



Appetizingly Yours
EVENTS & CATERING

HOLIDAY 2010 ADDITIONS TO CATERING PACKAGE

HORS D'OEUVRES

Sesame & Soy Marinated Grilled Shrimp with Pickled Daikon Radish, Pickled Ginger
White Truffle Blini, Duck Confit & Caramelized Forelle Pear
Braised Pork Shoulder with Avocado Cream on a Crispy Tortilla
A.Y Citrus Cured Salmon on Rösti with Horseradish Crème Fraiche
Venison Osso Bucco a la Milanaise with Mini Saffron Risotto Cakes
Housemade Muscovy Duck Prosciutto on Crostini with a Mission Fig Chutney
Kafir lime, Curried Shrimp Salad on Crisp Vermicelli Noodles
"Chimichurri" Beef Tenderloin Skewers with a Hot & Sour Cherry Tomato Yogurt
Tandoori Beef Tenderloin on an Onion Bhajia with a Mango Lime Pickle
Fried Capelini Galette with Kalamata Olives, Gorgonzola and Caramelized Onions.
Mini Naan with Butter Chicken and Chili & Cilantro Raita
Hand Rolled Gnocchi, Prosciutto & Aged Balsamic Reduction

BUFFETS

Holiday Buffet #1 ~ \$27.45 per person
Deerfield Organic Greens with Pomegranate & Champagne Vinaigrette
New Potato and Artichoke Salad with Lemon Garlic Cream
Slow Smoked Woolwich County Ham with AY Housemade Crabapple Relish
Roasted Root Cellar Vegetables
Assorted Rolls with Butter
Fair Trade Freshly Brewed Coffee & Tea
Selection of All butter Dessert Squares, Christmas Cookies & Miniature Tarts

Holiday Buffet #2 ~ \$29.65 per person
Baby Spinach Salad with Asiago, Blood Orange & Aged Balsamic Vinaigrette
Couscous, Heirloom Tomato & Romaine Salad with Five Spice Citrus Vinaigrette
Herb Roasted Corn Fed Chicken with Black Currant Jus
Vegetable Bundles tied with Long Beans
Assorted Rolls with Butter
Fair Trade Freshly Brewed Coffee & Tea
Chocolate Layer Cake with Chocolate Mousse and Blackberry Coulis

Holiday Buffet #3 ~ \$31.85 per person
Frisee and Arugula Salad with Double Smoked Bacon & Maple Vinaigrette
French Green Bean Salad & Carrot Salad with Black Mustard & Lemon Vinaigrette
Entrecote of Beef with Béarnaise (Venison, Bison & Elk available at Market Pricing)
Sweet Potato, Gorgonzola & Yukon Gold Potato Pave
Roasted Turnip, Butternut Squash & Gold Beets
Assorted Rolls with Butter
Fair Trade Freshly Brewed Coffee & Tea
Five Spiced Pumpkin Cheesecake with Cardamom Ice Cream OR Whipped Cream

Ten Guest Minimum ~Prices do not include taxes, staffing, rentals or delivery unless otherwise stated



APPETIZINGLY YOURS EVENTS & CATERING
23 Garibaldi Street, Guelph, ON N1E 5P3
Phone 1.800.561.4819 or 519.821.6246 Fax 519.821.2479
Website www.appyours.com Email events@appyours.com



Appetizingly Yours
EVENTS & CATERING

HOLIDAY 2010 ADDITIONS TO CATERING PACKAGE

PLATED HOLIDAY MENUS

Plated Holiday Menu #1 ~ \$27.50 per person

Golden Beet & Grilled Apple on Romaine Hearts with White Balsamic Vinaigrette

Porcini Mushroom Stuffed Turkey Breast with Thyme Jus

Savory Leek Tart

Apple Honey Roasted Baby Carrots

Assorted Artisan Breads with Butter

Fair Trade Freshly Brewed Coffee & Tea

Individual Lemon Tarts with Mandarin Sorbet

Plated Holiday Menu #2 ~ \$31.90 per person

Micro Greens with Cabernet Poached Pears with Stilton and Cassis Vinaigrette

Pancetta wrapped Black Cod with Wild Leek Beurre Blanc

Roasted Squash Risotto

Brunoise of Root Vegetables

Assorted Artisan Breads with Butter

Fair Trade Freshly Brewed Coffee & Tea

Individual Fruit Strudel with Crème Fraiche Ice Cream

Plated Holiday Menu #3 ~ \$35.20 per person

Heirloom Tomato, Gold Beet and Bocconcini Salad on Deerfield Green Organic Greens

with Asian Black Plum Vinaigrette

Harissa Rubbed Beef Tenderloin with Roasted Garlic Demi-glaze

Smoked Yukon Gold Potato Mash

Caramelized Onion, Baby Carrots & Fennel

Trio of Miniature Chocolate Desserts

Fair Trade Freshly Brewed Coffee & Tea

Trio of Miniature Chocolate Desserts

Ten Guest Minimum ~Prices do not include taxes, staffing, rentals or delivery unless otherwise stated



APPETIZINGLY YOURS EVENTS & CATERING

23 Garibaldi Street, Guelph, ON N1E 5P3

Phone 1.800.561.4819 or 519.821.6246 Fax 519.821.2479

Website www.appyours.com Email events@appyours.com