



GOLD COAST CATERING



# Holiday Lunch Menu



2025

# Holiday Menu

## PACKAGE INCLUDES

\* 1 SALAD

\* 1 MAIN ENTREE \* ASK YOUR SALES ASSOCIATE ABOUT DUAL ENTREE OPTIONS \*

\* 2 ACCOMPANIMENTS

\* FRESH BAKED OLIVE OIL AND SEA SALT ROLLS WITH BUTTER

MINIMUM GUEST COUNT OF 20

## Main Entrees

### FOREST MUSHROOM CHICKEN

Pan-Seared Chicken Breast, Porcini Cream Sauce, Sautéed Mushroom Garnish

### STUFFED CHICKEN BREAST

Stuffed with Spinach, Sun Dried Tomatoes and Mozzarella, Champagne Cream Sauce

### SOUTH COAST CHICKEN

Pan Seared Chicken Breast, Sautéed Artichokes, Sun Dried Tomato Cream Sauce

### ROASTED TURKEY BREAST

Traditional Sage+Thyme Gravy, Cranberry Sauce

### HONEY GLAZED HAM

Bourbon Honey Glaze, Cranberry Sauce

### ROASTED BEEF TENDERLOIN

Roasted Whole and Sliced, Peppercorn Cognac Cream Sauce

### ROASTED TRI-TIP

Grilled and Slowly Roasted, Sliced Thin Thyme + Mushroom Demi Glace

### GRILLED SKIRT STEAK

Chimichurri Sauce + Pomegranate

### HERB CRUSTED CHILEAN SEABASS

Panko and Herb Crust, White Wine Dijon Cream Sauce

### PAN SEARED FAROE ISLANDS SALMON

Tarragon Cream Sauce with Blistered Baby Heirloom Tomatoes and Capers

### ROASTED PORK LOIN

Roasted Whole and Sliced with Brandy Glazed Caramelized Granny Smith Apples, Dried Apricots

### BRAISED BONELESS BEEF SHORT RIBS

Slow Cooked with a Burgundy Demi-Glace, Caramelized Onions and Sautéed Mushrooms

### BUTTERNUT SQUASH RAVIOLI **V**

Sage and Parmesan Cream Sauce, Topped with Crispy Sage Leaves

### WILD MUSHROOM RAVIOLI **V**

Porcini and White Truffle Cream Sauce, Parmesan and Fresh Herbs

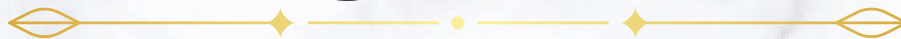
### CAULIFLOWER STEAK **VG**

Peppercorn and Herb Crust, Chimichurri Sauce Roasted Baby Heirloom Tomatoes

### GLAZED TOFU **VG**

Roasted Tofu with Brown Sugar Crust, Maple Rosemary Glaze, Blistered Cranberries

# Salads



## **CLASSIC CAESAR**

Romaine, Shaved Parmesan, Garlic Herb  
Croutons, Creamy Caesar Dressing

## **GOLD COAST GREENS**

Organic Spring Mix, Cherry Tomatoes,  
Persian Cucumbers, Choice of Ranch or Balsamic  
Dressing

## **HOLIDAY GREENS**

Organic Spring Mix, Dried Cranberries, Praline  
Pecans, Cherry Tomatoes, Raspberry Vinaigrette

## **GORGONZOLA + PEAR**

Organic Spring Mix, Romaine, Gorgonzola Cheese,  
Roasted Pears, Praline Pecans, Champagne Vinaigrette

## **WILD ARUGULA**

Manchego Cheese, Medjool Dates, Apples  
Candied Walnuts, Apple Cider Vinaigrette

## **CALIFORNIA BERRY**

Organic Spring Mix, Goat Cheese Crumbles,  
Candied Walnuts, Fresh Berries, Balsamic Vinaigrette

# Accompaniments



## **BUTTERED MASHED POTATOES**

## **WHITE TRUFFLE MASHED POTATOES**

## **ROASTED GARLIC MASHED POTATOES**

## **ROSEMARY + GARLIC ROASTED RED POTATOES**

## **ROASTED FINGERLING POTATOES**

with garlic parsley butter

## **POTATOES AU GRATIN**

## **HOMESTYLE STUFFING**

## **CANDIED YAMS WITH BOURBON HONEY GLAZE**

crushed praline pecans

## **MAC AND CHEESE**

traditional or white truffle

## **CHEESY CORN CASSEROLE**

tbaked with mozzarella and cheddar jack cheese

## **ROASTED BRUSSELS SPROUTS**

plain or with bacon + balsamic glaze

## **SAUTEED GREEN BEANS + TOASTED HAZELNUTS**

## **SAUTEED GREEN BEANS + SUN DRIED TOMATOES**

## **GREEN BEAN CASSEROLE**

with mushrooms and crispy onions

## **GRILLED ASPARAGUS**

with lemon gremolata

## **ROASTED POTATO MEDLEY**

sweet potatoes, yams, red potatoes + butternut squash

## **SAUTÉED SEASONAL VEGETABLES**

olive oil, garlic, herbes de Provence seasoning

## **SAUTÉED BABY VEGETABLES**

## **BABY CARROTS with HONEY GLAZE**

# Stationary Appetizers

Minimum of 25 of each item. Priced per person .

## **BAKED BRIE** (serves 40)

Whole Brie Wrapped in Puff Pastry and Baked  
Served with Choice of Cranberry Compote, Raspberry Preserves, or Apricot Preserves and Gourmet Crackers

## **GRILLED VEGETABLE PLATTER**

Grilled Seasonal Vegetables with Pesto Dip

## **JUMBO SHRIMP COCKTAIL PLATTER**

Cooked in White Wine Bouillon and Chilled. Served with Cocktail Sauce, Dijonaise Sauce and Lemons (5 per person)

## **HOLIDAY GUACAMOLE**

Fresh Made Guacamole Topped with Pomegranate Seeds  
Served with Tortilla Chips and Fresh Salsa

## **DOMESTIC CHEESE PLATTER**

Assorted Domestic Cheeses, Crackers and Crostinis,  
Assorted Dried Fruits and Nuts, Fresh Grapes,

## **BRUSCHETTA + TAPENADE**

Traditional Tomato Bruschetta and Olive Tapenade  
Served with Garlic Crostinis and Gourmet Crackers

## **SPINACH ARTICHOKE DIP** (serves 30)

Served Warm with Garlic Crostinis and Tortilla Chips

## **VEGETABLE CRUDITE PLATTER**

Seasonal Fresh Vegetables Served with Buttermilk Ranch,  
Traditional Hummus, and Spicy Hummus

## **CHARCUTERIE PLATTER**

Assorted Salami, Prosciutto, Mortadella, Manchego Cheese,  
Provolone Cheese, Assorted Olives, Marinated Artichoke Hearts,  
Cornichons, Roasted Eggplant and Peppers, Assorted Crackers

## **GOURMET CHEESE PLATTER**

Assorted Domestic and International Cheeses, Gourmet Crackers  
and Crostinis, Assorted Dried Fruits and Nuts, Fresh Grapes,  
Berries ,Adriatic Fig Jam and Olives

# Petite Appetizers

All appetizers are priced per 2 dozen (24pcs)

## **CRANBERRY + BRIE PASTRY CUPS**

## **THREE CHEESE STUFFED MUSHROOMS**

## **PIGS IN A BLANKET**

## **BACON + BLUE CHEESE STUFFED DATES**

## **MOZZARELLA CAPRESE SKEWERS**

## **CRANBERRY GLAZED BEEF MEATBALLS**

## **ANTIPASTO SKEWERS**

## **PESTO + LEMON SHRIMP SKEWERS**

## **PETITE TRI TIP SANDWICH**

Fresh Baked Cheese Crusted Roll, Caramelized Onions,  
Horseradish Cream, Wild Arugula, Cherry Tomato

# Desserts

All Mini Desserts Require a 72 hour notice

## **MINI HOLIDAY CUPCAKES**

Minimum of 24

## **MINI CHEESECAKES**

Minimum of 24

## **ASSORTED FRESH BAKED COOKIES**

## **PUMPKIN SPICE SNICKERDOODLE COOKIE**

## **GHIRARDELLI CHOCOLATE BROWNIES**

## **ASSORTED DESSERT PLATTER**

Fresh Baked Cookies, Brownies, and French Macarons

## **SEASONAL FRUIT PLATTER**

## **CHOCOLATE CREAM PUFFS 3PP**

## **NUTELLA CROISSANT BREAD PUDDING**

Full Pan Feeds 25 people

Half Pan Feeds 12 people

## **MINI DESSERTS CUPS**

Minimum of 35

Includes: Mango Pomegranate, Green Tea Matcha, Nutella Cappucino, Duo Chocolate Mousse, Pink Guava Mousse

## **MINI GOURMET TARTS**

Minimum of 35

Chocolate Raspberry, Dark Chocolate, Macadamia, Creme Brule, Key Lime

## **MINI FRENCH PASTRIES**

Minimum of 40

Opera Pastry, Chocolate Ganache, Raspberry Chocolate Cone, White Chocolate Cream Puff, Lemon Mousse

## **MINI ITALIAN PASTRIES**

Minimum of 40

Chocolate Hazelnut Crunch, Pistachio Cake, Tiramisu Cup, White Chocolate Lemon Cone, White Chocolate Panna Cotta

# Beverages

## **COLD BEVERAGES**

Assorted Canned Sodas (Regular and Diet)

Assorted Canned La Croix

Bottled Water

Bottled Fiji Water

Bottled San Pellegrino Sparkling Water

## **HOT BEVERAGES**

All Hot Beverages are 10oz pp

Fresh Brewed 100% Colombian Coffee (Regular or Decaf)

Includes Creamers and Sugars

Hot Chocolate

Gourmet Hot Teas (Assorted)

Hot Apple Cider

Deluxe Hot Chocolate

Includes Whipped Cream, Mini Candy Canes, Chocolate Shavings and Mini Marshmallows

Hot Beverages come with disposable cups, lids and stirrers