



dining
Personal Touch
special events • catering

2013 Casual Holiday Menu

858-638-0672 ~ www.PersonalTouchDining.com
9888 Waples Street San Diego, CA 92121

Stationary Hors d'Oeuvres

Antipasto Platter

Tuscan-Style Marinated Vegetables, Country Olives, Pear Tomatoes in Balsamic Vinaigrette, Genoa Salami, Provolone, Roman-Style Artichokes, Fresh Bocconcini, + Sliced Italian Country Bread

\$195.00 Serves 50 guests

Turkey + Ham Sandwich Platter

Shaved Pepper Turkey Breast + Black Forest Ham

With Condiments to Include Cranberry Relish, Spinach, Whole Grain Dijon Mustard, Garlic Aioli, Tomatoes, Tarragon Mayo and Provolone + Gouda Cheeses

Accompanied by Freshly Baked Artisan Bread

\$150.00 Serves 50 guests

Balsamic + Honey Glazed Pulled Pork Sliders

\$135.00 Serves 50 guests

Gorgonzola + Caramelized Onion Short Rib Sliders

\$145.00 Serves 50 guests

Warm Winter Spinach + Artichoke Dip

Accompanied by Sliced Baguettes + Water Crackers

\$165.00 Serves 50 guests

Apple Cider Cheese Fondue

Gruyere + Emmental Cheeses Simmered in Apple Cider

Cubed French Bread, Roasted Potato Wedges,

Julienned Red Bell Peppers + Steamed Broccoli Spears

\$125.00 Serves 25 guests

Crostini Platter

Olive Tapenade, Roasted Red Pepper Dip, Bleu Cheese Spread + Garlic Cream Cheese. Served with Crispy Baguette Slices

\$115.00 Serves 50 guests

Mini Crabcakes with Tangy Remoulade

\$150.00 Serves 50 guests

Warm Brie + Cranberry Torte

Served with Water Crackers + Spiced Nuts

\$110.00 Serves 25 guests

Seasonal Fresh Fruit Display

Served with Honey Yogurt + Chocolate Champagne Sauce

\$95.00 Serves 25 guests

Winter Vegetable Crudit 

Served with Herb Tzatziki + Roasted Red Pepper Dip

\$80.00 Serves 25 guests

Sweet Holiday Salsa

Cranberry, Apple, Jalapeno + Cilantro Salsa Served with Cinnamon Pita Chips

\$115.00 Serves 50 guests

Pork Loin Skewers with Cinnamon Apple Compote

\$165.00 Serves 50 guests

Saucy Apple Bourbon or Cranberry Chili Meatballs

\$125.00 Serves 25 guests

White Wine Poached Salmon Display

Served with Garlic Aioli, English Cucumbers, Water Crackers +

Rosemary Baguette Slices

\$225.00 Serves 50 guests

Holiday Cheese Board

Handcrafted Cheese Spreads, Bleu Cheese Wedge Topped with Blueberry

Preserves, Brie, Praline + Cranberry Dip, Spiced Walnuts + Figs, Sliced Artisan

Breads + Classic Water Crackers Garnished with Fresh Fruit

\$135.00 Serves 25 guests

Lemon Rosemary Chicken Skewers with Creamy Garlic Sauce

\$95.00 Serves 25 guests

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

Festive Holiday Cookies

\$24.95 per person - 25-49 guests

\$19.95 per person - 50-99 guests

\$16.95 per person - 100 and above guests

200 or more call for pricing

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

Whipped Sweet Potatoes

Freshly Baked Rolls + Butter

Dessert

Pumpkin Bars with Crisp Cookie Crust

\$24.95 per person - 25-49 guests

\$19.95 per person - 50-99 guests

\$16.95 per person - 100 and above guests

200 or more call for pricing



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

Blueberry Cheesecake Bars

\$24.95 per person - 25-49 guests

\$19.95 per person - 50-99 guests

\$16.95 per person - 100 and above guests

200 or more call for pricing

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

Four Berry Crumb Bars

\$24.95 per person - 25-49 guests

\$19.95 per person - 50-99 guests

\$16.95 per person - 100 and above guests

200 or more call for pricing

Soda + Bottled Water \$1.50 each

Delivery/Pick up + Sales Tax Additional

Price Includes All Needed Serving Equipment + Disposables Serviceware.

Linens, Tables, Chairs and Staff Available for an Additional Fee

Holiday Sweets

Chocolate Fudge Brownies

\$ 29.00 per 20 pieces

Chocolate Chip Bars

\$ 29.00 per 20 pieces

Raspberry Bars

\$ 29.00 per 20 pieces

Lemon Bars

\$ 32.00 per 20 pieces

Freshly Baked Chocolate Chip Cookies

\$12.95 per dozen (minimum 3 dozen)

Freshly Baked Holiday Cookies

\$16.95 per dozen (minimum 3 dozen)

Individual Cupcakes

Devil's Food, White, Chocolate, Carrot or Red Velvet

\$ 30.00 per 16 pieces

Chocolate - Dipped Strawberries

Your Choice of Milk Chocolate or Dark Chocolate

\$ 30.00 Serves 15

Cake Pops

Chocolate + White Cake Dipped In White + Dark Chocolate

\$ 95.00 per 50 pieces

Mini Gourmet Desserts Chocolate Assortment

40 Pieces \$ 85.00

Opera Cake/Chocolate Eclair/Coffee Eclair/Chocolate Duo

Cake/Chocolate Dulce de Leche Square/ Salted Caramel

Crème Brûlée Chocolate Tartlet/Pistachio Tartlet/Flourless

Cake

Exotic Assortment

41 Pieces \$ 85.00

Tiramisu Cake/Red Berry Tartlet/Pistachio Nougat/

Elderflower + Raspberry Cake/Lemon Tartlet/Mango

Mousse/Strawberry Cheesecake

Éclairs

54 pieces \$ 80.00

Assorted Chocolate/Coffee/Vanilla

Dessert Station Available Upon Request