

# Sample Menus for On-Site Jull Service Catering

#### Italian Christmas Dinner

Aged Tenderloin of Beef, Nebbiolo Sauce
Truffle Potatoes Gratin
Roasted Garlic Flan on a bed of
Sautéed Spinach with Roasted Cherry Tomatoes
House-Made Foccacia Fingers, Dinner Rolls
whipped sweet butter

Panna Cotta with Amarena Cherries
or Mini Cannoli and Chocolate Biscotti

## Hanukkah Dinner

Matzo Ball Soup or Citrus Raddichio Salad
Slow-Roasted Brisket of Beef
Wine Braised Leeks
Rosemary Roasted Potatoes
Honey Glazed Carrots and Parsnips
Fresh-Baked Challah
Peppermint Meringues
Chocolate Pecan Clusters

### Winter Woodlands Dinner

Harvest Salad with Maple Balsamic Dressing
Woodlands Chicken (boneless breast with

forest mushrooms and rosemary cream)
or Roasted Pork Loin with Cider Gravy
Whipped Sweet Potato Soufflé
Festive White & Wild Rice
Green Beans with Bacon and Shallots
Chocolate Fudge Cake with

Peppermint Whipped Cream

# Finger Food Buffet

Roasted Aged Round of Beef (or Tenderloin), carved to Mini Parkerhouse Rolls by Chef Carver, Horseradish Cream and Au Jus on the side Mini Brown Sugar Glazed Ham Sandwiches Focaccia Wedges filled with sliced tomato, Italian cheese and Italian dressing Chicken Spring Rolls with dipping sauce Spinach & Feta Phyllo Triangles Farmers Market Vegetable Basket with Honey Curry Dip and Herb Aioli

House-Made Country Pate with Cranberry Chutney and Grainy Mustard

Shrimp Cocktail Shooters

\*\*Dessert Station\*\*

Assorted Mini Dessert Bars Festive Butter Cookies

Martini Bar • Bubble Bar Wine & Beer Bar & Jull Bar Service is available

For Carryout or Drop Off
Finger Foods Buffet options,
check our Appetizers & Mini Sandwiches
section at dmasti.com under the
Carryout & Drop Off tab

Contact our office for help with quantities, more options, or for pricing on large size groups

