



CORPORATE HOLIDAY PARTY SAMPLE MENU I

TO PASS:

- COCONUT SHRIMP WITH ORANGE HORSERADISH SAUCE ON THE SIDE
- POTATO PANCAKES SERVED WITH APPLE SAUCE, SOUR CREAM, GUACAMOLE & SALSA

BUFFET:

- GRILLED FLANK STEAK DISPLAY SERVED WITH HORSERADISH CREAM & DIJON MUSTARD
- GEMELLI PASTA TOSSED WITH SUNDRIED TOMATOES, PINENUTS & WILTED BABY SPINACH
- BASKET OF ASSORTED SMALL ROLLS
- RED CRAB SOUP (IN CHAFER WITH LADLE, GLASS CUPS)
- MARINATED CHICKEN SKEWERS WITH MUSHROOMS & RED PEPPERS

STATIONARY DESSERTS:

- ASSORTED MINIATURE PASTRIES TO INCLUDE NAPOLEONS, ÉCLAIRS, FRUIT TARTS, CHEESE CAKES, ETC.
- HOLIDAY BUTTER COOKIES
- CHOCOLATE DIPPED STRAWBERRIES
- REGULAR COFFEE & TEA SERVED WITH CREAM, SUGAR & ARTIFICIAL SWEETENER IN A SILVER COFFEE SERVICE

LUCKS CATERERS ENSURES FRESHNESS BY PREPARING EVERY MEAL MADE TO ORDER, USING THE FRESHEST AND HIGHEST QUALITY INGREDIENTS.