

HOLIDAY MENUS

At Your Service Catering & Event Planning
2017 Holiday Packages



17950 Preston Rd., Suite 140 • Dallas, Texas 75252
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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 @\$22 ++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 @\$30 ++per person

Dinner Price @\$34 ++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 @\$34 ++per person

Dinner Price @\$38++ 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

&

Reception Packages

Bronze

Choice of

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

Menu @\$32++ 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 @\$42++ 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 @\$59++ 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 @\$69++ 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

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

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