



FOOD FANATICS
WITH A PASSION FOR PERFECTION

Holiday Menus
for The Purple Orchid

Thank you for your interest in A Tasteful Affair Catering
for your upcoming event at The Purple Orchid

The owner, general manager and executive chef of A Tasteful Affair have over 25 years of combined experience in the food service industry. We love what we do and we are dedicated to providing the finest gourmet catering at reasonable prices. Our professionally trained Executive Chef and his team of culinary experts prepare their menus using only the finest and freshest ingredients. Our serving staff is handpicked for their professionalism and their ability to provide excellent customer service. We believe presentation is just as important as superb food. From beautiful buffet displays, to hand-folded napkins and artfully plated food, we make every detail a priority.

The menus within are designed for buffet service. Included in the price are three attendants, china plates, silverware, tablecloths, and linen napkins. Please inquire additional service.



**SEASONAL
HOLIDAY MENU**

HORS D'OEUVRE

(PLEASE SELECT TWO)

Bleu Cheese Stuffed Endive

Bleu cheese cream with crumbled bacon and chives piped on Belgian endive, topped with toasted hazelnuts

Wrap and Roll Basil Pinwheels

Rolled tortillas with turkey breast, herbed cheese, basil leaves and oregano roasted red peppers

Fire Roasted Tomato Soup Sippers

Tomatoes simmered with garlic, basil, vodka and cream, served warm in a small shot glass

Chipotle Chicken Toastadas

Shredded chipotle chicken topped with cilantro avocado crema on flour tortillas

Steakhouse Bruschetta

Golden toasted baguettes with bleu cheese cream, grilled New York steak strips, diced tomatoes and basil chiffonade

Cranberry Meatballs

Tender beef meatballs with a cranberry chili glaze

Asian Vegetable Strudel

Shiitake mushrooms, shredded carrots, green onions and napa cabbage in phyllo purses with fresh ginger and toasted sesame seed oil

Fall Cheese Platter

A selection of domestic and international cheeses with dried fruits, nuts, figs, grapes, crackers and breads

SALAD

(PLEASE SELECT ONE)

Baby Greens with Lemon Tarragon Vinaigrette

Tender baby greens with pear tomatoes, cucumbers, goat cheese and pine nuts tossed with a lemon tarragon vinaigrette

Pear Arugula Salad

Fresh arugula, roasted pears, dried cranberries, candied pecans and crumbled gorgonzola with our signature balsamic vinaigrette

Mixed Greens with Raspberry Vinaigrette

Fresh spring greens tossed with our signature raspberry vinaigrette, sugared walnuts, fresh raspberries and mandarin oranges

ENTREE

(PLEASE SELECT TWO)

All entrees include freshly baked rolls or sliced rustic breads with sweet cream butter

Cherry Stuffed Chicken

Breast of chicken with a cherry almond stuffing lightly breaded in panko and served with a cherry gravy

Grilled Chicken Breast with Dried Fruit Stuffing

Herb seasoned breast of chicken with dried tart cherry, apricot and fig, served with pan gravy

Grilled Angus Ribeye

With a cabernet demi-glace and bleu cheese crumbles

Angus Beef Tenderloin

Stuffed with caramelized onions and mushrooms, finished with a mushroom demi-glace

Pan Seared Pork Tenderloin

With cider gravy and apple compote

VEGETABLE

(PLEASE SELECT ONE)

Glazed Carrots

Green Beans and Carrots with Citrus Hazelnut Gremolata

Green beans and toasted hazelnuts with an orange, lemon, and garlic gremolata

Green Beans and Mushrooms

Green Beans with Carrots and Almonds

Green Beans with Meyer Lemon Vinaigrette and Parmesan Breadcrumbs

Glazed Acorn Squash

With a balsamic reduction

Caramelized Garlic and Seared Broccoli

STARCH

(PLEASE SELECT ONE)

Mashed Sweet Potatoes

With toasted pecans

Twice Cooked Potatoes

Potatoes Au Gratin

Layers of potatoes and onion baked with a creamy cheddar cheese sauce

Potatoes Daphenous

Rosemary Roasted Red Potatoes

DESSERT

(PLEASE SELECT ONE)

Fresh Fruit Tart

With a white chocolate drizzle

Spiced Pumpkin Cheesecake

Baked Apple in Pastry

Cored apple filled with brown sugar and cinnamon then wrapped in flakey pastry and baked.
Served with cinnamon whipped cream

Tiramisu

Layers of espresso drenched sponge cake divided by marscarpone cream, dusted with cocoa powder

Chocolate Raspberry Torte

With raspberry coulis and English sauce