

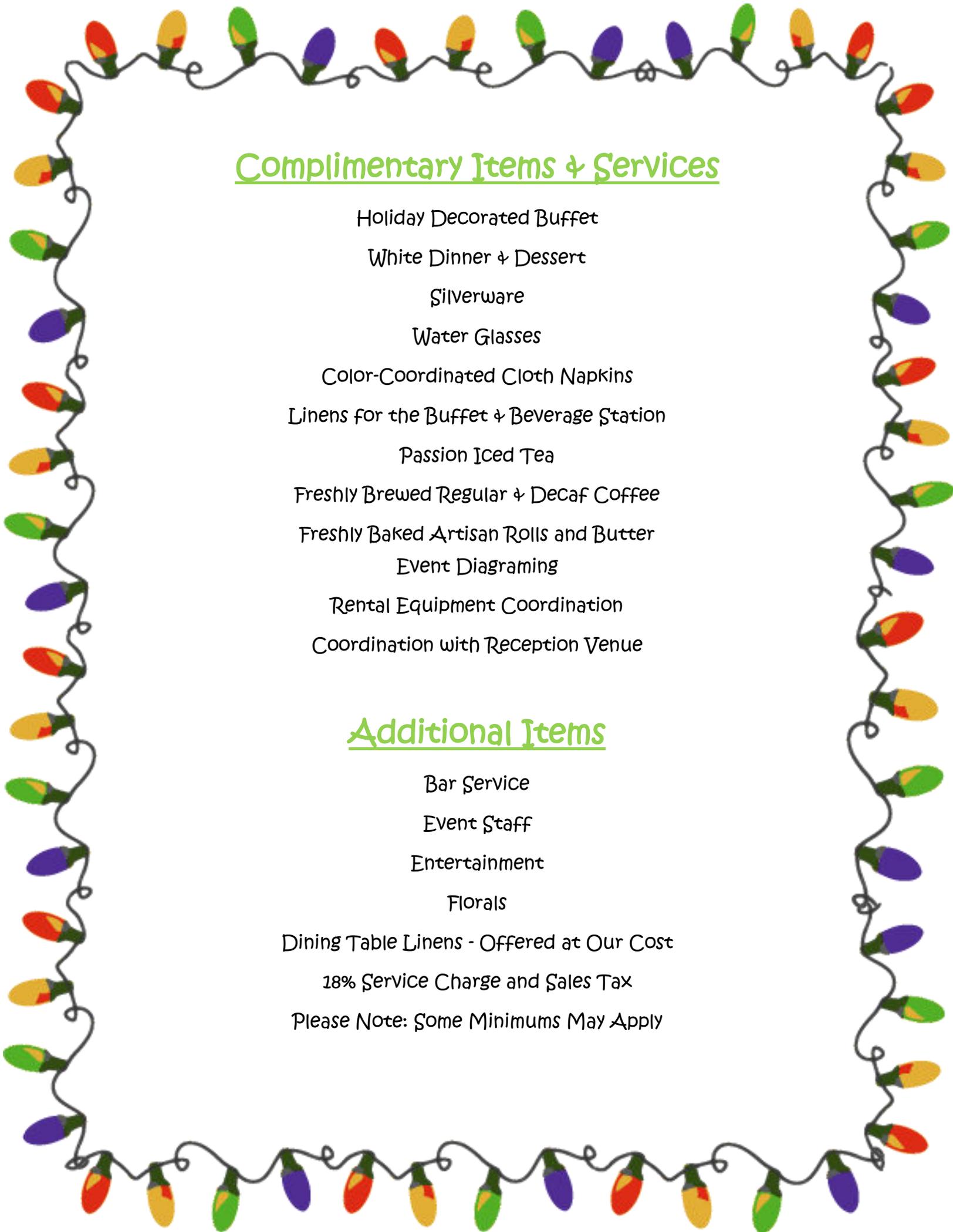


PersonalTouch dining
special events • catering

2017 Full Service Holiday Menus

9950 Scripps Lake Drive, San Diego, Ca 92131

www.PersonalTouchDining.com 858-638-0672



Complimentary Items & Services

Holiday Decorated Buffet

White Dinner & Dessert

Silverware

Water Glasses

Color-Coordinated Cloth Napkins

Linens for the Buffet & Beverage Station

Passion Iced Tea

Freshly Brewed Regular & Decaf Coffee

Freshly Baked Artisan Rolls and Butter

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



Holiday Seated Dinner

Choice of 3 Gourmet Tray Passed Hors d' Oeuvres

Choice of One Seated Salad

Tender Baby Greens

Candied Pecans, Bleu Cheese Crumbles, Shaved Red Onions & Orange Sesame Dressing
Presented in a Cucumber Ring

Roasted Beet & Mandarin Salad

Roasted Beets, Mandarin Oranges, Goat Cheese, Grape Tomatoes,
Toasted Almonds & Champagne Vinaigrette

Choice of Two Single Pre-Selected Entrees

Filet Mignon or Top Sirloin Steak Certified Angus Beef Char-Grilled & Served Medium

Choice of One Enhancement: Bleu Cheese Crumbles, Crushed Peppercorn Sauce,
Sautéed Mushrooms in Demi-Glace, Garlic Butter & Caramelized Onions,
Gorgonzola Butter or Balsamic Glace

Braised Beef Short Ribs Slow Roasted in Red Wine Demi-Glace

Roasted Pork Tenderloin Carved & Served with Mustard Jus

Pan-Seared Lamb Chops Finished with Balsamic Reduction

Cornbread Stuffed Pork Chops Topped with Cracked Peppercorn Sauce

Parmesan Crusted Chicken Topped with Rich Pesto Cream

Rosemary & Panko Crusted Chicken with Tomato Basil Jus

Roasted Garlic & Thyme Crusted Chicken with Chianti Reduction

Lemon Herb Chicken Topped with Lemon Basil Beurre Blanc & Capers

Romano Chicken Stuffed with Sautéed Spinach & Mushrooms

Grilled Salmon Topped with Tomato Basil Relish

Entrees Paired with Fresh, In Season Vegetables & Your Choice of One Side

Goat Cheese Whipped Potatoes

Herb Infused Pearl Cous Cous

Buttery Chive Whipped Potatoes

Truffle Mashed Potatoes



Santa Baby Buffet

Choice of 3 Tray Passed Hors d' Oeuvres

Choice of 1 Salad

Apple Cranberry Salad

Crisp Romaine, Dried Cranberries

✦ Granny Smith Apples

Accompanied by Champagne Vinaigrette

Choice of 1 Entrée

Turkey Pot Pie with Puff Pastry Crust

Pecan Crusted Chicken with Bourbon Cream

Cinnamon ✦ White Wine Braised Peach Chicken

Choice of 2 Sides

Rosemary Roasted Potatoes

Whipped Sweet Potatoes

Buttered Winter Vegetables

Cornbread Herb Stuffing

Green Beans

Garlic Mashed Potatoes



Winter Wonderland Buffet

Choice of 3 Gourmet Tray Passed Hors d' Oeuvres

Choice of 1 Salad

Pinenut Citrus Salad

Mixed Greens, Pinenuts, Mandarin Orange Slices & Citrus Vinaigrette

Spinach Pecan Salad

Candied Pecans, Bleu Cheese & Honey Balsamic Vinaigrette

Choice of 1 Carved Entree

Sweet & Spicy Glazed Ham

Apricot Stuffed Roasted Pork Loin

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

Shepard's Pie with Braised Short Rib

Choice of 2 Sides

Cranberry Apple Stuffing Whipped Sweet Potatoes

Sautéed Brussel Sprouts & Onions Mushroom & Pinenut Pilaf

Honey & Cinnamon Glazed Carrots Cheddar Au Gratin Potatoes



Deck the Halls Buffet

Choice of 3 Gourmet Tray Passed Hors d' Oeuvres

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

Herb & Butter Roasted Cornish Game Hen

Cranberry Glazed Turkey Breast

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

Butternut Squash in Brown Butter Applewood Bacon Whipped Potatoes Candied Yams

Rosemary Roasted Fingerling Potatoes Caramelized Onion & Walnut Stuffing

Pimento Cheese Potato Gratin

Small Plate Stations

Choice of 3 Gourmet Tray Passed Hors d' Oeuvres

Thai Peanut Chicken Satay

Served on Pad Thai Noodles

Smoked Gouda & Bacon Jam Beef Slider

Served with Parmesan Truffle Fries
& Sriracha Ketchup

Lobster Mac n' Cheese

Served with Bacon Cheese Bread

Mini Philly Cheesesteak

Accompanied by Home Made Kettle Chips

Brie & Blueberry Mini Grilled Cheese

Accompanied by Creamy Butternut Squash Bisque

Braised Beef Short Ribs in Demi Glaze

Served on Goat Cheese Whipped Potatoes

Herb Crusted Mahi Mahi

Topped with Mango Relish
Served on Cous Cous

Pulled Pork Slider

Accompanied by Sweet Potato Fries &
Spiced Pumpkin Dip

Bacon Wrapped Pork Tenderloin Skewers

Served on Caribbean Vegetables

Orange-Ginger Chicken

Served with Fried Rice & Wok'd Vegetables
in Chinese Take-Out Containers

Chicken & Waffle

Served with Garlic Butter & Maple Syrup

Herbed Chicken Roulade

Topped with Chimichurri Sauce
Accompanied by Parmesan Risotto

Teriyaki Salmon

Served on Sweet Grilled Pineapple
& Vegetable Fried Rice

Eggplant & Potato Gnocchi

Roasted Garlic, Eggplant, Asparagus,
Peppers, Parmesan & Pesto

Adobo Marinated Beef Sirloin

Topped With Roasted Red Pepper Pesto
Paired with Grilled Zucchini, Peppers & Cotija Cheese

Filet Medallion

Topped with Heirloom Tomatoes &
Bleu Cheese Crumbles
Served on a Bed of Caramelized Onions

Crab Cake

Served on Warm Flatbread with Goat Cheese & Fig Jam

Lamb Meatball & Tzatziki Slider

Served with Polenta Fries & Tomato Basil Dip

Spanish Style Spicy Shrimp Cocktail

Served with Tomato Corn Relish

Quinoa Salad

Warm Quinoa, Butternut Squash, Pecans & Kale
Served with Grilled Focaccia Bread

Fun Treats

Pumpkin Pie

Apple Pie

Cherry Pie

Holiday Shaped Cookies

Cupcakes - Vanilla, Chocolate, Carrot, Cake, Red Velvet



Tray Passed Hors d' Oeuvres

Baked Brie with Warm Apricot Sauce*

Tomato Basil Bisque Shooters *
Served with a Grilled Asiago Cheese Point

Panko Crusted Raviolis with Marinara *

Caramelized Pineapple & Jack Quesadillas *

Topped with Strawberry Cilantro Salsa

Risotto Fritters with Red Pepper Aioli *

Tomato Basil Bruschetta*

Roasted Red Pepper & Ricotta Crostini*

Fig Flatbread *

Spinach & Artichoke Stuffed Mushrooms *

Poblano Corn & Goat Cheese Quesadilla *

Thai Chicken Flatbread

Ahi Poke with Wasabi Cream

Mini Crab Cakes with Sriracha Aioli

Spicy Chipotle Shrimp Polenta Cakes

BBQ Chicken Flatbread

Cajun Shrimp Guacamole Bites

Brie & Bacon Jam Crostini

BBQ Short Rib Sliders with Feta & Arugula

Sirloin & Gorgonzola Stuffed Mushrooms

Applewood Bacon Wrapped Medjool Dates

Panko Chicken Skewers

Spicy Peanut Drizzle

Bacon & Caramelized Onion Stuffed Mushrooms

Mini Beef Sliders with Gouda & Bacon Jam

Mini Beef Sliders with Crisp Bacon &
Creamed Bleu Cheese

Mac n' Cheese Bites with Bacon Aioli

Shrimp & Andouille Sausage Skewers

Coconut Shrimp with Mango Puree

Chicken Cordon Bleu Croquettes

Mini Italian Meatballs with Parmesan

Chicken & Waffle Bites

Smoked Salmon on Bagel Round

Chimichurri Beef on Garlic Toasts

Mini Carnitas Taco with Cilantro & Guacamole

Lamb Meatball with Tangy Tzatziki Sauce

Chinese Chicken Wonton Tacos

Sesame Beef Skewers

*** Vegetarian**



Stationary 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



Stationary 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



Stationary 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



Stationary 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 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