Thank you for considering Eat Your Heart Out Catering Company, Inc.

You will find in this packet several typical menus, additional options, and other pertinent information to assist you in planning your holiday dinner party. Please know that we welcome your suggestions and we would be happy to custom design a holiday dinner party for you.

Please contact me or our Event Coordinator, Chloe Fennell. We would be happy to answer any questions and meet with you to show you photographs of our beautiful presentations.

Our prices are stable; we can guarantee prices up to six months in advance. We look forward to hearing from you!

From the Heart,

Monica Grinnell, President

Catering and Event Services
1230 SE 7th Avenue 503 232 4408 phone
Portland, OR 97214 503 232 0778 fax
eatyourheartout.biz party@eatyourheartout.biz
**Fall Feast**

**Hors d’oeuvres**
- Vegetable crudite with a spinach dip
- Prawns with a citrus cocktail sauce
- Caramelized onion and Gorgonzola baby quiche

**Buffet**
- Grilled chicken wrapped with proscuitto with a herbed aioli
- Classic baked salmon garnished with dill and surrounded with lemon slices

**Elegant Winter Evening**

**Hors d’oeuvres**
- Gougere puffs filled with dried cranberries, green onions, mint, and cheddar cheese
- Warm crab and lemon dip with breadsticks
- Black olive tapenade with vegetable crudite

**Buffet**
- Roasted pork tenderloin served with Hood River apple and pear chutney
- Baked salmon filet with lemons and an herbed aioli sauce

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January 12th, 2015
**Classic Holiday Dinner**

**Hors d’oeuvres**
- Prawns on ice with citrus cocktail sauce
- Brandied chicken liver pâté served with housemade Swedish rye bread and cornichons
- Roasted baby new potatoes filled with sour cream, bacon, and chives

**Buffet**
- Roasted turkey served with gravy and cranberry sauce
- Wild rice stuffing with dried fruits and nuts

**Baby, It’s Cold Outside**

**Hors d’oeuvres**
- Crab cakes topped with remoulade sauce
- Roasted baby new potatoes filled with sour cream and caviar
- Stuffed mushrooms with lemon, almonds, parsley, and brown bread

**Buffet**
- Molasses glazed pork loin stuffed with winter fruits
- Chicken pot pie filled with apples and roasted fennel and topped with a gruyère crust

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January 12th, 2015
**The Big Night**

**Hors d’oeuvres**
Antipasto of sliced cured meats, fine cheeses, marinated and pickled vegetables

**Buffet**
Housemade Bolognese lasagna
Penne pasta primavera tossed in a white sauce
Roasted winter vegetables

Mixed greens with Gorgonzola, sliced pears, crushed hazelnuts, and tossed with a balsamic dressing
Baby spinach salad with slivers of red onions, wedges of orange, and pine nuts tossed in a blood orange vinaigrette
Artisan bread and butter
Assorted biscotti

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**Other Menus Available Upon Request**

- Holiday Tea
- A Hanukkah Feast
- Mexican Holiday
- Salute! Food and Wine Dinner

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