

Holiday Dinners

To the Host and Hostess



**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
Portland, OR 97214
eatyourheartout.biz

503 232 4408 phone
503 232 0778 fax
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

Scalloped potatoes

Lightly cooked green beans tossed with lemon-pepper butter and topped with crumbled bacon and blue cheese

Caesar with whole romaine leaves, large croutons, and shaved Parmesan

Artisan bread and butter

Cranberry and pear crisp served with housemade whipped cream

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

Roasted asparagus sprinkled with sea salt and black pepper

Potato and fennel gratin

Butter lettuce salad with dried cherries and applewood-smoked bacon tossed with a Roquefort vinaigrette

Artisan bread and butter

Pear and berry cobbler served with vanilla bean ice cream



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January 12th, 2015

Classic Holiday Dinner



Hors d'oeuvres

Prawns on ice with citrus cocktail sauce

Brandied chicken liver pate 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

Big sugar ham with blood orange glaze, served with gourmet mustards

Mashed potatoes with aged cheddar and applewood bacon bits

Greens tossed with Asian pears, candied hazelnuts, Gorgonzola, and a pomegranate vinaigrette

Cornbread and butter

Pumpkin and pecan pies

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 gruyere crust

Sweet onion bake

Roasted garnet yams and sweet potatoes tossed with butter and fresh herbs

Frisee winter bread salad with sautéed leeks and oven dried tomatoes

Classic Caesar salad with whole romaine leaves, rustic croutons, and shaved Parmesan

Artisan bread and butter

Warm apple, cherry, and ginger bake



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The Big Night



Hors d'oeuvres

Antipasto of sliced cured meats, fine cheeses, marinated and pickled vegetables

Mixed greens with Gorgonzola, sliced pears, crushed hazelnuts, and tossed with a balsamic dressing

Buffet

Housemade Bolognese lasagna

Penne pasta primavera tossed in a white sauce

Roasted winter vegetables

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Other Menus Available Upon Request

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



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