

WESTFRESH CATERING

2237 El Camino Real Palo Alto, CA 94306

Tele: 65.289.9800 Fax: 289.9988

All American Holiday Feast

Roasted Hen Turkey with Herbs w Giblet Mushroom
Gravy
Cranberry Sauce
Corn Bread Stuffing and Garlic Mashed Potato
Baked Winter Vegetable Au gratin
Garden Green Salad with Choice of Dressing
Fresh Fruit and Seasonal Berries
Fresh Baked Rolls and Butter
Fresh Baked Pumpkin and Apple Pies

Log Cabin Holiday Feast

Peppered Beef with Mustard and Horseradish Sauce
Roasted Chicken with Port Wine and Mushrooms
Saffron Rice Pilaf or Roasted Parsley Potatoes
Roasted Winter Vegetables
Organic Salad of Greens
Fresh Fruit and Seasonal Berries
Fresh Baked Rolls and Butter

Midwestern Small Town Holiday Feast

Roasted Pork Loin with Apricot and Cranberry Sauce
Roasted Yong Hen Turkey with Mushroom Giblet Gravy
Corn Bread Stuffing
Mashed Potato with Sweet Butter and Cream
Blue Lake Beans and Toasted Onion Casserole
Salad of Mixed Greens
Fruit and Berries Salad
Rolls and Butter

A Holiday Feast in Louisiana

Traditional Jambalaya with Cajun Country Andouille
Sausage, Chicken, Prawns and Smoked Pork
Vegetarian Jambalaya with Cajun Style Tofu & Black-eyed Peas
Blackened Beef Tri-Tip
Baked Eggplant with Roasted Confetti Peppers
Potatoes Savoyard
Salad of Greens
Fresh Fruit and Berries
Rolls and Butter

A California Holiday Feast

Roasted Chicken with Orange and Red Currant Sauce
Filet Tips with Madeira wine and Sautéed Shallots
Parmesan Tortellini with Chanterelle Sauce
Roasted New Potato with Leeks and Shallots
Steamed Vegetable Mélange
Kale, Spinach and Arugula with Wine Soaked
Cranberries
Fresh Fruit and Seasonal Berries
Fresh Baked Bread and Butter

New Mexico Holiday Feast

Tri-Tip Roast with Pepper Corn Sauce
Layered Shrimp and Crab Enchiladas
Santa Fe Holiday Rice with Cinnamon Saffron and
Toasted Pine Nuts
Salad of Greens
Peas and Corn With Sweet Butter
Corn Bread and Butter
Fresh Fruit and Seasonal Berries

Continental European Holiday Feast

Filet tips with Pear and Port
Roasted Chicken With Calvados
Sausage and Leek with Currant Stuffing
Baked Pasta Puttanesca with Roasted Vegetables
Potatoes Au gratin
Salad Mache with Grapefruit and Avocados
Fresh Baked Rustic Breads and Butter

Desserts

St. Marc, Opera, Chocolate Mousse, Raspberry
Mousse, Fresh Mixed Fruit Tart, Pear and Apple Tart,
Lemon Tart,
Pecan Pie, Apple Pie, Pumpkin Pie, Fresh Baked Sugar
Cookies, Assorted Holiday Cookies,

Bread Pudding with Traditional Whisky Sauce,
Vanilla Pound Cake with Fried Banana and Rum Sauce

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Starter Appetizers

Shrimp Croquette

Nidiose Vegetable Crouquette

Salad

Arugula, Haricot Verts and Broccollini Salad

Side Toppings

Muscat Soaked Cranberries, Fresh Organic Farm Eggs, Roquefort, herb and walnut boulettes

Dressing

Avocado Vinaigrette | Citrus Vinaigrette

Entrée

Beef Tenderloin Braised with Prosecco

Roasted Chicken with Quince and Calvados

Country Sausage with Sage and Fennel

Vegetarian & Side

Baked Zucchini and Rice Gratin

Steamed Vegetable Mélange

Coquillettes aux Champignons with Sauce Camembert

Assiette De Fromages | Dry Aged Meats

Traditional French Cheese Board | Dry Aged meats

Fruit and Seasonal Berries

Toast Points

Dickens Holiday Soup Station

Potato and Leek Soup

Purple Peruvian potato and French leeks with a hint of butter and cream ,Accompaniments : Crisp bacon bits,

Sour Cream, Chopped Onion,

Served with Crusty Bread

Carving Station

Beef Brisket

Smoked Turkey

Gruyere Bread Pudding

Horseradish Sauce

Cranberry Chutney

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Brown Sugared Suffolk/ rotkraut Red Cabbage
Glazed Cipollini

Passed and Stationed Appetizers

Price per person: \$12.95pp

Mini Salmon Wraps

With Enoki and Herbed Cheese

Mini Lox Canapes

Atop buckwheat pancakes, Dijon Cream, Watercress, Atop Garlic Toast Points with Dill Cream Cheese and Capers

Mini Cucumber Cups filled

Fresh crab and baby shrimp Salad (Chopped Spring onions, Celery)

Stuffed Shitake

With Roasted Eggplant Caviar and Smoked Peppers

Belgian Endive Spears

Traditional French Cheese Board

Roquefort and Grapes

Reblochon and Dried Figs

Bucheron and Quince Jam

Pave d Affinois ,Honey Crisp Apples

Morbier , Dates

Holiday Flavored Cheese Rounds

Crushed Olives and Herbs (Aged Cheddar)

Cranberry and kumquat (mild Cheddar)

Served with Water Crackers

Vegetable Slices : Carrot Coins, Celery Sticks

Dessert Station

Assorted Holiday Favorite

Bush De Noel

Assorted petite Four: chocolate tulip mousse, st.marc, napoleon, fruit tart, lemon mousse, chocolate mousse

Coffee and Tea

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Starter Appetizers

Crisp Soft-shell Crabs with Lemon Red Pepper Aioli

Black Bean Cake with Serrano and Cilantro Sauce

Salad

Mache with Plum tomatoes, artichoke bottoms, avocado, grapefruit

Grape seed Oil, Red Wine Vinegar

House Garlic Croutons

Rustic Bread . Butter

Entrée

Chateau de beef with Natural Au Jue and Sauce Béarnaise

Roasted Chicken with Lambrusco and Lingonberry

Vegetarian & Side

Mashed Potatoes

Vegetarian Pierogi

Steamed Vegetable Mélange

Fruit & Cheese Course | Dry Aged Meats

Imported and Domestic Selection of Cheeses, Dry Aged meats

Fruit and Berries

Toast Points