



ADDITIONAL FULL CATERING BUFFET SET UP

INCLUDES DELIVERY, 45 MINUTES OF SET UP, 60 MINUTES OF FOOD SERVICE, 60 MINUTES OF TEAR DOWN (SILVER) AND 75 MINUTES OF TEAR DOWN (GOLD).  
BUFFET ASSISTANT, TABLES FOR THE FOOD, LINENS CHOICE OF ALL WHITE OR BLACK AND WHITE, STAINLESS STEEL CHAFFING DISHES, SERVING UTENSILS,  
SEASONAL DECORATIONS, BASIC DISPOSABLE PLATES AND PLASTIC WARE.

UP TO 50 GUESTS \$300

EACH ADDITIONAL GUEST IS \$4.99

\*ADDITIONAL FEES MAY APPLY PLEASE CALL US TO CUSTOMIZE YOUR QUOTE\*  
THIS MENU IS ONLY VALID FROM NOVEMBER 1ST, 2024, THROUGH DECEMBER 20TH, 2024

MINIMUM ORDER OF 25 PEOPLE

HOLIDAY SEASON 2024

PROVIDED BY GOURMET LOVER'S CATERING



*Gilroy*

# HOLIDAY MENU

CHOICE OF ONE SALAD, CHOICE OF TWO PROTEINS, CHOICE OF ONE SIDE OF STARCH, CHOICE OF ONE SIDE OF VEGETABLES

## FIRST COURSE

LOCAL FARM SPINACH, CRISPY FUJI APPLES, FETA & RASPBERRY VINAIGRETTE

SOUTHWESTERN CAESAR SALAD, SWEET CORN, CHERRY TOMATOES, BLACK BEANS, CARROTS & SMOKED CHIPOTLE CAESAR DRESSING

HOUSE MIXED GREENS SALAD, VINE RIPE TOMATOES, BLACK OLIVES, CUCUMBERS, SHAVED RED ONIONS, GARLIC CROUTONS & HOMEMADE BUTTERMILK RANCH DRESSING

## MAIN COURSE

TRADITIONAL BROWN BUTTER TURKEY BREAST  
*Cranberry Sauce & Traditional Gravy*

ROASTED ROSEMARY, CRACKED BLACK PEPPER  
TURKEY AU JUS

HERB ROASTED TURKEY BREAST & CREAMY HERB  
BEURRE BLANC

VALENCIA ORANGE & APRICOT GLAZE TURKEY BREAST  
CHILE ANCHO, ACHIOTE RUB TURKEY, QUEMADA SAUCE  
& ROASTED SEASONAL SEEDS

PINEAPPLE CHERRY, CINNAMON GLAZED HAM

CLASSIC HONEY & BROWN SUGAR CRUSTED HAM

## LATIN FARE

CHARBROILED CHICKEN THIGH  
*Creamy Corn Poblano Sauce*

ROASTED PORK MEDALLIONS  
*Spicy Honey Mustard Sauce*

PAN SEARED CHICKEN BREAST  
*Smoked Chipotle Beurre Blanc*

VEGETARIAN OPTIONS:

QUINOA STUFFED BUTTERNUT SQUASH 

THANKSGIVING PUMPKIN SPICE BLACKENED  
CAULIFLOWER STEAK 

## STARCH | VEGGIES

OLD FASHIONED STUFFING, CELERY, ONIONS,  
CARROTS, THYME & ORGANIC RAISINS

CREAMY WHIPPED POTATOES

SWEET POTATO CASSEROLE PUMPKIN SPICE &  
CARAMEL ORANGE

FUNFETTI RICE PILAF

BROWN BUTTER BAKED YAMS, SAGE CRISPY  
PARMESAN BREADCRUMBS

ORANGE GINGER CANDIED CARROT COINS  
& FRESH PARSLEY

BUTTERY MEDLEY SEASONAL VEGETABLES

BREAD AND BUTTER

\$26.50 PLUS TAX PER PERSON

EACH ADDITIONAL SIDE DISH OR DESSERT \$3.75

EACH ADDITIONAL PROTEIN \$4.99

INCLUDES BASIC DISPOSABLE PLATES, FORKS,  
KNIVES AND NAPKINS





Gold

# HOLIDAY MENU

CHOICE OF ONE SALAD, CHOICE OF TWO PROTEINS, CHOICE OF ONE SIDE OF STARCH, CHOICE OF ONE SIDE OF VEGETABLES, CHOICE OF ONE DESSERT, DINNER ROLLS AND BUTTER

## FIRST COURSE

HOLIDAY SALAD BABY MIXED GREENS, MANDARIN ORANGE, RADICCHIO, CARROTS, MEDJOOOL DATES, TOASTED WALNUTS & CITRUS CHAMPAGNE VINAIGRETTE

MERRY BERRY SALAD, ARUGULA, HONEYCRISP APPLES, CRANBERRIES, SILVERED ALMONDS, BLUE CHEESE CRUMBLES & WILD RASPBERRY BALSAMIC VINAIGRETTE

ROASTED BUTTERNUT SQUASH KALE SALAD, TOASTED PUMPKIN SEEDS, BEETS, BABY ROASTED CARROTS, GOAT CHEESE & MAPLE CIDER VINAIGRETTE

## MAIN COURSE

SLOW COOKED TURKEY BREAST & BURBON MAPLE SAUCE

ROASTED GARLIC, ROSEMARY TURKEY BREAST  
*Rosemary Garlic Gravy*

HERB CRUSTED TURKEY BREAST  
*Fresh Apples & Cider Reduction*

CHAMBORD GLAZE TURKEY BREAST

OPEN FACE CHICKEN GALAN CORDON BLEU  
*Smoked Ham, Provolone Cheese & Chardonnay Mushroom Sauce*

## PORK

SWEET HAWAIIAN PINEAPPLE AND SPICY RUM GLAZE HAM

BAKED HAM & APPLE BERRY CHUTNEY

FLORENTINE PORK LOIN, MOZZARELLA AU GRATIN, SUN DRIED TOMATO, BABY SPINACH & BLACK OLIVES

CHARBROILED PORK MEDALLIONS & POBLANO CORN SAUCE

## BEEF

MERLOT CRANBERRY BRAISED BEEF SHORT RIBS

PROVENCAL HERBS CASINO SLOW-COOKED ROAST BEEF  
*Horseradish Cream & Au-jus*

ROASTED GARLIC & FRESH HERBS TRI-TIP  
*Creamy Garlic Herb Sauce + \$10.99*

VEGETARIAN OPTIONS:

QUINOA STUFFED BUTTERNUT SQUASH   
THANKSGIVING CAULIFLOWER STEAK 

## STARCH

ROASTED CREAMY GARLIC WHIPPED POTATOES

LOADED SCALLOPED POTATOES

GORGONZOLA MASHED POTATOES

AGED PARMESAN CREAM POLENTA SWEET POTATO CASSEROLE, ROASTED PECANS & BROWN SUGAR

BACON MAC AND CHEESE

APPLE SAUSAGE AND CRANBERRIES STUFFING

## VEGGIES

ROSEMARY MARKET VEGETABLES & BRUSSEL SPROUTS

LEMON GARLIC CARROT STICKS

GREEN BEANS, MUSHROOMS & CRISPY SHALLOTS

BROWN BUTTER ALMONDINE GREEN BEANS & BABY CARROTS

BALSAMIC GLAZE, ROASTED BRUSSEL SPROUTS, ITALIAN SQUASH & CORN





Gold

# HOLIDAY MENU

CONTINUED

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## DESSERT

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TRADITIONAL PUMPKIN PIE & CHANTILLY CREAM

PUMPKIN CHEESECAKE & CINNAMON WHIPPED CREAM

DULCE DE LECHE APPLES TRIFLE

PEPPERMINT DARK CHOCOLATE MOUSSE CUP

GINGERBREAD CUPCAKES WITH SOFT CREAM CHEESE

PUMPKIN SPICE CUPCAKES & HONEY CREAM CHEESE

EGGNOG MOUSSE CHEESECAKE & GINGERBREAD CRUMBLES

\$33.99 PLUS TAX PER PERSON  
EACH ADDITIONAL SIDE DISH OR DESSERT \$4.25  
EACH ADDITIONAL PROTEIN \$6.75

