

HOLIDAY SPECIALS

Prices are per person and include all necessary disposables, prompt delivery and set-up. Please call or e-mail us for more details or a custom quote.

Holiday Menu #1 (minimum 25 guests) \$18.95

Italian sausage & peppers | Caesar salad | Meatballs in marinara sauce | Sliced Italian rolls and parmesan cheeses | Choice of house trottole pasta salad OR penne marinara | Holiday cookie assortment | Holiday raspberry punch

Holiday Menu #2 (minimum 25 guests; must order in increments of 25) \$22.95

Cheesy chili dip served hot with tri-colored tortilla chips | Stuffed potato skins (broccoli and bacon) served with sour cream | Beer-battered chicken fingers with honey mustard and sriracha ketchup | House made traditional hummus and sundried tomato & basil hummus served with grilled pita, diced marinated tomato & cucumbers | Sliced fruit display with orange yogurt dip | Holiday cookie assortment | Soda and bottled water

Holiday Menu #3 (minimum 25 guests) \$22.95

Sweet & sour meatballs | Chicken quesadillas with creamy chipotle dip | Pork pot stickers with sweet chili sauce | Buffalo chicken tenders with blue cheese dip | Vegetable Crudit  with lemon basil parmesan dip | Fruit kabobs with orange yogurt dip | Holiday cookie assortment | Soda and bottled water

Holiday Menu #4 (minimum 25 guests) \$25.95

Sundried tomato and asiago dip served hot with toasted baguette and black sesame rice crisps | Roasted turkey breast with herb gravy | Baked smoked ham with orange glaze | Mashed potatoes with roasted garlic | Corn bread stuffing with apple and cranberries | Green beans with julienne of carrot | Baby greens salad with balsamic vinaigrette | Holiday cookie assortment | Soda and bottled water

Holiday Menu #5 (minimum 50 guests) \$27.95

Baked crab and artichoke au gratin with toasted baguette and black sesame rice crisps | Vegetable basket with lemon basil parmesan dip and roasted pepper feta dip | Grilled marinated chicken breast with saut ed wild mushrooms and herb sauce | Pan seared salmon filet with pomegranate glaze | Spinach flecked orzo pilaf | Roasted sweet potatoes with apples and golden raisins | Green beans with julienne of carrot | Baby greens salad with balsamic vinaigrette | Assorted brownies, sweet bars and holiday cookies | Holiday raspberry punch | Soda and bottled water

Holiday Menu #6 (minimum 50 guests) \$34.95

Gusto d'Italia – Aged sliced asiago, aged sliced gouda, pepperoni, soprasatta, parmesan herb cheese spread, toasted baguettes and dried fruit | Shrimp trio – steamed, lemon garlic & spicy cajun with fresh lemon and cocktail sauce | Roasted tenderloin of beef with shallot thyme gravy | Saut ed chicken breast, artichoke hearts & grape tomatoes in lemon wine sauce | Tortellini with diced butternut squash | Saut ed spinach in a nutmeg cream sauce | Mashed potatoes with horseradish, sour cream and chives | Cranberry rice pilaf | Saut ed shaved brussel sprouts with bacon | Grilled asparagus served chilled with lemon vinaigrette | Baby greens salad with balsamic vinaigrette | Mini cannolis, assorted sweet bars and chocolate covered berries | Holiday cookies | Sparkling raspberry punch | Soda and bottled water

HOLIDAY DIP MENU *Add on to any order*

HOT DIPS

Artichoke & Crab Dip \$135 (serves 25-30 guests)

Served hot with toasted baguettes and gluten free sesame rice crisps

Sundried Tomato & Asiago Dip \$135 (serves 25-30 guests)

Served hot with toasted baguettes and gluten free sesame rice crisps

Cheesy Beef Chili Dip \$110 (serves 25-30 guests)

Served hot with tri-color tortilla chips

CHILLED DIP

Sweet Pumpkin Dip \$95 (serves 25-30 guests)

Served chilled with sliced apple, gingersnaps & cinnamon graham crackers

WWW.PHILADELPHIACATERING.COM

215.468.0518

