beans
SMOKED PORK TENDERLOIN savory cheddar bread pudding, apple caramel, pecans
SAUTÉED GARLIC GREEN BEANS
ROASTED SQUASH SALAD apples, bleu cheese crumbles, pickled mushrooms,
balsamic vinaigrette
SLICED RUSTIC BREADS AND HERB BUTTER



PLATED DINNERS

ONE

APPETIZERS

SPICED DUCK persimmon pancake, diced persimmon, marjoram

TINY RATATOUILLE brie, pita crisp

SALAD

MIXED GREENS dried cherries, toasted almonds, pears, sweet lemon vinaigrette

ENTRÉE

NEW YORK STRIP celery root-yukon gratin, caramelized brussel sprouts

SLIVERED ALMOND CRUSTED MAHI-MAHI leek & beet risotto, roasted vegetables

DESSERT

CHOCOLATE OVERLOAD chocolate mousse torte, milk chocolate mousse, dark chocolate mousse, chocolate decadence cake, whipped cream, black chocolate sauce, chocolate curls

TWO

APPETIZERS

G&D SMOKED SALMON chive blini, caviar

PINOT NOIR POACHED APRICOT rogue river bleu cheese, crushed pistachios

SOUP

NORTHWEST SEAFOOD BISQUE dungeness crab, prawns, grilled bread

ENTRÉE

PAN SEARED SEA SCALLOPS pomegranate beurre blanc, arugula

FREE RANGE PILOT CHICKEN foraged mushrooms, wilted chard

DESSERT

CARAMEL APPLE TRIFLE poached apples, salted caramel, vanilla diplomat cream, pound cake soaked with calvados, served in a martini glass



A LA CARTE

ENTRÉES

PORT GLAZED RACK OF LAMB port reduction

COCOA-PEPPERCORN RUBBED BEEF TENDERLOIN MEDALLIONS satsuma, ginger demi

SLIVERED ALMOND CRUSTED MAHI-MAHI almond butter

PAN SEARED SCALLOPS pomegranate beurre blanc, arugula

SABLEFISH shallot-caramelized garlic compound butter

SMOKED PORK TENDERLOIN apple caramel, toasted pecans

PILOT CHICKEN BREAST red wine chicken jus

RICOTTA CHIVE GNUDI wilted greens, chive butter sauce, ricotta

SIDES

FENNEL & PORK SAUSAGE BREAD PUDDING

CANDIED YAMS honey lavender gastrique

ROASTED ROOT VEGETABLE SALAD cranberry-cinnamon-honey goat cheese

ROASTED GARLIC BRUSSEL SPROUTS

SAUTÉED GREEN BEANS

GRATIN POTATOES

SALADS

BABY ARUGULA SALAD roasted beets, pickled onions, chèvre

BUTTER LETTUCE SALAD buttermilk bleu, dried cranberries, toasted almonds,
raspberry vinaigrette

WINTER SALAD mixed greens, dried apricots, candied pecans,
gorgonzola, orange-tarragon vinaigrette

RADICCHIO & GREENS SALAD dried cherries, sliced pears, sliced almonds,
sweet lemon vinaigrette



HORS D'OEUVRES BUFF

ploughman, ramen bowl, holiday favorites

PLOUGHMAN

CHARCUTERIE PLATE

terrine of foie gras

duck confit

salumi salami

mustards, pickles, house-made jam, seasonal fruit

GARLIC PARSLEY AND BUTTER SEARED PRAWNS pickled tomato purée

ROASTED WINTER VEGETABLE PLATTER

CHEESE PLATTER selection of domestic and imported cheeses

ROASTED SWEET POTATOES frisée & bibb lettuce, haricots verts, bleu cheese,
mustard-orange vinaigrette

THE RAMEN BOWL

THE BASICS:

BROTH pork, chicken, or vegetarian

RAMEN NOODLES

MEAT choose two: braised pork belly, pulled pork, barbecue pork, grilled chicken breast, stewed chicken thighs, pulled chicken confit

THE ASSORTMENT: choose what you like

hardboiled egg, fish cake, tomago (sweet Japanese egg omelet), radish, cilantro, jalapeno, scallions, hot sauce(s), sweet sauce(s), bean sprouts, thai basil, fish sauce, yuzu, nori, shredded daikon

VEGETARIAN SPRING ROLLS scallion sauce

CHILI PRAWN SKEWERS fermented black bean sauce

EDAMAME

HOLIDAY FAVORITES

SMOKED PORK TENDERLOIN apple caramel, toasted pecans

ROSEMARY CHICKEN SKEWERS cranberry relish

OVEN ROASTED VEGETABLES pomegranate aioli

WINTER SPREADS mushroom-ricotta, squash-pumpkin, white-bean-parsley

WINTER SALAD mixed greens, dried apricots, candied pecans,
gorgonzola, orange-tarragon vinaigrette

CHEESE PLATTER selection of domestic and imported cheeses

CITY CATERING COMPANY

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PLATED DESSERTS, PETITS FOURS

PLATED DESSERTS

CLASSIC SPICED PUMPKIN tender pecan crust, crème anglaise, whipped cream, pepita brittle

CARAMEL APPLE TRIFLE poached apples, salted caramel, vanilla diplomat cream, calvados-soaked pound cake, served in a martini glass

PEANUT BUTTER BANANA DACQUOISE peanut meringue disks, caramelized bananas, vanilla chantilly cream, extra light peanut butter mousse

CHOCOLATE OVERLOAD chocolate mousse torte, milk chocolate mousse, dark chocolate mousse, chocolate decadence cake, whipped cream, black chocolate sauce, chocolate curls

PETITS FOURS

WHITE CHOCOLATE PEPPERMINT CHEESECAKE

ORANGE GLAZED CRANBERRY CAKE PETIT FOURS

PISTACHIO CHERRY ROULADE

RUM SPIKED FRUIT CAKE

CHAMPAGNE MOUSSE

COCONUT CREAM SNOWBALL TARTS

CHOCOLATE DECADENCE GANACHE CAKE