

Holiday Menus and Pricing



During the Holiday Season we at SPECTACULAR CATERING have some extra special preparations in store for you. This years Buffet Table Decorations are exceptional and we've added over 30 new Hors d'oeuvres. Besides decorations from as simple as Flowers to as spectacular as a Winter Wonderland with real snow. We also offer:

OFFICE DECORATIONS - CHRISTMAS TREES - OFFICE GIFT PURCHASING - SANTA CLAUS
CHRISTMAS CAROLERS - MAGIC SHOWS - LAS VEGAS NIGHTS
PLEASE BOOK EARLY

FUN THINGS TO DO

PICTURES ON SANTA'S LAP

Let this Jolly Old Santa get your office staff on his lap while we snap a Polaroid picture for a souvenir.

MAGIC SHOW

This slight of hand Magician is not just for kids. His antics will make you laugh while his tricks will confound you.

CHRISTMAS CAROLERS

Live Christmas Carolers give you that beautiful Christmas Sprit that can sometimes be lost in the hustle and bustle of this special Season.

CARICATURE ARTIST

Treat your guests to a special kind of artist that will give them a special memento to take home, or just be entertained.

LAS VEGAS NIGHT

Everyone has fun sitting down to these Authentic looking "21", CRAP, and ROULETTE TABLES. You play just like it was for real, with chips and all, only no one loses his shirt.

BINGO GAMES

Bingo's back with crazy games and great PRIZES.

PHOTO BOOTHS

Hats, Wigs, Big Glasses, and Funny Signs. Everything you need to capture and keep those fun memories.

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Fezziwig's Christmas

Garlic/Pepper Crusted Roast Beef w/ Horseradish Sauce

This tender New York strip loin roast beef is crusted with garlic and pepper, and served with a creamy horseradish sauce.

Parsley Buttered Potatoes

Red potatoes tossed with real creamery butter and garnished with chopped parsley.

Honey Glaxed Carrots

Gourmet, hand-sliced carrots topped with a rich, buttery, caramelized brown sugar and honey glaze.

Chinese Chicken Salad

Cabbage, green onions, chicken breast, Chinese noodles, toasted almonds and sesame with an Asian vinaigrette.

Wild Rice Shrimp Salad

Mixed baby greens, wild rice, baby shrimp, celery, onions, eggs and tomatoes mixed with a creamy, white wine vinaigrette.

Fruit Trifle Salad

Layered, colorful, fresh fruit and berries topped with a creamy pineapple-banana dressing. Served in a trifle bowl.

Assorted Rolls and Butter

Hot Waasail

\$ 17.95 per person (Second Entree just \$ 3.75)

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

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Mister Wellington's Noel

Chicken Wellington

This elegant entrée is a boneless chicken breast in a butter, garlic and mushroom sauce wrapped in tender puff pastry and baked until a golden brown.

Au Gratin Potatoes

Slices of russet potatoes in a rich, creamy cheese sauce.

Green Beans Almondine

Whole green beans, seasoned and topped with toasted blanched almonds.

Grandma's Best Seasoned Dressing

This buttery, savory, melt-in-your-mouth stuffing is one of the best thing about the Holidays!

Strawberry Spinach with Poppy Seed Dressing

Crisp spinach leaves tossed with freshly sliced strawberries and sugared pecans, and folded in a tangy, honey poppy seed dressing.

Wild Rice Tarragon

A savory blend of wild and long grain rice, chicken breast, toasted almonds, celery, onions with a tarragon vinaigrette.

Assorted Rolls and Butter

\$ 21.50 per person (Second Entree just \$ 3.75)



Roasted Turkey Christmas Dinner

Breast of Turkey & Cranberry Sauce

Juicy, tender breast of turkey served with cranberry sauce.

Mashed Potatoes & Gravy

This comfort food is served with your choice of brown beef gravy, roasted turkey gravy or roasted chicken gravy.

Honey Glazed Carrots

Gourmet, hand-sliced carrots topped with a rich, buttery, caramelized brown sugar and honey glaze.

Waldorf Salad

Juicy red apples, walnuts and crunchy celery in a creamy dressing.

Assorted Rolls and Butter

\$ 15.50 per person (Second Entree just \$ 3.75)

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Traditional Christmas Dinner

Breast of Turkey & Cranberry Sauce

Juicy, tender breast of turkey served with cranberry sauce.

Honey Spiced Glazed Ham

Cure 81 baked ham with a delightful spiced brown sugar and honey glaze.

Grandma's Best Seasoned Dressing

This buttery, savory, melt-in-your-mouth stuffing is one of the best thing about the Holidays!

Mashed Potatoes & Gravy

This comfort food is served with your choice of brown beef gravy, roasted turkey gravy or roasted chicken gravy.

Green Beans with Maple Cured Bacon

Gourmet, hand-sliced carrots topped with a rich, buttery, caramelized brown sugar and honey glaze.

Garden Fresh Green Salad

Cabbage, green onions, chicken breast, Chinese noodles, toasted almonds and sesame with an Asian vinaigrette.

Wild Rice Shrimp Salad

Mixed baby greens, wild rice, baby shrimp, celery, onions, eggs and tomatoes mixed with a creamy, white wine vinaigrette.

Assorted Rolls and Butter

Apple and Pumpkin Pie with Sweet Cream

Sparkling Raspberry Punch

\$ 19.50 per person

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Christmas in Italy

Chicken Cacciatore

Boneless, skinless chicken breast with onions, garlic and peppers, baked in a rich, Italian marinara sauce.

Fettuccini Alfredo

Fettuccini noodles in a creamy Alfredo sauce and topped with fresh Parmesan cheese.

Traditional Meat Lasagna

Layers of lasagna noodles, Italian cheeses, a savory Italian meat sauce and topped with lots of mozzarella cheese.

Italian Green Beans w/ Roasted Red Peppers

This variety of Italian Romano green beans are steamed and seasoned with olive oil, garlic and roasted red bell peppers. A perfect side dish to accompany your Italian meal. Mangia!

Antipasto Salad w/ Balsamic Vinaigrette

Crisp romaine, mozzarella, provolone, salami, pepperoncini, black olives, red onions and grape tomatoes mixed with a balsamic vinaigrette.

Caesar Salad

Chopped hearts of romaine, cheesy garlic croutons, Parmesan cheese with a creamy caesar dressing.

Assorted Italian Breads w/ Sweet Butter

Tiramisu

Layers of sponge cake soaked in a java flavored sauce, whipped cream and mascarpone cheese, then dusted with a light layer of cocoa powder.

Sparkling Red Grape Juice

\$ 22.95 per person

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Old English Christmas Dinner

Prime Rib Roast

This well-seasoned prime rib is slow roasted to a tender and juicy perfection.
Served with creamed horseradish sauce.

Rosemary Garlic Red Potatoes

Baby new red potatoes buttered and roasted with aromatic garlic and rosemary.

Baby Greens & Feta Salad

Baby Greens with Candied Pecan's, Dried Cranberries, Feta Cheese, with Champagne Dressing

Fresh Sweet Creamed Corn

A homemade blend of tender sweet corn, cream, butter and spices to make this dish truly special.

Fruit Trifle Salad

Layered, colorful, fresh fruit and berries topped with a creamy pineapple-banana dressing. Served in a trifle bowl.

Assorted Fresh Rolls w/Butter

English Trifle

A dessert made with fruit, a thin layer of sponge fingers soaked in sherry and custard.
Then topped with whipped cream.

Sparkling Pear Juice

\$ 32.95 per person

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Feliz Navidad Mexicana Fiesta

Carne Asada

Served with Warm Corn Tortillas, Onions, and Cilantro

Chicken Tamales

Authentic Chicken Tamales are made fresh, with lots of chicken.

Beef and Cheese Enchiladas

These beef enchiladas are filled with a flavorful beef, bean and chili mixture, covered in a delicious homemade sauce and smothered in gooey cheese!

Arroz Mexicana

Also known as Spanish rice, arroz a la mexicana is one of the most popular ways to prepare rice in Mexico and the American Southwest. The tomatoes give it a rich, ruddy hue and a deep, rounded flavor.

Refried Beans

Traditional Refried Beans topped with lots of grated Mexican cheddar jack cheese.

Mexican Caesar Salad

Chopped romaine, crumbled Cotija cheese, tortilla chips with a creamy, Pepita cilantro dressing.

Fresh Salsa, Guacamole and Chips

Tres Leche or Chocolate Cake

\$ 25.95 per person

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R o a s t e d P o r k L o i n

Roasted Pork Loin with Spiced Apples
Served with Warm Corn Tortillas, Onions, and Cilantro

Parsley-Buttered New Potatoes

Baby New Potatoes tossed with real creamery butter and garnished with chopped parsley.

Green Beans Almondine

Whole green beans, seasoned and topped with toasted blanched almonds.

Baby Honey Glazed Carrots

Baby carrots topped with a rich, buttery, caramelized brown sugar and honey glaze.

Assorted Greens & Feta Salad

Assorted Greens with Dried Cranberries, Feta Cheese, Surgared Pecans and Raspberry Dressing

Assorted Rolls and Butter

Sparkling Cran/Raspberry Punch

\$ 25.95 per person



Cowboy Christmas

Have Fun on the Range with this casual Tumbleweed meal.
Lunch Includes:

Buttered Corn on the Cob - Award Winning B.B.Q. Beans
Potato Salad - Green Salad - Lemonade

This is an "ALL YOU CAN EAT" Price

B.B.Q. Chicken Breast
1/4 Lb Charbroiled Burgers
Hebrew National Beef Hot Dogs
1/4 Polish Sausage
1/4 Cajun Sausage

\$ 14.95 per person

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NEW!! GLUTEN-FREE MENU

Breast of Turkey & Cranberry Sauce

Juicy, tender breast of turkey served with cranberry sauce.

Honey Spiced Glazed Ham

Cure 81 baked ham with a delightful spiced brown sugar and honey glaze.

Creamy Cheese Potatoes

This potato side dish is full of potatoes, sour cream, little green onions, cheddar cheese, in a savory gluten free butter sauce and topped with crispy gluten free cornflake crust.

Green Beans w/ sliced Toasted Almonds

Fresh Green Beans simply seasoned with a little butter, garlic, salt and pepper and garnished with blanched toasted almond slices.

Honey Glazed Carrots

Gourmet, hand-sliced carrots topped with a rich, buttery, caramelized brown sugar and honey glaze.

Garden Fresh Green Salad w/G/F Ranch and Red Vinaigrette

Our Signature Garden Fresh Salad with your choice of 2 Gluten free dressings, Red Vinaigrette and Buttermilk Ranch.

Wild Rice Shrimp Salad

Mixed baby greens, wild rice, baby shrimp, celery, onions, eggs and tomatoes mixed with a creamy, white wine vinaigrette.

Gluten Free Corn Muffins w/ Honey Butter

Did you say Gluten Free? These tasty corn muffins make your taste buds happy and your tummy happier. They are glazed with honey butter and extra honey butter on the side.

Pumpkin Cheesecake Mousse w/ G/F GingerSnap Crust

You will drool over this cheesecake that fulfills all your holiday dessert dreams. The gluten free crust is made with crispy gluten free gingersnap cookies and filled with a creamy pumpkin cheesecake mousse seasoned with just the right amount of fragrant pumpkin pie spices.

Sparkling Raspberry Punch

\$ 20.95 per person

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Tri-Tip Cowboy Christmas

Thin Sliced Tri-Tip Steak

Dry rubbed tri-tip steak slowly cooked over mesquite chips to give you just that right amount of mouth-watering, smokey flavor.

BBQ Chicken Breast

Boneless, skinless breast of chicken grilled and basted with a sweet and zesty smoked barbecue sauce.

Hot Louisiana Cajun Sausage

Our most popular sausage. A grilled pork sausage link with a kick. Very tasty and not too spicy.

Spicy Buttered Corn

Want something with a little extra kick to accompany your favorite dish? This corn is just like having Mexican "street corn" on the cob with melted butter, and a spicy chili lime seasoning. And you can eat it with a fork!

Award Winning BBQ Beans

Our chef's secret recipe includes a blend of pinto beans, bacon, onions and seasonings marinated and cooked to perfection. A truly great addition to your summer barbeque, chicken, beef or pork entree.

J & J Ranch Salad

Assorted greens, tomatoes, cucumbers, radishes and celery served with ranch or Italian dressing and buttery garlic croutons

Assorted Artisan Rolls and Butter

Apple Crisp w/ Sweet Cream

Freshly sliced Granny Smith apples, spices, brown sugar and butter topped with a crumble mixture of oats, flour, brown sugar, spices and butter. Available as Gluten-Free and a la mode for an additional charge.

Hot Spiced Cider and Hot Coffee

\$ 23.95 per person

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Hawaiian Luau

Teriyaki Chicken

A grilled, boneless, skinless chicken breast marinated and basted with a sweet pineapple teriyaki sauce, and garnished with toasted sesame seeds and a pineapple wedge.

Long Grain Wild Rice

A perfect blend of the nutty flavor and chewy texture of wild rice mixed with long grain rice, and simmered in a savory herb sauce. (Optional: For an extra special treat we can add sliced mushrooms).

Steamed White Rice

Chinese Vegetable Medley

Fresh Fruit Salad

Chunks of watermelon, honeydew, cantaloupe, pineapple and grapes

Green Salad

Our Signature Garden Fresh Salad with iceberg and romaine lettuce, cherry tomatoes, celery, radishes, cucumbers, croutons and your choice of Ranch and Italian dressings.

Sweet Hawaiian Rolls and Butter

Pineapple Upside- Down Cake

Chocolate Cake

Sparkling Raspberry Punch

\$ 22.50 per person

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Continental Christmas

Appetizers

Mini Shrimp Cocktails

Bay shrimp and horseradish cocktail sauce served in a shooter cup with its own cocktail fork.

Basket of Vegetable Crudités with Dip

An artistically designed arrangement of nine different vegetables served with a creamy ranch dip.

French Brie w/ Apples and Pears

Slices of crisp apples, sweet pears, Mandarin oranges, red and green grapes served alongside a creamy, French brie cheese wheel.

Dinner

Garlic/Pepper Crusted Roast Beef w/ Horseradish Sauce

This tender New York strip loin roast beef is crusted with garlic and pepper, and served with a creamy horseradish sauce.

OR

Cranberry-Walnut Cornish Game Hen w/ Orange Glaze

A petite Cornish game hen stuffed with cranberry pecan bread stuffing and glazed with a zesty orange sauce.

AND

Wild and Long Grain Rice w/ Sliced Mushrooms

A perfect blend of the nutty flavor and chewy texture of wild rice mixed with long grain rice, and simmered in a savory herb sauce.

For an extra special treat we have add sliced mushrooms.

California Vegetable Medley

This steamed vegetable medley of cauliflower, broccoli and carrots are as tasty as they are colorful.

Caesar Salad

Chopped hearts of romaine, cheesy garlic croutons, Parmesan cheese with a creamy caesar dressing.

Winter Fruit Salad

Sliced Navel Oranges, Pears, Apples, Bananas, Garnished with Sweet Cream, Toasted Coconut and Maraschino Cherries

Garden Fresh Green Salad

Our Signature Garden Fresh Salad with your choice of 2 Gluten free dressings, Red Vinaigrette and Buttermilk Ranch

Assorted Rolls and Butter

White Chocolate-Raspberry Cheese Cake

Sparkling Ginger-Lemon Punch

\$ 28.95 per person

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Winter Wonderland Hors D'Oeuvres

Jumbo Shrimp Display

This centerpiece-worthy display is served with horseradish cocktail sauce and lemons.

Mini Croissant Sandwiches

Flaky, buttery mini croissants stuffed with tender slices of roast beef, ham, or turkey and dressed with a subtle Dijon mayonnaise dressing and crispy leaves of romaine lettuce.

Giant Vegetable Display with Ranch Dip

An artistically designed arrangement of nine different vegetables served with a creamy ranch dip.

Baked Brie En Croute

This alluring, rich and creamy treat is a creamy French brie enveloped in a buttery and flaky puff pastry dough with a layer of savory pesto or sweet apricot. Garnished with fresh berries (in season) and served with an assortment of crackers and flatbread.

Mini Spring Rolls

These tender-crispy rolls, made with a delicate rice pastry. Served with two Asian dipping sauces.

Savory Herb Stuffed Mushrooms

Bite sized mushrooms sautéed in a garlic butter sauce and filled with a savory blend of breadcrumbs, herbs, spices, onions, celery and chopped mushrooms, then carefully baked to a golden brown.

Mini Italian Meatball

Mama's favorite meatballs smothered in her favorite Italian pasta sauce and slowly cooked for a true Italian treat.

Tri Color Cheese Tortellini Skewer

Cheese tortelloni drizzled with fresh pesto and sprinkled with freshly grated Asaigo cheese

Christmas Glass Tower with Mini Pastries

Assorted mini pastries consisting of chocolate covered strawberries, chocolate cake, carrot cake, cheese cake bites with fresh fruit, lemon bars, chocolate covered cream puffs, and baklava.

Sparkling Cran/Raspberry Punch

Hot Cider, and Coffee

\$ 25.95 per person

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