

Eisenhauer's Holiday Menu

Traditional

\$37.50

Roasted Bosc Pear Friscee Salad

Roasted Bosc pears on friscee and romaine greens with a balsamic reduction drizzle topped with goat cheese and finely chopped pistachios.

Roasted Turkey with Gravy

House Made Stuffing

Seasonal Roasted Vegetables

Sections of zucchini, carrots, bell peppers, portobello mushrooms, cauliflower, onions, roasted in olive oil and herb seasoning.

Yukon Gold Garlic Mashed Potatoes

Yukon gold potatoes, roasted garlic, cream, butter, seasoning.

Fresh Baked Dinner Rolls w/Butter

**Add Honey Baked Ham for \$7 pp*

Holiday Feast

\$47.50 pp

Roasted Bosc Pear Friscee Salad

Roasted Bosc pears on friscee and romaine greens with a balsamic reduction drizzle topped with goat cheese and finely chopped pistachios.

Sherry Braised Short Ribs

seared beef short ribs, baked slowly in root vegetables, spices, and beef stock served with a reduction of simmered broth

Monterey Chicken Roll w/Champagne Sauce

butterflied chicken breast rolled up with spinach, onion, Swiss cheese, and breadcrumbs

baked with champagne, cream and chicken stock

Pappardelle Pasta

*with cherry tomatoes, shucked corn, zucchini, snap peas, basil, mint and chives
in a light olive oil and garlic sauce. VEGETARIAN*

Seasonal Roasted Vegetables

*Sections of zucchini, carrots, bell peppers, portobello mushrooms, cauliflower,
onions, roasted in olive oil and herb seasoning.*

Scallop Potato Cake

*Layered thinly-sliced Yukon gold potatoes, garlic, thyme, cream, Gruyere and Parmesan cheese,
presented cake style with a cream sauce. VEGETARIAN*

Holiday Specialty Platters & Hors D'oeuvres

\$58.50 pp

Mediterranean Bruschetta Display

*Variety of Cheeses, Tomato Bruschetta, Moroccan Eggplant Dip, Roasted Vegetables, Hummus, and
Candied Nuts. Served with Pita Points, Crostinis and Crackers.*

VEGAN/VEGETARIAN OPTIONS

Potato & Pea Samosa with Mint Cilantro Sauce & Mango/Tamarin Chutney

*Indian style fried dough filled with diced potatoes, peas, minced jalapeno pepper, onion, and spices
served with dipping sauce of mint, lemon juice, garlic, jalapeno, and ginger root. VEGAN*

Mushroom Croustades

*toasted bread cups filled with sautéed mushrooms in cream, shallots, lemon juice, parsley
and chives garnished with shredded parmesan cheese. VEGETARIAN*

Asian Meatball with Snow Pea Pick

*baked bite-size meatballs made of ground pork, sweet Italian sausage, ginger, shallots, water chestnuts,
soy sauce, and cilantro presented on snow pea picks with Asian sweet dipping.*

Pesto & Pine Nut Stuffed Mushrooms

*small mushrooms baked with basil, garlic, pine nuts, panko breadcrumbs
and an olive oil drizzle. VEGETARIAN*

Bacon Wrapped Dates with Blue & Goat Cheese

pitted Medjool date filled with blended blue and goat cheese wrapped

with hickory-smoked bacon & oven roasted.

Spicy Chicken Flauta w/Avocado Cream & Queso Fresco Crumbles

shredded roasted chicken with chopped bell pepper, jalapeno pepper, red onion, garlic seasoning, and salsa roja in a crisp-fried flour tortilla garnished with avocado cream and queso fresco crumble.

Assorted Holiday Dessert Selections

Chef's Seasonal Favorites!

\$7.50 pp (2 pieces per person)

Eisenhauer's Catering

149 W Hendy Ave Sunnyvale Ca 94086

408.900.8125 www.eisenhauerscatering.com

*Family style holiday menu packages. Created for fun and festive gatherings to accommodate groups of any size
minimum group size is 15 people. 22% Service Fee is added for delivery and setup*