



DECO

CATERING CO.

Holiday

MENU



MRS. CLAUS' HOLIDAY *Appetizer Package*

Select Seven | 28.95 per guest
Additional Selections | + 4.00 per guest
Minimum 25 guests

Blitzen's Bruschetta | mixture of tomatoes, olive oil, garlic onion and fresh basil served on a toasted baguette slice

Buffalo Chicken Sliders | shredded chicken, buffalo sauce and blue cheese dressing on mini buns

Angus Cheddar Sliders | mini Angus burgers with cheddar and condiments

Jolly Jumbo Shrimp Cocktail | fresh jumbo shrimp, lemons and cocktail sauce displayed on a bed of ice

Comet's Caprese Skewers | fresh mozzarella, grape tomato and basil drizzled with balsamic glaze

Festive Fresh Vegetable & Dip Display | fresh green beans, asparagus, zucchini, radishes, grape tomatoes, carrots, cauliflower and broccoli served with roasted red pepper hummus

Fresh Fruit Kabobs | fresh fruit pieces served on small kabob skewers

Fried Garlic Cheese Curds | Wisconsin garlic cheese curds battered and fried served with marinara

Steak Bruschetta Lollipops | steak, honey brie cheese, bruschetta, fresh basil

UPGRADE

Wisconsin Cheese & Sausage Display | **Market Price Add-on**
assorted Wisconsin cheeses and sausage artfully arranged with assorted crackers





FESTIVE
Holiday Buffet

Includes Warm Rolls & Butter and Whole Cranberry Sauce

\$23.00 per guest
Minimum 25 guests

HOLIDAY SALAD

spring mix, cherry tomatoes, cucumber slices, baby carrots, choice of dressing

ENTRÉES

Herb Roasted Turkey Breast
Holiday Spiced Glazed Pit Ham

SIDES

Choice of Mashed Potatoes
Roasted Garlic Rosemary, Butter, Cheddar Chive or Horseradish
Choice of Stuffing
Apple Pistachio Cornbread Stuffing or Traditional

VEGETABLES

CHOOSE TWO

Choice of Basil Cinnamon Steamed Carrots or Candied Carrots
Choice of Buttery Sweet Corn off the Cob or Roasted Corn & Red Pepper Medley
Traditional Green Bean Casserole
Roasted Root Veggies with Brown Butter
Broccoli with Citrus Butter
Roasted Asparagus with Shallot Butter

DESSERT

Assorted Petite Desserts



JOLLY *Holiday Buffet*

Includes Warm Rolls & Butter and Whole Cranberry Sauce

**\$28.00 per guest
Minimum 25 guests**

HOLIDAY SALAD

Arugula, Sweet Cranberries, Candied Pecans, Apple, Goat Cheese, Apple Vinaigrette

ENTRÉES

CHOOSE TWO

Chili Glazed Salmon

Bacon Wrapped Pork Tenderloin with Apple Cranberry Chutney

Chicken Saltimbocca with Fontina Cream Sauce, Spinach and Prosciutto

Holiday Spiced Glazed Pit Ham with Pineapple Clove Gravy

Butternut Squash Ravioli with Brown Butter Pecan Sauce

Braised Beef Pot Roast with Apple Demi Glaze

Herb Roasted Turkey Breast

SIDES

CHOOSE TWO

Wild Rice Pilaf

Creamy Parmesan Risotto

Parmesan Garlic Roasted Baby Red Potatoes

Baked Sweet Potatoes or Baked Potatoes

Choice of Mashed Potatoes

Cheddar Chive, Roasted garlic Rosemary, Butter or Horseradish

VEGETABLES

CHOOSE TWO

Roasted Broccolini with Citrus Butter

Grilled Asparagus with Shallot Butter

Green Beans Almandine with Blistered Tomatoes

Choice of Cinnamon Basil Carrots or Candied Carrots

Roasted Root Seasonal Vegetables with Brown Butter

DESSERT

Assortment of Petite Desserts





JOYEUX NOEL

Holiday Buffet

Includes Warm Rolls & Butter and Whole Cranberry Sauce

\$32.00 per guest
Minimum 25 guests

HOLIDAY SALAD

Arugula, Sweet Cranberries, Candied Pecans, Apple, Goat Cheese, Apple Vinaigrette

ENTRÉES

CHOOSE TWO

Chili Glazed Salmon

Bacon Wrapped Pork Tenderloin with Apple Cranberry Chutney

Chicken Saltimbocca with Fontina Cream Sauce, Spinach and Prosciutto

Dry Rubbed Pork Ribs Glazed in BBQ

Steak Diane

SIDES

CHOOSE TWO

Creamy Parmesan Risotto

Cranberry Pecan Wild Rice

Baked Potato with Butter, Sour Cream & Chives

Tri-Colored carrots with a Basil Cinnamon Glaze

Choice of Mashed Potatoes

Cheddar Chive, Roasted garlic Rosemary, Butter or Horseradish

VEGETABLES

CHOOSE TWO

Balsamic Bacon Brussels Sprouts with Parmesan

Roasted Cauliflower with Brown Butter

Roasted Asparagus with Shallot Butter

Broccolini with Citrus Butter

Steamed Broccoli

DESSERT

Assortment of Petite Desserts

