

# Holiday Entertaining



## Social Parties

### Cocktail Party

Crudités of Vegetables, Cheese & Crackers, Holiday Canapés, Cherry Waldorf Profiteroles & Fabulous Torta  
\$32.50 Per Guest

### Dinner Party

#### Hors d'oeuvres

Imported Cheeses, Champagne Grapes, Crudite & Dip

#### Dinner

Fabulous Salad & Artisan Breads  
Roast Filet Mignon w/ Cabernet Sauce  
Tri-Color Roasted Rosemary Potato & Asparagus

#### Dessert

Holiday Pastry, Cookies & Fresh Fruits  
\$65.00 Per Guest

## Business Parties

**Hot & Cold Buffet** \$17.50

Two Salads, Italian Hero, Pasta, Chicken Entrée, Vegetable Medley & Holiday Cookies

**Hot Buffet Luncheon** \$19.50

Two Salads, Breads, Pasta, Chicken Entrée, Vegetable Medley, Roast Pork Loin or Pepper Steak & Holiday Cookies

**Classic Charcuterie** \$15.75

Three Salads, Breads, Ham, Roast Turkey, Roast Beef, Salami, Swiss & Cheddar Cheeses, Condiments, Toppings and Holiday Cookies  
- Buffet Pricing Based on 20 Guests or More

**Plan Early & Reserve Your Dates!**

## Optional Services to Enhance Your Party

**Hors d'oeuvres, Entrees, Displays, Seafood Bars, Chocolate Fountains, Sweets & More!**

**Staff** ~ Servers, Bartender, Chef & Utility

**Rentals** ~ Holiday Buffet Linen, Hors d'oeuvre & Buffet Platters, Chaffing Dishes, China, Flatware, Glassware, Linen Napkins, Tables & Chairs

**Flowers** ~ Designer Holiday Flowers

**Bar Service** ~ Mixers, Soda, Juice, Fruit & Ice

**Entertainment** ~ Variety of Selections to Compliment Your Event

**1.800.365.4747 Serving New Jersey & New York [www.fab-foods.com](http://www.fab-foods.com)**

# Holiday Parties

## **Wine & Cheese**

Serves up to 20 or More

Imported & Domestic Cheeses

Served w/ Crackers, Croutons & Fresh Fruit

### **Beverages**

Selection of Red & White Wines, Champagne, Spring & Sparkling Waters and Soft Drinks

**Event Staffing** - Servers to Service Bar & Cheese

**Event Rentals** - Optional Based on Your Needs

**Supplies** - Cocktail Napkins, Ice & Bar Supplies

**Flowers** - Floral Accents for Cheeses & Bar

## **Champagne & Hors d'oeuvres**

Serves up to 20 or More

Butler Passed Champagne & Hors d'oeuvre Trio

### **Event Services**

Event Staffing, Glassware & Serving Platters

## **Cocktail Parties**

Serves up to 20 or More

### **Butler Passed Hors d'oeuvres**

Collection of Six Fabulous Hors d'oeuvres

### **Beverage Service**

Special Cocktail, Champagne, Wines & Sparkling Water Passed Butler Style on Silver Platters

### **Event Rentals**

Serving Trays, Platters & Glassware

### **Event Staffing**

Servers, Bartender and Utility Staff

### **Flowers**

Floral Accents for Passing Trays

## **Champagne Brunch**

Butler Passed Flutes of Mimosa

Fabulous Croissants, Smoked Salmon Frittata,

Miniature Yogurt, Fruit & Granola Parfaits

Juice & Coffee Service

### **Event Services**

Event Staffing & Glassware & Serving Platters

## **Sandwich Lunch**

Fabulous Gourmet Sandwiches Prepared on Breads, Fricelles & Tortillas Dressed w/ Toppings

Cold Pasta Primavera Salad

Mixed Garden Greens w/ Balsamic Dressing

Fresh Baked Holiday Cookies

Fresh Fruit Salad

## **Fabulous Cocktail Party** - Serves up to 20 or More

### **Hors d'oeuvres**

Collection Passed Butler Style

Smoked Salmon ~ Dill Crème Fraiche & Caviar

Tortilla Straws

Pepper Beef, Micro Greens & Horseradish Sauce

Coconut Chicken

Served w/ Pineapple Cherry Dipping Sauce

Profiteroles

Stuffed w/ Cherry Chicken Apple Waldorf Salad

Chicken Pot Pie ~ Fabulous Petite Tarts

Tuna Tartar

Seared with Black & White Sesame Seeds & Wasabi

### **Hors d'oeuvre Table**

Imported Cheese & Fresh Fruits

Served with Grapes, Berries, Crackers & Crisps

Crudités of Fresh Vegetables

Parsley Pecan & Sun-Dried Tomato Dip

Fabulous Torta

Dried Cherries, Walnuts, Mascarpone & Fricelle

Champagne Grapes

Whipped Pistachio Ricotta Cheese & Cranberry Goat

### **Action Station**

New York Strip Carving Station

Horseradish Aioli & Petite Breads

Roasted Fingerling Potato Bar

Sour Cream, Bacon, Chives, Cheddar & Blue Cheese

Fabulous Pasta

Penne Pasta Marinara & Green and White Tortellini

Creamy Basil Pesto Served w/Grissini & Focaccia

### **Desserts**

Miniature Holiday Pastries, Cookies & Tarts

Chocolate Pot de Crème ~ Orange Zest Crème

Truffles ~ Mocha Powder Dusted

Fabulous Coffee ~ Coffee and Herbal Tea

### **Event Staffing**

Servers, Bartenders, Chef and Utility Staff

### **Event Rentals**

Bar Glassware, Fabulous Platters & Serving Trays

### **Supplies**

Cocktail Napkins, Ice, Bar Supplies & Garnish

### **Flowers**

Floral for Hors d'oeuvre Table, Platters & Bar

**Our Designers will assist you with your planning and help you create a Fabulous Event within your budget! Call 1-800-365-4747**

# Holiday A La Carte

## Appetizers a la Carte

Smoked Salmon Pillows	12/\$24
Chicken Pot Pies	12/\$24
Portabella & Chevre Miniature Brioche	12/\$24
Champagne Grape Collection	12/\$18
Cranberry Walnut Mascarpone Torta	\$45
Eggplant Capanata	\$45
Raspberry Walnut Baked Brie	\$45 / \$75
Jumbo Shrimp Cocktail	12/\$30
Traditional Cocktail Sauce & Garnish	
Classic Seafood Salad	Qt. / \$18
Shrimp, Calamari & Baccala in Herb Lemon Oil	
Grilled Calamari Salad	Qt. / \$14
Antipasto	Domestic \$75 / Artisan \$125
Meats, Cheese, Vegetables, Focaccia & Olive Oil	
Caviar Display	MP
Traditional Garnish & Toast (All Varieties Available)	
Lobster Brioche	12 / \$75
Fabulous Lobster Salad on Petite Brioche	
Baked Brie	\$45 / \$75
Raspberries & Almonds Baked in Pastry	
Apricot & Walnuts Baked in Pastry	
Fresh Vegetables	\$45
Spinach Dip & Roasted Red Pepper Aioli	
Cheese	Domestic \$75 / Artisan \$125
Specialty Cheese, Fruits, Crackers & Garnish	

## Soups a la carte

Roasted Squash Bisque	Qt. / \$6.75
Lobster Bisque	Qt./ \$11.75

## Salads

-Color	Tri \$28
Reggiano & Lemon Basil Dressing	
Classic Caesar	\$28
Herb Croutons, Grated Cheese & Caesar Dressing	
Organic Garden Greens	\$32
Walnuts, Cranberries & Cherry Tomato with Champagne Dressing	
Caramelized Apple Salad	\$38
Watercress, Endive, Brie & Dijon Dressing	
Roasted Pear Salad	\$38
Arugula, Gorgonzola & White Balsamic Dressing	
Salad Portions Serve up to 10 Guests	

## Pasta a la Carte

Lasagna Bolognese	\$45
Vegetable Lasagna	\$40
Penne Tri-Color Pasta Marinara	\$35
Green & White Tortellini Basil Pesto Sauce	\$45
Lobster Ravioli	\$75
Sage, Fennel, Sweet Potato & Pearl Onions	
Pasta Portions Serve up to 8 Guests	

## Entrees a la carte

Roast Whole Turkey w/Herbs - Serves up to 15 (Whole, Carved, Roasted or Oven Ready)	\$125
Classic Turkey Gravy & Cranberry Orange Relish	
Roast Turkey Breast Roulade - Serves up to 8	\$95
Fruits & Cornbread Stuffing and Sage Gravy	
Roast Turkey Breast - Serves up to 8	\$85
Rosemary & Sage	
Smoked Brown Sugar Ham	\$85
Honey Mustard Glaze	
Herb Crusted Salmon	\$75
Lemon Chive Sauce	
Beef Wellington	\$245
Bordelaise Sauce	
Roast Filet Mignon	\$225
Cabernet Demi Sauce	
Pork Roulade	\$175
Apples & Apricots Champagne Apple Brandy Sauce	
Chilean Seabass Potato Crusted	\$185
Zinfandel Beurre Blanc	
Stuffed Flounder	\$175
Feta & Spinach in Lemon Garlic	
Baked Cod	\$175
Tomato Basil Caper Sauce	
French Cut Stuffed Chicken	\$145
Mushroom & Mascarpone	
Entree Portions Serve up to 10 Guests Unless Noted Otherwise	

## Sweets a la Carte

Buche de Noel ~ Yule Log Cake	\$75
Gingerbread w/Spiced Crème Anglaise	\$65
Coconut Cake	\$55
Cream Puffs (Canoli, Chocolate & Raspberry)	\$55
Pecan Pie	\$19
Apple Pie	\$12
Pumpkin Pie	\$12
Strawberry Rhubarb	\$15
Cranberry Walnut Pie	\$18
Holiday Cookie Assortment	\$35
Tart Collection (Apple, Pecan, Pumpkin & Fruit)	\$55
Mocha Brownies	\$35
Chocolate Lava	\$55
Ricotta Cheesecake	\$55
Fresh Fruit Sliced	\$45
Dessert Portions Serve up to 10 Guests	

Experience Culinary Excellence  
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# New Year's Eve

## Dinner Party @ Home

### Appetizer

Jumbo Shrimp Cocktail  
Horseradish Cocktail Sauce

### Salad

House Mixed Garden Greens  
Cherry Tomato, Radicchio, Candied  
Walnuts, Dried Cherries & Gorgonzola  
Champagne Dijon Dressing

### Bread

Raisin Pecan, Wheat, Fricelle & Sour Dough

### Pasta

Lobster Wrapped in Fresh Pasta  
Vodka Basil Sauce & Grated Grana

### Entrée

Roasted Filet Mignon  
Served w/ a Cabernet Red Wine Sauce  
Roasted Rosemary Potato & Asparagus

### Dessert

Miniature Pastries & Cookies  
Fresh Fruit

### Catering Charges

\$75.00 (Orders Based on 10 Guests or More)

Extra's

New Year's Eve Celebration Cake  
Grilled French Cut Lamb Chops

## Hors d'oeuvres A La Carte

**Smoked Salmon Pillows** 36/\$65.00

Dill Champagne Caper Aioli

**Champagne Grape Collection** 48/\$72.00  
(Pistachio, Cranberry Walnut, Apricot Almond & Pecan)

**Cheese & Crackers** D\$75.00 / A\$125  
Specialty Cheeses, Fruits & Crackers

**Torta Collection - Solo \$45.00 Trio \$85.00**

Ricotta w/Basil & Sun-Dried Tomato  
Mascarpone w/Dried Cranberry & Walnuts  
Goat Cheese w/Arugula & Artichoke

**Antipasto** D\$75.00 / A\$125

Meats, Cheese, Vegetables, Focaccia & Olive Oil

**Caviar Display** MP

Traditional Garnish & Toast (All Varieties Available)

**Lobster Brioche** 24/\$85.00

Fabulous Lobster Salad on Petite Brioche

**Maki Rolls** 100/ \$75.00

Selection Served w/Wasabi, Ginger & Soy

**Sushi** 50/\$125.00

Selection Served w/Wasabi, Ginger & Soy

**Baked Brie** \$45/\$75.00

Raspberries & Walnuts Baked in Pastry

**Fresh Vegetables** \$45/\$75.00

Spinach Dip & Roasted Red Pepper Aioli

**Fresh Fruit Sliced** \$45/\$75.00

**Bar Snacks** \$28.50

Vegetable Chips & Spiced Mixed Nuts

Platters Serve up to 10 Guests Each



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**Pick up** (Pick up at Garden State Plaza Boutique in Paramus or 5 Willow Street Moonachie Culinary Studio)

**Delivery** (Drop off Charge Within Bergen County \$35.00 / Manhattan \$65.00)