



Personal Touch *dining*
special events • catering

2016 Casual Holiday - Drop Off Menu

858-638-0672 ~ www.PersonalTouchDining.com

9950 Scripps Lake Drive, Suite 102. San Diego, CA 92131

Stationary Hors d' Oeuvres

Imported & Domestic Cheese Board

Handcrafted Cheese Spreads, Bleu Cheese Wheel
Topped with Blueberry Preserves
and Triple Cream Brie Cheese with Toasted Almonds
Served with Sliced Artisan Breads,
Classic Water Crackers and Fresh Fruit Garnish
\$120.00 (Serves 25)

Baked Brie

Baked Brie En Croute with Toasted Sliced Almonds
or Fresh Fruit Topping
Served with Freshly Baked Sliced Breads
\$85.00 (Serves 25)

Brie Torte

Double Cream Brie Cheese Topped with Freshly Made Pesto,
Sundried Tomato Chutney, Toasted Pine Nuts and Fresh Basil
Served with Sourdough Toasts and Gourmet Crackers
\$95.00 (Serves 25)

Cheese Fondue

Gruyere and Emmental Cheeses Simmered in White Wine and Garlic
Served with Cubed French Bread, Roasted Potato Wedges
and Steamed Broccoli Spears
\$95.00 (Serves 25)

Fresh Fruit Display

A Selection of In-Season Melons, Carved Sweet Pineapples,
Strawberries and Berries
\$85.00 (Serves 25)

Seasonal Crudités

Seasonal Vegetables Served with Herb Dipping Sauce
\$70.00 (Serves 25)

Grilled Vegetable Platter

Assorted Grilled Vegetables Served with Garlic Aioli
\$120.00 (Serves 25)

Greek Platter

Garlic & Olive Oil Marinated Vegetables, Olives and Sliced Feta
Topped with Oregano, Black Pepper and Olive Oil
Served with Sliced Artisan Rosemary Bread, Sourdough and with
Kalamata & Sundried Tomato Tapenade
\$125.00 (Serves 25)

Antipasto Platter

A Display of Tuscan-Style Marinated Vegetables
and Country Olives, Fresh Bocconcini and Pear Tomatoes in
Balsamic Vinaigrette, Genoa Salami, Provolone,
Roman-Style Artichokes and Sliced Italian Country Bread
\$195.00 (Serves 50)

BBQ Meatballs

\$80.00 (Serves 25)

Sirloin & Gorgonzola Stuffed Mushrooms

\$115.00 (Serves 50)

Stationary Hors d' Oeuvres

Spinach & Sundried Tomato Artichoke Dip

(Personal Touch Dining Signature Item)

Served with Sliced Bread and Water Crackers
\$150.00 (Serves 50)

Hummus Dip

Chef 's Choice of Two Flavors

Served with Pita Chips

\$85.00 (Serves 50)

Caprese Skewers

Fresh Mozzarella, Grape Tomatoes and Basil

Drizzled with a Balsamic Reduction

\$75.00 (Serves 25)

French Baguette Sandwich Platter

Tavern Ham with Dijon Mustard,

Shaved Turkey with Red Pepper Mayo and Gouda Cheese

with Baby Spinach & Cucumbers

\$105.00 (Serves 25)

Grilled Turkey Breast Platter

Southwest Seasoned Grilled Turkey Breast Chilled & Presented with

Cilantro Aioli, Spicy Brown Mustard, Roasted Red Pepper Mayo,

Sliced Provolone and Freshly Baked Artisan Bread

\$105.00 (Serves 50)

Guacamole Platter

House Made Spicy Guacamole with Authentic Tortilla Chips

Accompanied by Roasted Red Pepper Salsa and Salsa Fresca

\$95.00 (Serves 25)

French Bread Mini Grilled Cheese Sandwiches

Served with Marinara Dipping Sauce

\$85.00 (Serves 50)

Beef Satays

Served with Warm Honey Pineapple Glaze

\$85.00 (Serves 25)

Spicy Hoisin-Glazed Chicken Satays

Topped with Toasted Sesame Seeds

Garnished with Green Onion Spears

\$85.00 (Serves 25)

Spicy Hot Chicken Wings with Ranch Dipping Sauce

\$125.00 (Serves 25)

Pulled Pork Sliders on Mini Brioche Rolls

\$120.00 (Serves 50)

Panko Chicken Skewers with Spicy Peanut Sauce

\$85.00 (Serves 25)

Crumbled Bacon & Caramelized Onion Stuffed Mushrooms

\$115.00 (Serves 50)

Asian Meatballs

Garnished with Green Onions and Toasted Sesame Seeds

\$80.00 (Serves 25)

Bleu & Bacon Mini Sliders

Creamed Bleu Cheese & Crisp Bacon

\$85.00 (Serves 25)

Stationary Hors d'Oeuvres

White Wine Salmon

White Wine Poached Salmon Served with Chive Mayo,
Shaved Red Onion + English Cucumbers
Presented with Sliced Artisan Rosemary Bread and Water Crackers
\$195.00 (Serves 50)

Panko - Crusted Salmon

Salmon Filet Crusted with Seasoned Panko
Served with Garlic Aioli and Water Crackers
\$195.00 (Serves 50)

Shrimp Platter with Our Spicy Cocktail Sauce

\$90.00 (Serves 25)

Chilled Crab Cake Sliders

Served with Shredded Cabbage + Spicy Remoulade
\$170.00 (Serves 50)

Sesame Seared Ahi Platter

Served with Wasabi, Ginger, Sweet Soy Sauce and Seaweed Salad
\$170.00 (Serves 25)

Bacon-Wrapped Scallops

\$225.00 (Serves 50)

Seafood Ceviche with Corn Tortilla Chips

\$125.00 (Serves 25)

Crab-Stuffed Mushrooms

\$150.00 (Serves 50)

Chinese Hoisin-Marinated Sesame Chicken Skewers

\$85.00 (Serves 25)

Braised Short Rib Sliders

Served with Gorgonzola and Shaved Sweet Onions
\$120.00 (Serves 25)

Buffalo Chicken and Mozzarella Cheese in a Puff Pastry

\$85.00 (Serves 50)

Chicken Almond Salad Sliders

Served on Mini Brioche Rolls
\$95.00 (Serves 25)

Pulled Chicken Sliders

Served on Mini Brioche Rolls
\$115.00 (Serves 50)

Grilled Chicken Pizza Puff

Served with Italian Dipping Sauce
\$95.00 (Serves 50)

Old School Mini Sliders

American Cheese, Pickle, and Secret Sauce
\$85.00 (Serves 25)

Steak + Cilantro Empanadas

Served with Salsa-Style Dipping Sauce
\$175.00 (Serves 50)

Sweet + Sour Meatballs

\$80.00 (Serves 25)

Casual Buffets

Rudolph's Buffet

Salad

Green Bean Feta Salad
Tossed with Sweet Onion Balsamic Vinaigrette

Assorted Sandwiches

Shaved Turkey with Cranberry Sauce & Cream Cheese. Served
on Wheat Bread

Black Forest Ham with Gruyere & Fig Jam
Served on a French Roll

Cranberry Pecan Chicken Salad
Served on a Croissant Roll

Accompanied by

Homemade Rosemary Potato Chips

Dessert

Assorted Cookies

\$ 15.95 per person - 100 and above guests

Dasher's Buffet

Salad

Cranberry Pecan Tossed Green Salad
Drizzled with Honey Balsamic Vinaigrette

Entrée

Herb Roasted Turkey
Served with Cranberry Relish

Accompanied by

Country Sage Stuffing
Tarragon Green Beans
Chive Whipped Potatoes and Gravy
Freshly Baked Rolls & Butter

Dessert

Assorted Cookies

\$ 15.95 per person - 100 and above guests

(Tax & Service Charge Additional)

Casual Buffets

Comet's Buffet

Salad

Strawberry Gorgonzola Salad
Drizzled with Champagne Vinaigrette

Entrée

Pecan Crusted Chicken
Topped with Bourbon Cream

Accompanied by

Buttery Garlic Mashers
Brussel Sprouts Sautéed with Bacon & Onions
Freshly Baked Rolls & Butter

Dessert

Assorted Cookies

\$ 15.95 per person - 100 and above guests

Vixon's Buffet

Salad

Mandarin Orange & Toasted Pine Nut Salad
Drizzled with Citrus Vinaigrette

Carved Entrée

Sweet Honey Baked Ham
Served with Cinnamon Apples

Accompanied by

Maple Whipped Sweet Potatoes
Honey Glazed Carrots
Freshly Baked Rolls & Butter

Dessert

Assorted Cookies

\$ 15.95 per person - 100 and above guests

Soda & Bottled Water \$1.50 each
Delivery/ Pick up, Service Charge & Sales Tax Additional
Price Includes: All Needed Serving Equipment & Disposables Serviceware.
Linens, Tables, Chairs and Staff Available for an Additional Fee