



HOLIDAY MENUS 2013

FEATURED HORS D'OEUVRES

\$39 per dozen (UNLESS STATED OTHERWISE)

Minimum Order 2-dozen each

Belgian Endive with Rosemary, Pecan & Cranberry Chicken Salad

Searched Teriyaki Salmon on a Sesame Spinach Crisp

Medjewel Dates stuffed with creamed Gorgonzola, Spiced Pecans and Pomegranate Pearls

Spice Crusted & Fingerling Potatoes with Crème Fraiche, Smoked Salmon & Tobiko Caviar

Deviled Eggs Three Ways - "Tuxedo", "Crab" & "Bacon & Eggs"

Vegetable Crudit  & Indian Spiced Pita Chips with Classic Hummus, Artichoke Tapenade & Lemon-

Thyme Cannellini Bean Brandade **\$3.50 per person (24-person minimum order)**

HOLIDAY BUFFETS

All buffets require a 30-person minimum and include china service, linen for the buffet, 2-hours of buffet service and premium Peet's Regular & Decafe Coffee, Iced & Hot Tea

Additional delivery & set-up fees apply.

Please contact your Moffitt Catering Event Planner for assistance.

PEAR & POMEGRANATE SALAD

endive, mixed greens & fennel, toasted almonds, goat cheese, pomegranate vinaigrette

SPIRAL-CUT HAM brown sugar-mustard crust

HERB ROASTED DOUBLE TURKEY BREAST & GRAVY raw cranberry, orange & mint relish

GARLIC THYME ROASTED ROOT VEGETABLES

parsnips, baby carrots, potatoes, butternut squash & turnips

HERBED QUINOA PILAF with roasted shiitake mushrooms & shaved brussels sprouts

ROASTED FINGERLING POTATOES

with Crispy Shallots

ASSORTED FRESHLY BAKED RUSTIC ROLLS & BUTTER romano, olive & whole-grain

DESSERT

Assorted Mini Holiday Desserts

\$35 per person

MIXED GREENS SALAD

dried cranberries, spiced pecans, pears & balsamic vinaigrette

SLOW ROASTED TURKEY BREAST

cranberry orange relish

TRADITIONAL HERB STUFFING

CREAMY MASHED POTATOES & TURKEY GRAVY

GREEN BEAN CASSEROLE

CANDIED YAMS

ASSORTED FRESHLY BAKED RUSTIC ROLLS &

BUTTER romano, olive & whole-grain

DESSERT

Freshly Baked Apple & Pumpkin Pies sweetened whipped cream

\$29.75 per person

