

*At Your Service Catering & Event Planning*  
*2016 Holiday Packages*



*17950 Preston Rd., Suite 140 • Dallas, Texas 75252*  
*Office: 972-272-7770*  
*[www.AYSCatering.com](http://www.AYSCatering.com)*

## *At Your Service Catering and Event Planning*

*has created several menus  
that will fulfill your holiday entertaining needs!*



*Each menu is paired with desserts that compliment the meal,  
but you are welcome to bring your suggestions to the table!*



*We are dedicated to providing you with the freshest food,  
gourmet selections, first class service, &  
catering staff that will ensure a successful event!*



*Happy Holidays !*

# Holiday Packages

## Home For The Holidays

*Herb Roasted Turkey w/Pan Gravy*

*Maple Glazed Sliced Ham*

*Southern Cornbread Dressing*

*Traditional Green Bean Casserole*

*Garlic Mashed Potatoes*

*Rolls & Butter*

*Banana Cream Pie*

**Lunch Price @\$18++ per person**

**Dinner Price @\$22 ++per person**



## Deck The Halls

*Sliced Honey Glazed Ham w/ Cranberry Chutney*

*Grilled Chicken Breast w/ Caramelized Onions, Mushrooms, & Herbed Port Jus*

*Scalloped Potatoes*

*Cornbread Stuffing*

*Green Beans Almandine*

*Rolls & Butter*

*Apple Pie*

**Lunch Price @\$21++per person**

**Dinner Price @\$26 ++per person**



## Sleigh Ride

*Black Forest Ham en Croute*

*Sliced Roasted Pork Tenderloin*

*Cranberry Stuffing*

*Buttermilk Mashed Potatoes*

*Candied Yams*

*Carrots, Zucchini & Squash Medley*

*Rolls & Butter*

*Pumpkin Pie*

**Lunch Price @\$26 ++per person**

**Dinner Price @\$29 ++per person**

## Silver Bells

*Roasted Herb Turkey Breast  
With Shallot Gravy*

*Sliced Flat-Iron Steak w/  
Mushroom Demi Glace*

*Asparagus Mashed Potatoes*

*Roasted Winter Root Vegetables*

*Rolls & Butter*

*German Chocolate Cake*

**Lunch Price @\$32++per person**

**Dinner Price @\$36++ per person**

*Choice of One (1) Beverage: Tea, Lemonade or Holiday Punch—Additional \$2 Per Person*

*\*Minimum of 25 Guests Per Order\*. Add \$3 Per Person Under 25 Guests\**

# *Holiday Cocktail*

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# *Reception Packages*

## Bronze

Choice of

- 2 Cold Hors D' Oeuvres
- 2 Hot Hors D' Oeuvres
- 2 Specialty Displays
- 1 Dessert

**Menu @\$26++ per person**

## Silver

Choice of

- 2 Cold Hors D' Oeuvres
- 2 Hot Hors D' Oeuvres
- 2 Specialty Displays
- 1 Chef Attended or Carving Station
- 1 Dessert

**Menu @\$36++ per person**



## Gold

Choice of

- 2 Cold Hors D' Oeuvres
- 3 Hot Hors D' Oeuvres
- 2 Specialty Displays
- 3 Passed Hors D' Oeuvres
- 1 Chef Attended Station
- 1 Premium Carving Station
- 1 Dessert

**Menu @\$46++ per person**

## Platinum

Choice of

- 2 Cold Hors D' Oeuvres
- 3 Hot Hors D' Oeuvres
- 2 Specialty Displays
- 3 Passed Hors D' Oeuvres
- 2 Chef Attended Stations
- 1 Premium Carving Station
- 1 Dessert

**Menu @\$56++ per person**



Choice of One (1) Beverage: Tea, Lemonade or Holiday Punch—Additional \$2 Per Person  
\*Minimum of 25 Guests Per Order\*. Add \$3 Per Person Under 25 Guests\*

# *Hors D' Oeuvres*



## ***Cold Hors D Oeuvres***

*Smoked Turkey on a Mini Cheese Biscuit with Cranberry Relish*  
*English Cucumber Topped with a Pan Seared Sea Scallop*  
*Smoked Atlantic Salmon Rosette on Toasted French Baguette*  
*Chilled Large Shrimp Cocktail with Spicy Cocktail Sauce*  
*Warm Potato Pancakes with American Sturgeon Caviar and Sour Cream*  
*Pepper Flank Steak Skewers with Whiskey Sauce*  
*Blackened Chicken Medallions with Guacamole & Sour Cream*  
*Sliced Prosciutto Ham & Steamed Asparagus with Sun dried Tomato Parmesan Spread*  
*Artichoke Hearts Filled with Marinated Grilled Vegetables*  
*Sun Dried Tomato, Spiced Olives & Boursin Bruschetta with Fresh Basil Leaves*  
*Smoked Salmon Rosettes in Tart Shells*  
*Prosciutto Ham Wrapped Around Hearts of Palm*  
*Beef Tenderloin Medallion with Horseradish Cream on Toasted Baguettes*  
*Shrimp Cocktail with Caper Dill Cream on Cucumber*

## ***Hot Hors D Oeuvres***

*Scallop Wrapped with Crisp Bacon*  
*Crab and Cream Cheese Stuffed Won Tons*  
*Southwestern Mini Crab Cakes, Remoulade Sauce*  
*Swedish Meatballs*  
*Beef Sate' Thai Style with Ginger and Lemongrass*  
*Italian Sausage Wrapped in Puff Pastry with Pesto and Olives*  
*Baby New Potatoes Stuffed with Smoked Sausage, Spinach and Cheddar*  
*Miniature Beef Wellington Filled with Mushroom Duxelle*  
*Chicken Cordon Bleu with Alfredo Sauce*  
*Almond Crusted Chicken Fingers with Honey Mustard*  
*Baked Phyllo Pouch Filled with Spicy Chicken, Cheese And Tomato*  
*Spinach and Goat Cheese Tartlets*  
*Five Mushroom and Swiss Tartlet*  
*Spinach and Feta Spanikopita Triangles*  
*Fried Marinated Goat Cheese with Cornflake Crust & Pesto Marinara*  
*Fire Roasted Jalapeno & Wisconsin Cheddar with Potato Crust*  
*Edamame Wontons with Sweet Chili Sauce*



# *Specialty Displays*



## *Sliced Fresh Fruit*

*Honeydew, Cantaloupe, Pineapple, Watermelon, Grapes, Oranges and Strawberries*

## *Domestic Cheeses*

*Swiss, Cheddar, Pepper Jack, Provolone and Havarti with Crackers and Lavosh Cracker Bread*

## *Baked Brie En Croute Filled with Fresh Herb Pesto*

## *Vegetable Crudités and Dips*

*Carrots, Celery, Cucumber, Cauliflower, Cherry Tomatoes*

## *Old World Breads with Assorted Dips and Spreads*

*Sundried Tomato Artichoke Parmesan Dip, Southwest Ham Spread, Roasted Garlic Olive Oil and Butter Balls*

## *Chicken Caesar Salad and Focaccia Bread Display*

## *Mashed Potato or Gourmet Macaroni Bar with Martini Glasses*

*Roasted Garlic Mashed Potatoes with Creamed Gravy or Five Cheese Macaroni with Bacon Bits, Steamed Broccoli, Sour Cream, Cheddar Cheese, Scallions, Tomatoes and Butter, Mini Chicken Tenders*

## *Atlantic Smoked Salmon Display*

*Traditional Condiments and Sliced Toasted Baguettes*

## *Nacho or Taco Bar*

*Seasoned Ground Beef or Shredded Chicken, Tortilla Chips or Warm Flour Tortillas with Toppings of Salsa, Sour Cream, Tomatoes, Olives, Scallions, Pickled Jalapenos and Queso*

## *Ice Cream Sundae Bar*

*To Include Chopped Nuts, Marshmallows, Sweet Whipped Cream, Strawberries, Crumbled Oreos, Toasted Coconut, Chocolate Chips, M&M's, Fruit Sauces*

## *S' mores and Hot Cocoa Bar*

*Graham Crackers, Chocolate Bar and Marshmallows Served with Hot Cocoa and Toppings to Include Shaved Chocolate, Whipped Cream, Crushed Peppermint, Cinnamon and Marshmallows*



## *Chef Attended Stations*



### *Pasta and Salad Station*

*Tortellini and Bow Tie Pasta Served with Alfredo and House Tomato Sauce,  
Fresh Vegetables, Crushed Red Pepper, Black Olives & Parmesan Cheese  
Mixed Greens with Carrots, Cucumber, Tomatoes, Croutons and Cheese with Ranch and Italian Dressings*

### *Southwestern Fajita Station*

*Marinated Beef and Chicken Fajitas, Sautéed with Onion, Tri-colored Bell Peppers  
Served with Flour Tortillas, Sour Cream, Guacamole, Pico De Gallo, Tortilla Chips and Salsa Rojo*

### *Texas BBQ Station*

*Beef Brisket, Mesquite Chicken, and Smoked Sausage, House BBQ Sauce, Sliced Rolls and Assorted Relishes*

### *Lettuce Wrap Station*

*Bibb Lettuce, Hoisin Glazed Steak, Sesame Chicken, Shredded Carrots, Julienne Broccoli, Scallions, Lime Wedges, Roasted Peanuts, Hoisin Sauce, Sriacha Sauce, Soy and Pickled Ginger Sauces*

## *Chef Attended Carving Stations*



### *Sugar Cured Bone in Ham*

*Slow Roasted Turkey Breast "Or" Smoked Turkey Breast  
Cranberry Orange Relish*

### *Triple Nut Crusted Roast Pork Loin*

### *Slow Roasted Baron of Beef*

*Whole Roasted Tenderloin of Beef (Premium)  
with Au Jus & Horseradish Cream*

### *Classical Beef Wellington (Premium)*

*Filled with Mushroom Duxelle, Goose Liver and Prosciutto Ham. Natural Demi Glaze*

### *Prime Rib (Premium)*

*with Au Jus and Horseradish Cream*

*\*Carving Stations Include Mayonnaise, Mustards and Assorted Sliced Rolls\**

# *Holiday Buffets*



## Salads

*Baby Spinach with Raspberries, Red Onions, Sunflower Seeds and Feta Cheese with Raspberry Vinaigrette*

*Mixed Greens with Dried Cranberries, Pecans and Gorgonzola Cheese with Cranberry Balsamic Dressing*

*Mixed Greens with Pears, Red Onions, Toasted Walnuts and Bleu Cheese with Champagne Vinaigrette*

*Mixed Greens with Carrots, Cucumber, Tomato and Cheese with Ranch and Italian Dressing*

## Entrees

*Roasted Turkey Breast with Giblet Gravy*

*Glazed Virginia Spiral Ham Steak*

*Stuffed Chicken Divan with a Sherry Dijon Sauce*

*Pecan Crusted Chicken with Grand Marnier Sauce*

*Roasted Porkloin with Apricot and Cranberry Relish*

*Ginger and Lemon Glazed Salmon Filet*

*Beef Burgundy in a Red Wine Demi Glaze*

*All Entrees are Served with Asiago Mashed Potatoes and Corn Bread Stuffing, Seasonal Grilled Vegetables or Caramelized Carrots, Fresh Baked Rolls and Butter*

## Desserts

*Choice of Two (2)*

*Chocolate Cake, Raspberry Cheesecake, Carrot Cake, Pecan Pie, Apple Pie  
Or Traditional Busche Noel*

*Beverages to Include Iced Tea and Holiday Punch*



*One Entrée Lunch Buffet \$21++ Per Person*

*Two Entrée Lunch Buffet \$25++ Per Person*

*One Entrée Dinner Buffet \$26++ Per Person*

*Two Entrée Dinner Buffet \$30 Per Person*

*Substitute One Entrée for a Carving Station - Additional \$5++ Per Person*

*\*Minimum of 25 Guests\*. Add \$2 Per Person Under 25 Guests\**