



"Let us jazz up your next event."

Holiday Menu 2009

If the group is larger than 25 or there are dietary concerns, you may discuss offering more than one entree option when placing your order.

All group entrees will include: Your choice of One Salad, AND Bread.

Salad Choice

Choice 1 = Romaine, mandarin oranges, celery, green onion, caramlized Almonds and sweet and tangy vinaigrette

Choice 2 = Mixed greens, cracked wheat, sunflower seeds, sauteed mushrooms, and creole mustard vinaigrette

Choice 3= Romaine, fresh pears, dried cranberries, caramelized pecans, and champagne vinaigrette

Entrees

Praline Chicken- Breast of Chicken with Pecan Praline Sauce.

Served with Sweet Potatoes , encrusted w/ pecans and Herbed Green Beans. \$13.00pp

Walnut Chicken - Breast of Chicken, encrusted w / Walnuts and pan fried,

Served with Sweet Potato Hash Browns, and Sweet Orange Asparagus. \$13.50pp

Maple Plum Turkey- Breast of Turkey, slices glazed w/ Maple Plum Sauce.

Served with Scalloped Sweet Potatoes, and Green Beans w/ Caramelized Onions. \$14.50pp

Winter Spiced Ham- Ham w/ succulent Winter Spiced Glaze. Served with Walnut Mashed Potatoes,

and Butternut Squash w/ Maple Brown Sugar \$14.50pp

Bourbon Pork Loin- Pork Loin w/ Bourbon Mustard Glaze.

Served with Cranberry Apricot Wild Rice Dressing, and Winter Greens. \$16.50pp

Rosemary Garlic Shrimp- Shrimp sauted in an Olive Oil, Garlic, and Fresh Rosemary Sauce

and Served over Country Pasta, and Fresh Garlic Broccoli. \$18.50pp

Stuffed Chicken- Flattened Chicken Breast stuffed w/ Crab Cream Cheese, spinach, and wrapped in Prosciutto.

Served with Garlic Marscopone Mashed Potatoes, and Lemon Baked Cauliflower. \$ 21.50pp

Pecan Salmon- lightly breaded and pan fried, w/ Sauteed Apples, and Tomato Marmalade Sauce.

Served with Wild Mushroom Bread Pudding, and Herbed Green Beans. \$23.50pp

Beef Tenderloin #1 - Beef Tenderloin w/ Green Peppercorn Sauce.

Served with Fruited Rice and Crawfish Dressing, and Gingered Carrots. \$ 26.50pp

Beef Tenderloin #2- Beef Tenderloin with Caramelized Onions and Cranberries, w/ Horseradish Sauce.

Served With Wild Mushroom Bread Pudding, and Winter Greens. \$ 28.50

Service Fees, Taxes, and Gratuity are not included in these prices.

303-772-7344

www.cookingwithjazzcatering.com