

## EXECUTIVE CATERING'S

# 2006 HOLIDAY MENU

Open Houses, Holiday Dinners, Employee Parties – Intimate Gatherings or Large Functions – Executive Catering can provide for all of your holiday catering needs. Fresh ingredients, exceptional service, and attention to detail combine to provide a truly stress-free holiday function.

All of our menu items are served buffet style, and include linen cloths and skirting for the buffet table, warming chaffers, and all necessary serving utensils. For groups of 125 or more, uniformed servers/attendants are included in the menu price. For groups of less than 125 guests, please add \$35.00 per hour per server, with a four hour minimum.

The following package options can be customized to provide the perfect event for you:

Executive Package - includes sturdy clear plastic plates, "reflections" silverware, and disposable napkins.

Premium Package – includes glass dinner plates, linen napkins, and silver flatware.

If you should have a particular menu idea in mind please do not hesitate in your request to change or substitute items within each selection. Specialized beverages are available upon request. A service charge of 18% and sales tax will be added to the final bills of all parties.

**EXECUTIVE CATERING AND THE WEDDING CONNECTION, L.L.C.**  
**7918 QUIVIRA ROAD LENEXA, KS 66215**  
**(913) 438 3000 FAX (913) 495 9999 email [executive@executivecatering.com](mailto:executive@executivecatering.com)**  
[www.executivecatering.com](http://www.executivecatering.com)

## **EXECUTIVE FLAIR**

Carved Beef Tenderloin and Rosemary Salmon

Field Greens Salad with fruit and nuts, served with  
House Rice Wine Vinaigrette Dressing

Grilled Seasonal Vegetables      Tuscan Rosemary New Potatoes

Assorted Fresh-Baked Breads

## **HOME FOR THE HOLIDAYS**

Spinach & Artichoke stuffed Chicken Breast in roasted garlic sauce  
and  
Apple-Roasted Pork Loin

Caesar Salad with Homemade Croutons

Honey-glazed Carrots      Whiskey Pecan Yams

Assorted Fresh-Baked Breads

## **HEARTY BUFFET**

Sliced Tender Brisket with sauce, Honey Ham, or Smoked Turkey  
(choose two meats)

Crisp Garden Salad with House and Ranch Dressings

Twice Baked Mashed Potatoes      Choice of Seasonal Vegetable

Oven-Fresh Dinner Rolls and Butter

## Duet Entrée Holiday Menu

Choose Two Entrees and Three Side Dishes. This menu includes fresh-baked dinner rolls and butter.

### **ENTREES**

Chef-Carved Beef – 4 oz cut with Horseradish & Au Jus  
(Carver with minimum order of 50 - \$35.00 per hour.  
For groups of over 125, carver is included in price)  
Oven-Roasted Beef Brisket – 4 oz, with tangy BBQ sauce  
Honey Glazed Ham – 3 oz serving  
Spinach-Artichoke Stuffed Chicken Breast – 3 oz serving  
Chicken Marsala – 3 oz with a Mushroom sauce  
Executive Chicken Breast – 3 oz with a Wine Cream sauce  
Herb-Roasted Turkey Breast with Cranberry Chutney – 4 oz  
Roasted, Stuffed Baked Pork Loin – 3 oz serving  
Roasted Vegetable Lasagna  
Eggplant Parmesan  
Bell Peppers stuffed with rice, vegetables, and feta cheese

Or choose one of the following entrees for the base price plus an additional amount per person:

London Broil – 4 oz cut  
Rosemary Salmon Filet – 4 oz  
Beef Tenderloin Medallion – 4 oz cut  
Prime Rib - 4 oz cut with horseradish & Au Jus

### **SIDE DISHES**

Whole Green Beans Almondine  
Green Bean Casserole  
Homestyle Green Beans with Onion and Bacon  
Buttered Corn  
Twice Baked Mashed Potatoes  
Scalloped Potatoes  
Bleu Cheese Mashed Potatoes  
California Mashers (Cauliflower, Butter, Garlic & Cheese)  
Tuscan New Potatoes  
Rice Pilaf  
Vegetable Medley (with Garlic/Herb Butter)  
Italian Roasted Vegetables  
Honey Glazed Carrots  
Whiskey Pecan Yams  
Homemade Corn Bread Stuffing with Sage, Onions & Celery  
Broccoli, Rice and Cheese Casserole  
Pasta Salad  
Caesar Salad with Homemade Croutons

House Salad with mixed greens, nuts and fruit, served with  
Ranch and House Rice Wine Vinaigrette Dressings

### **GOURMET COFFEE BAR**

Seattle's Best (Starbuck's)  
Regular and Decaffeinated Coffees

Two Syrups

Creamers  
Mini-Biscotti

Sugars/Sweeteners

### **DESSERT SELECTIONS**

Black Forest Cake (Minimum Order)  
Carrot Cake with Cream Cheese Frosting  
Bread Pudding with Whiskey Sauce  
Miniature Cheese Cake Assortment - 1 pp  
Dessert Bars  
    Linzer, Cherry, Lemon, 7-Layer, Raspberry  
    Almond, Shortbread  
Assorted Whole Cheesecake (Min order)  
Almond Baskets

### **DESSERT TABLE**

Assorted Gourmet Brownies, Cookies and Dessert Bars,  
Chocolate-dipped Pretzel Rods, and  
Raspberry Chocolate Ganache Torte

2 pieces per person

### **DELUXE DESSERT TABLE**

Assorted Gourmet Brownies, Cookies and Dessert Bars,  
Chocolate-dipped Pretzel Rods, Linzer Torte,  
Bite Size Cheesecakes, Cream Puffs, and  
Raspberry Chocolate Ganache Torte

2 pieces per person

## **"BUILD YOUR OWN" APPETIZER MENU**

### **COLD SELECTION**

Hummus with Pita Triangles  
Pumpnickel squares with Chive Sour Cream  
Spinach Dip with Crackers  
Fresh Seasonal Vegetables with Dip  
Mexican Pin Wheels with Salsa - 3pp  
Assorted cubed mellow Cheeses and Crackers  
Sundried Tomato Pesto Cheese Torte with Baguette Bread  
Black Bean Roasted Corn Salsa  
Six Layer Dip and Tortilla Chips  
Lahvosh Beef or Turkey Pinwheels – 1 pp  
Vegetable Bruchetta - 1 pp  
Seasonal Fruit Display  
Cheese Assortment - Cubed Cheeses, Cheeseball, Brie, Grapes and Crackers  
Dollar Sandwiches – Ham, Beef or Turkey – 2pp  
Filo Tart Cups with Flavored Cheese fillings - 2pp  
Bruchetta Bar - Three Toppings with baguette bread  
Cold Grilled Tenderloin with Roasted Red Pepper Sauce on Baguette - 2pp  
Shrimp or Tenderloin with artichoke, zucchini, grape tomato,  
And cream cheese on baguette bread – 2pp  
Cold Large Whole Shrimp with Cocktail Sauce - 4pp  
Whole Dressed Salmon with Crackers (Minimum Order) Serves 75 - 100

### **HOT SELECTION**

Chicken Tenders with Honey Mustard Sauce - 1 pp  
Beef or Mushroom Stuffed Puff Pastry – 1pp  
Meatballs, Bar B Q or Swedish - 3 pp  
Artichoke and Parmesan Baked Spread with Chips  
Hot Creamy Spinach Dip with Tortillas  
Warm Brie with Pecan Glaze (Minimum Order of 30)  
Baked Blue Cheese Spread with Baguette  
Hot Wings (Bone-in) - 3pp  
Teriyaki Chicken Skewers – 1pp  
Beef Skewer Oriental Peanut Sauce Sate' - 1 pp  
\*Assorted Quiche Squares - 2pp  
Chicken Tenders with Honey Mustard Sauce - 2 pp  
\*Inside-Out Crab Rangoon with Fried Won Tons  
Bacon-wrapped Scallops - 1pp  
Mini Crab Cakes and Dipping Sauce - 1 pp  
Chorizo Stuffed Mushrooms - 2 pp  
Mini Egg Rolls with Sweet & Sour Sauce - 2 pp  
Boneless Hot Wings, - 2 pp

- Revised 08/06

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