



*dining*  
**PersonalTouch**  
*special events • catering*

## 2017 Casual Holiday Menus

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# Holiday Buffets

## #1

**Choice of One Entrée**  
Champagne Chicken  
Chicken Florentine  
Honey Baked Ham with Pineapple Relish

### Choice of Two Side Dishes

Whipped Potatoes  
Sweet Potatoes  
Herb Stuffing  
Green Bean Casserole  
Honey Glazed Carrots

### Choice of One Salad

Tossed Green Salad and Two Dressings  
Strawberry Spinach & Gorgonzola Salad  
Served with Champagne Vinaigrette

Fresh Baked Rolls and Butter

## #2

**Choice of One Entrée**  
Herb Crusted Chicken with Gruyere Cream Sauce  
County Pot Roast  
Roasted Turkey, Gravy & Cranberry Sauce

### Choice of Two Side Dishes

Whipped Potatoes  
Sweet Potatoes  
Herb Stuffing  
Green Bean Casserole  
Honey Glazed Carrots

### Choice of One Salad

Cranberry Pecan Salad with Tossed Greens  
Served with Champagne Vinaigrette  
Mandarin Orange & Toasted Pine Nut Salad  
Served with Champagne Vinaigrette

Fresh Baked Rolls and Butter

## Fun Treats

Pumpkin Pie  
Apple Pie  
Cherry Pie  
Holiday Shaped Cookies  
Cupcakes - Vanilla, Chocolate, Carrot, Cake, Red Velvet  
Regular or Passion Iced Tea  
Assorted Soda  
Coffee

## Fine Points

All Menus Based on a Minimum of 25 Guests  
Please Place Orders One Week or More in Advance  
Delivery/Pick Up, Service Charge & CA Sales Tax Additional  
Price Includes: All Needed Serving Equipment & Disposable Serviceware  
Linens, Tables, Charis & Staff Available for an Additional Fee



# Appetizers

## **Imported & Domestic Cheese Board**

Imported & Domestic Cheeses, Handcrafted Cheese Spreads, Full & Earthy 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

## **Baked Brie**

Baked Brie En Crouete with Toasted Sliced Almonds or Fresh Fruit Topping

Served with Freshly Baked Sliced Breads

## **Brie Torte**

Double Cream Brie Cheese Topped with Freshly Made Pesto, Sundried Tomato Chutney, Toasted Pine Nuts and Fresh Basil Leaves

Served with Sourdough Toasts and Gourmet Crackers

## **Cheese Fondue**

Gruyere and Emmental Cheeses Simmered in White Wine and Garlic

Served with Cubed French Bread, Roasted Potato Wedges and Steamed Broccoli Spears

## **Fresh Fruit Display**

A Selection of In-Season Melons, Carved Sweet Pineapples, Strawberries and Berries

## **Seasonal Crudités**

Seasonal Vegetables Served with Herb Dipping Sauce

## **Grilled Vegetable Platter**

Assorted Grilled Vegetables Served with Garlic Aioli

## **Pulled Chicken Sliders on Mini Brioche Rolls**



# Appetizers

## **Spinach & Sundried Tomato Artichoke Dip (Personal Touch Dining Signature Item)**

Served with Sliced Bread and Water Crackers

## **Hummus Dip**

Chef 's Choice of Two Flavors Served with Pita Chips

## **Roasted Tomato Bruschetta on a French Bread Crostinis**

## **Spinach & Feta Cheese Puff Pastry Pinwheel**

## **Artichoke & Sundried Tomato Pinwheels**

## **Caprese Skewers**

Fresh Mozzarella, Grape Tomatoes and Basil Drizzled with a Balsamic Reduction

## **French Baguette Sandwich Platter**

Tavern Ham with Dijon Mustard, Shaved Turkey with Red Pepper Mayo and Gouda Cheese with Baby Spinach & Cucumbers

## **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

## **Guacamole Platter**

House Made Spicy Guacamole with Authentic Mexican Tortilla Chips  
Accompanied by Roasted Red Pepper Salsa and Salsa Fresca



# Appetizers

## **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

## **Panko - Crusted Salmon**

Salmon Filet Crusted with Seasoned Panko and Served with Garlic Aioli and Water Crackers

## **Shrimp Platter with Our Spicy Cocktail Sauce**

## **Crab Cake Sliders**

Chilled Crab Cakes Served with Shredded Cabbage & Spicy Remoulade

## **Sesame Seared Ahi Platter**

Served with Wasabi, Ginger, Sweet Soy Sauce and Seaweed Salad

## **Seafood Ceviche with Corn Tortilla Chips**

## **Crab-Stuffed Mushrooms**

## **Chinese Hoisin-Marinated Sesame Chicken Skewers**

## **Spicy Hoisin-Glazed Chicken Satays**

Topped with Toasted Sesame Seeds, and Garnished with Green Onion Spears

## **Spicy Hot Chicken Wings with Ranch Dipping Sauce**

## **Old School Mini Sliders**

American Cheese, Pickle, and Secret Sauce

## **Braised Short Rib Sliders**

Served with Gorgonzola and Shaved Sweet Onions



# Appetizers



**Sweet & Sour Meatballs**

**BBQ Meatballs**

**Sirloin & Gorgonzola Stuffed Mushrooms**

**Crumbled Bacon & Caramelized Onion Stuffed Mushrooms**

**Asian Meatballs**

Garnished with Green Onions and Toasted Sesame Seeds

**Bleu & Bacon Mini Sliders**

Creamed Bleu Cheese & Crisp Bacon

**Black Bean & Quinoa Sliders**

Served with Chipotle Aioli & Slaw

**Beef Satays with Tzatziki Sauce**

**Greek Platter**

Garlic & Olive Oil Marinated Vegetables, Olives and Sliced Feta Cheese Topped with Oregano, Black Pepper and Olive Oil. Served with Sliced Artisan Rosemary Bread, Sourdough and with Kalamata & Sundried Tomato Tapenade

**Antipasto Platter**

A Display of Tuscan-Style Marinated Vegetables and Country Olives, Fresh Bocconcini and Pear Tomatoes Genoa Salami, Provolone, Roman-Style Artichokes and Sliced Italian Country Bread

**Buffalo Chicken and Mozzarella Cheese in a Puff Pastry**

**Chicken Almond Salad Sliders on Mini Brioche Rolls**