



dining
Personal Touch
special events • catering

2016 Holiday Menus

858-638-0672 ~ www.PersonalTouchDining.com

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

Complimentary Fine Points

Complimentary Items & Services

Holiday Decorated Buffet
White China Dinner & Dessert Plates
Silverware
Water Glasses
Color-Coordinated Cloth Napkins
Linens for the Buffet & Beverage Station
Iced Tea
Freshly Brewed Regular & Decaf Coffee
Event Diagraming
Rental Equipment Coordination
Coordination with Reception Venue

Additional Items

Bar Service
Event Staff
Entertainment
Florals
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

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

Bacon & Caramelized Onion Stuffed Mushrooms

Strawberry, Mascarpone & Pistachio Bruschetta

Goat Cheese Mousse with Candied Pecans on Squaw Bread

Mini Sliders with Caramelized Onions & Bacon Jam

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

Brie & Dried Cherry Puff Pastry

Mini Chicken Cordon Bleu Bites

Butternut Squash or Tomato Bisque
Shooters with a Grilled Cheese Point

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)

'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

Dessert

Assorted Mini Bite Size Desserts

Freshly Baked Artisan Bread and Butter

\$ 26.95 per person—100 and above guests

'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 & Spiced Cranberry Relish
Roasted Pork Loin with Red Currant, Horseradish Cream & Spiced Cranberry Relish
Rosemary & Oregano Roasted Turkey with Pan Gravy & Spiced Cranberry Relish
Citrus Marinated Grilled Tri Tip Served with Au Jus, Creamed Horseradish & Corn 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

Dessert

Assorted Mini Bite Size Desserts

Freshly Baked Artisan Bread and Butter

\$ 30.95 per person—100 and above guests

'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 Au Jus, Sour Cream Horseradish and Spiced Cranberry Relish

Maple Roasted Turkey with Riesling Gravy

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

Served with Spiced Cranberry Relish

Dessert

Assorted Mini Bite Size Desserts

Freshly Baked Artisan Bread and Butter

\$ 36.95 per person—100 and above guests

Frosty's Small Plates

Choice of 3 Small Plates

Barbeque Chicken Pizza

Paired with a Petite Caesar Salad

Thai Peanut Chicken Skewers

Served on Pad Thai Noodles

Smoked Gouda & Bacon Jam Beef Slider

Served with Gourmet Mac n' Cheese

Lobster Mac n' Cheese

Served with Bacon Cheese Bread

Spicy Sriracha Shrimp

Served on Dirty Creole Rice

Mini Philly Cheesesteak

Accompanied by Home Made Kettle Chips

Spinach & Artichoke Mini Grilled Cheese

Accompanied by Creamy Tomato Bisque

Mini Fish Tacos with Spicy Sour Cream

Served with a Roasted Corn Chopped Salad

Chile Verde Chicken Tamale

Topped with Tomato, Corn & Cilantro Salsa

Maryland Style Crab Cake

Served on a Chopped Arugula Salad

Braised Beef Short Ribs in Demi Glaze

Served on Wasabi Whipped Potatoes

Adobo Marinated Beef Sirloin

Topped With Roasted Red Pepper Pesto

Paired with Grilled Zucchini

Garnished with Cotija Cheese

Chicken & Waffle Skewers

Served with BBQ Maple Dipping Sauce

Bacon Wrapped Pork Tenderloin Skewers

Served on Jamaican Rice

Chipotle Glazed Salmon

Served on Cilantro Orzo

Orange-Ginger Chicken or Kung Pao Beef

Served with Fried Rice & Wok'd Vegetables

in Chinese Take-Out Containers

Seared Garlic Shrimp & Grits

Served Atop Savory Cheddar Grits

Small Plated Accompanied By...

Assorted Mini Bite Size Desserts

Freshly Baked Artisan Bread and Butter

3 Stations - \$29.95 Per Person / 4 Stations - \$34.95 Per Person / 5 Stations - \$39.95 Per Person

Holiday Sweets

Chocolate Assortment

Opera Cake, Chocolate Éclair, Coffee Éclair, Chocolate Duo Cake, Chocolate Dulce de Leche Square, Salted Caramel Crème Brûlée & Chocolate Tartlet, Pistachio Tartlet and Flourless Cake
40 Pieces—\$79.00

Exotic Assortment

Tiramisu Cake, Red Berry Tartlet, Pistachio Nougat, Elderflower & Raspberry Cake, Lemon Tartlet, Mango Mousse and Strawberry Cheesecake
41 Pieces—\$79.00

Assorted Petit Fours

88 Pieces—\$115.00

Dessert Shooters

Lemon Dazzle Cake or Red Velvet Cake
25 Pieces—\$23.00

Pudding Shooters

Chocolate or Vanilla Pudding,
40 Pieces—\$29.00

Assorted Cake Pops

60 Pieces—\$180.00

Parisian Macaroons

Chocolate, Pistachio, Tahitian Vanilla, Salted Caramel Raspberry & Cassis
108 Pieces—\$148.00

Donut Holes

Glazed, Powdered Sugar and Chocolate
24 Pieces—\$5.95

Apple Cranberry Crumble Bars

60 Pieces—\$59.00

Chocolate Fudge Brownies

60 Pieces—\$59.00

Mini Cannolis

24 Pieces—\$43.00

Mini Éclairs

Chocolate or Coffee Espresso
54 Pieces—\$110.00

Lemon Bars

60 Pieces—\$59.00

S'mores Bars

60 Pieces—\$59.00

Four Berry Crumble Bars

60 Pieces—\$59.00

Tiramisu Cake Bites

60 Pieces—\$99.00

Red Berry Cake Bites

60 Pieces—\$89.00

Carrot Cake Bites

60 Pieces—\$79.00

Cheese Cake Bites

60 Pieces—\$79.00

Full Sized Cupcakes

Vanilla, Red Velvet, Carrot or Chocolate
16 Pieces—\$30.00

Mini Cup Cake Assortment

Vanilla, Red Velvet and Chocolate
90 pieces—\$125.00

Mini Pies

Apple or Pear & Berry
12 Pieces—\$36.00

Freshly Baked Chocolate Chip Cookies

1 Dozen—\$12.95 (Minimum 3 Dozen)

Peanut Butter Cookies

1 Dozen—\$12.95 (Minimum 3 Dozen)

Milk or Dark Chocolate Covered Strawberries

15 Pieces—\$30.00

Holiday Sweets

Ice Cream Sundae Station

Creamy Vanilla Ice Cream

Topped with Your Choice of Chocolate Sauce, Strawberry Sauce, Nuts, Candies, Sprinkles, Whipped Cream and Cherries

\$ 3.50 Per Person -- 100 Person Minimum

Strawberry Shortcake Station

Freshly Sliced Strawberries on Top of Fresh Pound Cake, with Whipped Cream and Cherries on the Side

\$4.95 Per Person -- 100 Person Minimum

Fruit Cobbler À la Mode Station

Choice of Two: Sweet & Tart Cherry Cobbler, Apple Cobbler Oozing with Cinnamon or Authentic Peach Cobbler

Served with Creamy Vanilla Ice Cream

\$4.95 Per Person -- 100 Person Minimum

Italian Cream Soda Station

Flavors to Include: Green Apple, Strawberry & Orange

\$2.95 Per Person -- 100 Person Minimum

Root Beer Float Station

\$2.95 Per Person -- 100 Person Minimum

S'mores Station

Graham Crackers, Marshmallows, Chocolate Bars and Reese's Pieces

\$3.95 Per Person -- 100 Person Minimum

Chocolate Fountains

Choice of Two: Warm Cascading Dark, Milk or White Chocolate

With Your Choice of 5 Dipping Items: Strawberries, Pineapple, Marshmallows, Pretzels, Donut Holes, Chocolate Chip Cookies, Oreo Cookies, Pound Cake, Maraschino Cherries or Rice Crispy Treats

\$ 4.95 Per Person -- 100 Person Minimum

Midnight Snacks

Donuts and Ice Cold Milk

Assorted Donuts with 2% Milk -- \$2.95 pp

Peanut Butter & Jelly Sandwiches

Spread on Wonder Bread, Served with Chocolate Milk -- \$2.95 pp

Cheese and Pepperoni Pizzas

With Mini Root Beer Floats -- \$3.50 pp

All-American Sliders

Served with American Cheese, Secret Sauce & a Pickle -- \$3.50 pp

Minimum 75 Guests

Additional Labor May be Required for Some Late Night Snacks