



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 \$1.99-\$4.99

ADDITIONAL FEES MAY APPLY PLEASE CALL US TO CUSTOMIZE YOUR QUOTE
THIS MENU IS ONLY VALID FROM NOVEMBER 1ST, 2025, THROUGH DECEMBER 20TH, 2025

MINIMUM ORDER OF 25 PEOPLE

HOLIDAY SEASON 2025

PROVIDED BY GOURMET LOVER'S CATERING



Silver

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 & STRAWBERRY VINAIGRETTE

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

HOUSE MIXED GREENS SALAD, JULIENNE PEPPERS, BLACK OLIVES, CUCUMBERS, GARBANZO BEANS, GARLIC CROUTONS & HOUSEBUTTERMILK RANCH DRESSING.

MAIN COURSE

TRADITIONAL BROWN BUTTER TURKEY BREAST

Cranberry Orange & Traditional Gravy

ROASTED ROSEMARY, CRACKED BLACK PEPPER TURKEY AU JUS

HERB ROASTED TURKEY BREAST & CREAMY HERB BEURRE BLANC

APRICOT & ORANGE GLAZE TURKEY BREAST

ACHIOTE RUB TURKEY & PASILLA LIME SAUCE

HAWAIIAN PINEAPPLE CHERRY, CINNAMON GLAZED HAM

CLASSIC CINNAMON & BROWN SUGAR CRUSTED HAM

LATIN FARE

CHARBROILED CHICKEN ENGILADO THIGH

Creamy Corn Poblano Sauce

ROASTED PORK LOIN

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

FUNFETTI RICE PILAF

BAKED PARMESAN DICED POTATO & BUTTER

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

DESSERT

PUMPKIN PIE





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, CARROTS, MEDJOL 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, THYME TURKEY BREAST
Rosemary Garlic Gravy

HERB CRUSTED TURKEY BREAST
Fresh Apples & Cider Reduction

CHERRY WINE 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 CRANBERRY CHUTNEY

FFLORENTINE PORK LOIN, MOZZARELLA AU GRATIN, SUNDRIED TOMATO & BABY SPINACH

CHARBROILED PORK MEDALLIONS & POBLANO CORN SAUCE

BEEF

MERLOT CRANBERRY BRAISED BEEF SHORT RIBS

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

NEW SANTA MARIA FRESH HERBS TRI-TIP
Creamy Garlic Herb Sauce + \$10.99

VEGETARIAN OPTIONS:

QUINOA STUFFED BUTTERNUT SQUASH 

PUMPKIN SPICE BLACKENED 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

DESSERT

PUMPKIN SPICE CUPCAKES & HONEY CREAM CHEESE

TRADITIONAL PUMPKIN PIE & CHANTILLY CREAM

PUMPKIN CHEESECAKE & CINNAMON WHIPPED CREAM

DULCE DE LECHE APPLE TRIFLE

PEPPERMINT DARK CHOCOLATE MOUSSE CUP

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

