



dining
Personal Touch
special events • catering

2013 Holiday Menus

858-638-0672 ~ www.PersonalTouchDining.com

9888 Waples Street San Diego, CA 92121

Complimentary Fine Points

Complimentary Items & Services Included with Full Service

Holiday Decorated Buffet

White China Dinner & Dessert Plates

Silverware

Water Glasses & Coffee Mugs

Color-Coordinated Cloth Napkins

Linens for the Buffet & Beverage Station

Beverage Station with Iced Tea

&

Freshly Brewed Regular & Decaf Coffee

Event Diagraming

Rental Equipment Coordination

Coordination with Reception Venue

Additional Items

Bar Service

Event Staff

Dining Table Linens - Offered at Our Cost

18% Service Charge and Sales Tax

Please Note: Some Minimums May Apply

Gourmet Butlered Bites

✧ Choice of Three ✧

Whipped Ricotta + Honey Crostini

Crab Salad Canapes with Cumin + Coriander

Strawberry Mint Skewers with Chocolate Champagne Sauce

Roast Beef, Havarti Cheese + Horseradish Mini Panini

Brandied Bleu Cheese, Walnut + Pear Crostini

Butternut Squash, Asiago + Walnut Bruschetta

White Bean + Black Olive Crostini with Fresh Basil

Mini Manchego-Tomato Chutney Tartlets

Baked Brie + Apple Cinnamon Tartlets

White Winter Crudité with Roasted Garlic Aioli

Skewered Prosciutto Chicken Tenders with Cranberry Relish

Bacon + Caramelized Onion Stuffed Mushrooms

Butternut Squash or Tomato Bisque Shooters with a Grilled Cheese Point

Strawberry, Mascarpone + Pistachio Bruschetta

Goat Cheese Mousse with Candied Pecans on Squaw Bread

Mini Sliders with Caramelized Onions + Bacon Jam

Shaved Pepper Turkey Sliders with Cranberry Relish

Honey + Balsamic Pulled Pork Sliders

Mac n Cheese Bites with Bacon Aioli

Medjool Dates Wrapped in Applewood Bacon

Holiday Horseradish Deviled Eggs

Shrimp Shooters with Spicy Cocktail Sauce

Herb, Cornbread + Mozzarella Stuffed Mushrooms

Grilled Pork Loin with Apple Chutney + Prosciutto Crisps

Brie + Cherry Puff Pastry

Mini Chicken Cordon Bleu Bites

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, Garlic Aioli, Tomatoes, Tarragon Mayo, Provolone + Gouda 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 Baguette + 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 Remoulad

\$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

'Santa Baby' Buffet

Choice of 3 Gourmet Butlered Bites

Choice of 1 Salad
Apple Cranberry Salad

Crisp Romaine, Dried Cranberries
+ Granny Smith Apples

Accompanied by Champagne Vinaigrette

Roasted Beet Salad

Tossed Greens, Red Roasted Beets + Feta
Accompanied by Sweet Balsamic Dressing

Choice of 1 Entrée

Pecan Crusted Chicken with Bourbon Cream
Cinnamon + White Wine Braised
Peach Chicken

Marsala Mushroom Chicken

Choice of 2 Sides

Rosemary Roasted Potatoes
Buttered Winter Vegetables ~ Country Sage Stuffing
Tarragon ~ Green Beans
Wild Rice with Golden Raisins
Skin-On Yukon Gold Garlic Mashed Potatoes

\$ 37.95 per person—50-99 guests

\$ 25.95 per person—100 and above guests

*Uniformed Event Staff, Service Charge + Tax are Additional

'Winter Wonderland' Buffet

Choice of 3 Gourmet Butlered Bites

Choice of 1 Salad
Pinenut Citrus Salad

Mixed Greens, Pinenuts, Mandarin Slices + Citrus Vinaigrette

Spinach Pecan Salad

Candied Pecans, Bleu Cheese + Honey Balsamic Vinaigrette

Choice of 1 Carved Entree

Honey Baked Ham with Roasted Pineapple

Roasted Pork Loin with Red Currant + Horseradish Cream

Rosemary + Oregano Roasted Turkey with Pan Gravy
(All Carved Entrees Served with Spiced Cranberry Relish)

Choice of 1 Second Entree

Tarragon Tomato Chicken with Fresh Herbs + Garlic

Walnut Panko Crusted Chicken with Savory Velouté Sauce

Wild Mushroom, Spinach + Ricotta Lasagna

Choice of 2 Sides

Cranberry Apple Stuffing ~ Sage Whipped Sweet Potatoes
Sautéed Brussel Sprouts + Onion ~ Mushroom + Pinenut Pilaf
Honey + Cinnamon Glazed Carrots ~ Cheddar Au Gratin Potatoes

\$ 41.95 per person—50-99 guests

\$ 28.95 per person—100 and above guests

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'Deck the Halls' Buffet

Choice of 3 Gourmet Butlered Bites

Choice of 1 Salad

Pomegranate Bacon Salad

Mixed Greens, Crumbled Bacon, Pomegranate Seeds, Toasted Hazelnuts + Maple Bacon Vinaigrette

Walnut + Grape Salad

Tender Greens, Caramelized Walnuts, Crisp Grapes, Goat Cheese + Balsamic Vinaigrette

Choice of 1 Carved Entree

Brandied Ham with Grainy Mustard + Brown Sugar Glaze

Beef Tenderloin with Balsamic Reduction + Port Cherries

Maple Roasted Turkey with Riesling Gravy

(All Carved Entrees Served with Spiced Cranberry Relish)

Choice of 1 Second Entree

Cornbread + Jack Stuffed Chicken with Parmesan Cream

Rosemary Chicken with Prosciutto, Mozzarella + Pesto Cream

Sangiovese Braised Short Ribs with Cranberries + Brown Onion

Grilled Salmon with Berry Pinot Noir Sauce

Choice of 2 Sides

Pearl Cous Cous with Pinenuts + Parsley ~ Sweet Corn Risotto ~ Balsamic Glazed Asparagus

Butternut Squash in Brown Butter ~ Applewood Bacon Whipped Potatoes ~ Candied Yams

Rosemary Roasted Fingerling Potatoes ~ Caramelized Onion + Walnut Stuffing

\$ 43.95 per person—50-99 guests

\$ 31.95 per person—100 and above guests

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Frosty's Small Plates

Choice of 3 Small Plates

Braised Beef Short Ribs

Presented on Sage Whipped Sweet Potatoes
with Petite Honey Glazed Carrots

Roasted Pork Loin

Topped with Blueberry Balsamic Reduction
Presented with Brown Mustard
Fingerling Potatoes + Asparagus Spears

Mini Turkey Burgers

with Pomegranate Cranberry Relish
Served with Sweet Potato Fries
+ Cinnamon Caramel Dip

Butternut Squash Ravioli

with Sage + Brown Butter
Served with Roasted Vegetable Confetti

Macaroni + 3 Cheeses Cosmos

Topped with Crisp Bacon Bits,
Chives + Crispy Onions

Sweet + Savory Salad Cosmos

Mixed Greens, Crumbled Feta,
Golden Raisins, Dried Cranberries,
Mandarin Oranges, Candied Walnuts
+ Sweet Raspberry Vinaigrette
Accompanied by Herbed Focaccia Bread

Herbed Chicken Roulade with Chimichurri

Accompanied by Creamy Cauliflower Risotto

Iced Tea and Regular + Decaf Coffee

\$ 33.95 per person—100 and above guests

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Pre-Selected Entrees

Choice of 3 Butlured Bites

Choice of 1 Seated Salad

Ruby Red Salad

Tender Greens, Pomegranate Seeds, Dried Cranberries,
Chopped Pistachios, Crumbled Feta + Cranberry Dressing
Presented in a Cucumber Ring

Harvest Salad

Dried Apricots, Golden Raisins, Toasted Pecans,
Shaved Red Onion, Gorgonzola + Cider Vinaigrette
Presented in a Cucumber Ring

Choice of 2 Pre-Selected Entrees

Grilled Lamb Chops with Pomegranate Port Reduction (additional \$4.00 per person)

Filet Mignon with Mushroom Bordelaise Sauce (additional \$3.00 per person)

Grilled Sea bass with Tarragon Butter (additional \$3.00 per person)

Caramelized Shallots + Parsley

Lemon Roasted Chicken with Port Jus

Brined House-Cut Pork Chops with Huckleberry Chutney

Carved Brown Sugar Glazed Turkey with Cranberry Relish

Choose 1 Side Dish to Accompany Pre-Selected Entrees

Candied Yams ~ Purple Peruvian Potato Puree

Smashed Potatoes with Port Gravy ~ Sage Potato Gratin

Baked Fingerling Potatoes with Fresh Herbs

Chicken Apple Sausage Stuffing ~ Bleu Cheese Potato Cake

Choose 1 Vegetable to Accompany Pre-Selected Entrees

Sautéed Brussel Sprouts + Onion

Buttered Collard Greens with Bacon

Honey Glazed Petite Carrots

Balsamic Glazed Asparagus

Vegetarian Entrée Option

Grilled Polenta with Orzo, Tomatoes + White Beans

Garnished with Rosemary + Parmesan

(We are Happy to Provide a Special Entrée
to Guests with Specific Dietary Needs)

\$ 42.95 per person—50-99 guests

\$ 28.95 per person—100 and above guests

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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

Devils 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

Holiday Sweets

Ice Cream Sundae Station

Creamy Vanilla Ice Cream
Topped with Your Choice of Chocolate Sauce,
Strawberry Sauce, Nuts, Candies, Sprinkles,
Whipped Cream & Cherries
\$3.50 per person—Min 100 guests

Strawberry Shortcake Station

Freshly Sliced Strawberries on Top of Fresh Pound
Cake, with Whipped Cream and Cherries on the Side
\$4.95 per person—Min 100 guests

Cherries Jubilee Station

Our Staff will Flambé our Cherries & Serve it Over
Creamy Vanilla Ice Cream and a Butter Cookie
\$4.95 per person—Min 100 guests

Bananas Foster Station

Fresh Flambéed Bananas & Vanilla Ice Cream
Served Traditional-Style with Bacardi 151 Rum
\$4.95 per person—Min 100 guests

Fruit Cobbler À la Mode Station

Sweet & Tart Cherry Cobbler, Cinnamon Apple Cobbler,
& Authentic Peach Cobbler
Served with Creamy Vanilla Ice Cream
\$4.95 per person—Min 100 guests

S'mores Bar

You & Your Guests with Roast Your Own S'mores
Ingredients to Include: Graham Crackers,
Chocolate Bar, Reese's Pieces Cups & Marshmallows
\$3.95 per person—Min 100 guests