

Holiday Party

Tray Passed Hors d'Oeuvres

Salads

Beet Salad

baby beet, arugula, Laura Chantal goat cheese, champagne vinaigrette

Tomato Salad

fresh heirloom cherry tomato, mozzarella, cucumbers, green goddess

Berry & Tomato Salad

fresh heirloom cherry tomato, cranberries, shallots, feta, sunflower seeds, fresh basil,
white balsamic reduction

Pastas

Garganelli

garganelli, pork sausage, parmesan, fennel seeds

Penne Pomodoro

fresh tomato, basil, garlic

Farfalle

farfalle, vodka, marinara, cream, parmesan

Beef

Prime Beef Tenderloin

on crostini with duxelles & horseradish mustard sauce

Filet Mignon Bite

on egg noodle with bordelaise & crumbled blue cheese

Beef Shortrib

with red wine and rosemary reduction

Seafood

Fresh Halibut

with red wine verjus reduction on jasmine rice

Sautéed Shrimp

with avocado purée & siracha cream

Sea Scallop

on mushroom risotto & drizzled with truffle oil

Poultry & Pork

Roasted Rosemary Chicken

on sage sausage stuffing and vegetable gravy

Oven Roasted Herbed Turkey Breast

on mashed potato with an italian sausage & porcini mushroom cream sauce

Pork Tenderloin

with pink lady apple & smoked paprika chutney on sweet potato puree

Stationary Appetizer Table

Antipasta Squares

ham, provolone, salami, roasted red pepper

Bruschetta

tomato concasse on crustini

Relish Trays

variety of olives, pickles, vegetables, artichoke heart, peppers,
speared cheeses & heirloom baby grape tomatoes.

Stationary Dessert Table

Assorted Cookies, Tarts,
Cakes, Cupcakes, Fresh Fruit Skewers

Choose any items above and email craig@bravoevents-online.com or call Craig @ 562-305-3797 for pricing, please include number of guests.