



Erhart's Catering and Event Production

Holiday Menu

714-826-3350 Order Desk

714-826-3350 x18 or x13 Event Planner

Traditional Holiday Fare

Entrees -Choose one:

French Cut Turkey Breast – All White Meat Seasoned with Fresh Herbs and Roasted to Juicy Perfection served with Traditional Cranberry Sauce

Honey Glazed Ham – Baked with a Sweet Honey Glaze and topped with Grilled Pineapple Rings

Pear Stuffed Chicken Breast – Tender Breast of Chicken stuffed with Bleu Cheese, Pears and Walnuts served atop a bed of Baked Wild Rice

Holiday Pot Roast – Prepared in our Slow Cooker with Potatoes, Carrots and Celery in a Rich Tomato Broth

Apple Glazed Pork Loin – Slow Roasted Lean Loin of Pork topped with Apple Rings and an Apple Brandy Sauce

Salads - Choose one:

Garden Salad – Crisp Greens with Julienne Vegetables with your Choice of Dressing

Fresh Fruit – Seasonal, Traditional Assorted Fruit Salad

Classic Caesar – Crisp Romaine, Homemade Croutons and a Creamy Caesar Dressing

Potatoes, Rice and Stuffing - Choose one:

Mashed Potatoes – Creamy Idaho Potatoes, Fresh Cream and Seasonings with Gravy

Traditional Corn Bread Stuffing

Parsley Walnut Rice Pilaf

Vegetables

Green Bean Almondine

California Vegetable Medley – sautéed in Sweet Butter and Fresh Herb Honey Glazed Carrots

Lunch Time Price: \$16 per person ~ Dinner Time Price \$22 per person

Additional Lunch Entrée: \$5 per person ~ Additional Dinner Entrée: \$7 per person

Holiday Fare South of the Border

Mexican Entrees - Choose one:

Carne Asada – Seasoned, Marinated Grilled Sirloin served with Homemade Salsa and Tortillas

Homemade Tamales – A Traditional Mexican Holiday Treat

Southwest Chicken Breast – Boneless, Skinless Chicken Breast marinated grilled and topped with a Fresh Tomatillo Salsa and Fresh Cilantro

Roasted Chipotle Glazed Pork Loin with a Smokey Sweet Chipotle BBQ Sauce served with Homemade Pico de Gallo

Salads - Choose one:

Mexican Caesar Salad – Crisp Romaine, Spicy Croutons and Queso Fresco tossed in a Spicy Caesar Dressing

Jicama and Orange Salad with Fresh Mint

Cold Corn and Radish Salad

Sliced Fresh Fruit Tray Garnished with a Holiday Theme

Beans, Rice and Potatoes - Choose one:

Charro Beans

Mexican Rice Pilaf

Seasoned Oven Roasted Potatoes with Bell Peppers and Onions

Refried Beans topped with Grated Cheese

Vegetables - Choose one:

Grilled Vegetables with Fresh Herbs

Sautéed Vegetable Medley of Calabitas (baby Squash) and Carrots

Sweet Green Peas with Onions and Bacon

Lunch Time Price: \$16 per person ~ Dinner Time Price \$22 per person

Additional Lunch Entrée: \$5 per person ~ Additional Dinner Entrée: \$7 per person

Tuscan Holiday Fare

Entrees - Choose one:

Chicken Parmesan – Boneless, Plump Chicken Breast Lightly Breaded with Italian Herbs topped with Sliced Zucchini and served in a Lemon Capers Cream Sauce

Baked Manicotti

Manicotti Shells stuffed with Ricotta Cheese and Herbs topped with a Rich Marinara Sauce and Parmesan Cheese

Tuscan Meat Lasagna

Layered Pasta baked with Fresh Herbs, Sweet Basil, Parmesan and Ricotta Cheeses in a Rich Marinara Sauce

Salads - Choose one:

Classic Caesar – Crisp Romaine, Homemade Croutons, Capers and Fresh Parmesan tossed in a Creamy Caesar Dressing

Greek Salad – Crisp field Greens with Red Onions, Feta Cheese, Tomatoes, Cucumbers and Kalamata Oliver tossed in a Zesty Greek Dressing

Antipasto Salad – Hard and Soft Cheeses with Italian Salami, Artichoke Hearts and Grape Tomatoes marinated in Fresh Herbs, Olive Oil and Italian Seasonings

Pasta and Rice - Choose one:

Mostaccioli with Sun Dried Tomatoes and Fresh Herbs

Mushroom Risotto

Wild Rice Pilaf

Vegetables - Choose one:

Italian Green Beans

Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Vinegar

Baby Vegetable Medley with Carrots, Yellow Squash and Zucchini

Lunch Time Price: \$16 per person ~ Dinner Time Price \$22 per person

Additional Lunch Entrée: \$5 per person ~ Additional Dinner Entrée: \$7 per person

Gourmet Holiday Fare

Entrees - Choose one:

- * *Turkey Wellington – Tender Breast of Turkey surrounded with Pate Onion Truffles and sherry enrobed in a uniquely designed Flaky Pastry Crust*
- * *Peppercorn Encrusted Prime Rib of Beef served with Natural Au Jus and Creamy Horseradish*
- * *Beef Tenderloin – Center cut Filet prepared in a Port Wine Reduction*
- * *Grilled Halibut – Tender and Flaky with Fresh Herbs and a Sun Dried Tomato Butter
(Market Price)*
- * *Herb Encrusted Lamb Chops
(Market Price)*
- * *Roast Duck with an Apricot Glaze*
- * *Spiral Cut Honey Ham – Served Hot or Cold*

Salads - Choose one:

- * *Hearts of Romaine topped with Roasted Pine Nuts and Crumbled Gorgonzola and drizzled with a Champagne Vinaigrette*
- * *Mesculin – European Greens topped with Candied Pecans, Mandarin Oranges and Ripe Strawberries dressed with a Raspberry Vinaigrette*
- * *Waldorf – Colorful Granny Smith and Red Delicious Apples with Walnuts and Celery in a Creamy Sweet Dressing*

Potatoes, Pasta and Rice - Choose one:

- * *Au Gratin Potatoes*
- * *Wild Mushroom Risotto*
- * *Saffron Rice Pilaf*
- * *Scalloped Potatoes with Leeks*

Vegetables - Choose one:

- * *Roasted Root Vegetable Medley with Carrots, Turnips, Pearl Onions, and Fingerling Potatoes prepared with Garlic, Rosemary, Sage and Thyme*
- * *Butternut Squash in Sweet Butter and Fresh Herbs*
- * *Grilled Asparagus in Sweet Butter and Herbs*

\$36.95 per person

Additional Entrée: \$8 per person

Holiday Breakfast

Country Fresh Scrambled Eggs topped with Cheese and Fresh Herbs

Choice of: Bacon, Sausage or Ham Slices

Oven Roasted Potatoes with Sweet Peppers

Freshly Baked Muffins, Bagels and Danish

Cream Cheese, Butter and Preserves

Sliced Fresh Fruit Platter

*Chilled Assortment of Juices to include Orange, Apple and
Cranberry*

Freshly Brewed Coffee – Regular and Decaf with Condiments

Weekday Price: \$12.75 per person

Weekend Price: \$17.75 per person

Breakfast Add-ons

Omelet Bar-50 guest minimum

*Prepared on Site by our Chef for your guests with Choice of Fillings to include Crisp Bacon, Diced Ham, Sliced Sausage, Sweet Bell Peppers, Red Onions, Mushrooms, Tomatoes, Jalapeños and Grated Cheese served with Chunky Salsa and Sour Cream. ***

Chef required at \$175

Pancake or French Toast Station -50 guest minimum

Prepared on site by our Chef for your guests ~ Fluffy, Buttermilk Pancakes or French Toast with Toppings to include Sliced Bananas, Strawberries, Berry Medley, Whipped Butter and choice of Syrups to include Maple and Boysenberry.

Chef required at \$175

Display Hors d'oeuvres

Seasonal Fresh Fruit Display with Holiday Garnishe

Domestic Cheese Platter with Gourmet Crackers

*Imported Cheese Platter with Hard and Soft Cheeses with Sliced
Cocktail Breads and Gourmet Crackers*

Garden Vegetable Crudités with Homemade Dill Dipping Sauce

*Antipasto Platter – Hard and Soft Cheeses, Hard Salamis,
Artichoke Hearts, Grape Tomatoes and Gourmet Olives marinated
in Olive Oil and Fresh Herbs*

*Whole Poached Salmon with Cucumber “Scales” and Fresh Dill
served with Lemon Wedges*

*Caprese Kabobs – Red, Ripe Cherry Tomatoes, Fresh Basil and
Mozzarella Medallions on a Wood Skewer drizzled with a Creamy
Pesto Vinaigrette*

*Baked Wheel of Brie en Crout decorated with Fresh Berries and
served with Assorted Cocktail Breads*

*Assorted Tapanade and Gourmet Olive Selection served with Rustic
Cocktail Breads, Lavash and Water Crackers*

Prices Vary depending on number and variety of Selections

Hot Hors d'oeuvres

Brie Bouchees – Pastry Puff Cups filled with Brie Cheese and baked with a Mango Chutney and Toasted Almond

Chicken Satay – Tender Breast of Chicken on a Wood Skewer served in a Spicy Peanut Sauce

Beef Satay – Tender Sirloin of Beef served in a Spicy Teriyaki Sauce and Garnished with Sesame Seeds and Scallions

Assorted Mini Quiches to include Ham and Cheese, Spinach and Vegetable

Cocktail Meatballs served in a Creamy Dill Sauce

Maryland Crab Cakes with Remoulade Dipping Sauce

Assortment of Crispy Pot Stickers to include Pork, Chicken and Vegetable accompanied by Plum Dipping Sauce

Homemade Beef Empanadas with Roasted Red Pepper Dipping Sauce

Prices vary depending on number and variety of Selections

Cold Hors d'oeuvres

Smoked Salmon Mousse Florets piped onto a Bed of Freshly Baked Pumpernickel topped with Fresh Dill

Chicken Roulade served atop a Toast Point and topped with a Zesty Apricot Chutney

Assorted Crostini to include Tomato and Basil and Wild Mushroom Ragu

Cocktail Corn Cakes topped with a Spicy Mango Relish

Lemon Marinated Tortellini and Sun Dried Tomato Skewers topped with Freshly Grated Parmesan

Assorted Sushi to include: California Rolls, Spicy Tuna and Maki Rolls

Belgian Endive stuffed with Herbed Cream Cheese and topped with Roasted Pine Nuts

Ceviche filled Cucumber Cups

Mini Tortilla Cornucopias filled with Curried Chicken Salad

Prices Vary depending on number and variety of Selections

Exhibition Food Stations

****On Site Cooking required / Chef required****

Carving Station

Choose one:

French Cut Turkey Breast with Orange Cranberry Chutney

Honey Glazed Ham with Pineapple Rings

Roasted Sirloin with Creamy Horse Radish

Apple Glazed Pork Loin with Apple Brandy Sauce

Pasta Station

Penne or Bow Tie Pasta with choice of toppings to include Spicy Italian Sausage, Diced, Grilled Chicken, Sautéed Vegetables, Roasted Pine Nuts tossed by our chef with your choice of Sauce to include Creamy Pesto, Alfredo or Zesty Marinara

Risotto Parmesan Wheel

Risotto sautéed in Olive Oil and Fresh Herbs with Choice of Sauces to include Wild Mushroom or Creamy Pesto, served from a Rustic Parmesan Wheel decorated with Fresh Basil and Garlic Cloves

Martini Potatoes

Grand Display of Cascading Martini Glasses is the backdrop where your "bartender" will fill your glass with your choice of piping hot Creamy Mashed Idaho Potatoes with Choice of toppings to include Shitake Mushroom Glaze, Irish Stew or Beef Bourguignon ~ Also available in a Sweet Potato Mash with toppings to include Candied Walnuts, Marsh Mallows, Apple Shallot Butter and Brown Sugar.

Live Skewer Station

Our Chef will grill your choice of Tender Beef, Juicy Chicken or Succulent Sea Scallops with an array of Sauces to include Creamy Curry, Jamaican Jerk, Thai Peanut or Chili Lime

Flambé Dessert Station

Dazzle your guests with your choice of Cherries Jubilee, Bananas Foster or Crepe Suzettes served with Gourmet Vanilla Bean Ice Cream

***** 3 Station Minimum/75 guest minimum at \$12.95 per station*****

Station Add-ons \$3 per person/per item:

Caesar Salad

Fruit Salad

Grilled Vegetable Medley

Baby Red Rosemary Potatoes

Saffron Rice Pilaf

Wild Rice Pilaf

Decadent Desserts

Buffet Desserts

Assorted Holiday Cookies and Dessert Bars - \$3.00 per person

Assorted Holiday Mini Pastries - \$5.00 per person

3 Berry Cobblers with Real Whipped Cream - \$3.50 per person

Assorted Pies to include Pumpkin, Apple and Cherry - \$2.50 per person

New York Cheese Cake with Cranberry Demi Glaze - \$4.00 per person

Plated Desserts

Individual Yule Logs - \$4.50 per person

Chocolate Mint Mousse Cup - \$4.50 per person

Eggnog Cheesecake - \$4.00 per person

Apple Cranberry Torte - \$5.00 per person

Fresh Fruit Tart - \$4.50 per person

New York Cheese Cake with Cranberry Demi Glaze - \$4.00 per person

Chocolate Fountain – 100 person minimum

3 Tier, Free Flowing Chocolate Fountain with Choice of Milk Chocolate, Dark Chocolate or White Chocolate and dipping items to include Marsh Mellows, Strawberries, Graham Crackers, Pineapple, Melons, and Cream Puffs

Beverage and Bar Services

Hot Beverages

- Mulled, Spiced Apple Cider - \$4.50 per person*
Hot Chocolate with Whipped Cream - \$4.00 per person
Gourmet Coffee Bar with Flavored Syrups Whipped Cream & Cinnamon Sticks - \$3.50 per person
Assorted, Spiced Herbal Teas with Condiments - \$3.00 per person

Cold Beverages

- Iced Tea - \$2.00 per person*
Ice Cold Lemonade - \$2.00 per person
Holiday Punch - \$2.00 per person
Sparkling Waters - \$5.00 per person

Open Bar

- Name Brand Liquor, Chardonnay, Cabernet, Merlot and White Zinfandel, Imported and Domestic Beers, Assorted Soft Drinks, Bar Ice, Mixers, Cocktail Napkins, Bar Tables and Bar Lines with Acrylic Bar Cups*
\$10 per person – one hour
\$14 per person – two hours
\$18 per person – three hours
\$21 per person – four hours

Soft Bar

- Chardonnay, Cabernet and White Zinfandel, Assorted Soft Drinks, Domestic Beers, Bar Ice, Cocktail Napkins, Bar Tables, Bar Linens and Acrylic Bar Cups*
\$8 per person – one hour
\$10 per person – two hours
\$12 per person – three hours
\$14 per person – four hours

Cash Bar

- \$300.00 Bar Setup and Bartender (4 hours)*
Domestic Beer - \$4.00
Imported Beer - \$5.00
Well Drinks - \$6.00
Call Drinks - \$7.00
Premium Drinks - \$8.00

Event Standards

Erhart's Buffet Meals are all accompanied by Freshly Baked Bread, Assorted Sodas and Bottled Waters, an Assortment of Cookies and Dessert Bars and appropriate condiments.

Inclusive in Buffet Service is One Buffet Linen, Buffet equipment, High Quality Chaffing Dishes and serving utensils with Disposable Dinnerware, Cutlery and Dinner Napkins

Event Extras

Sales tax, Delivery Charge and a 20% Service Charge will be added to each order. Erhart's can custom design your event with such elements as the following:

Wait Staff

Our professional, uniformed wait staff is available for the delivery, setup, service, breakdown and cleanup of your event at \$150 per staff member

Tabletop Service

Complete China, glassware, stemware and linen service is available in a variety of styles and patterns – call for quote

Buffet décor

Themed, Holiday Buffet Décor is available in such themes as “Winter Wonderland”, “Santa’s Toy Shoppe” and “Evergreen Paradise” – Call for a free consultation and quote.

Holiday Centerpieces

A variety of Holiday Centerpieces are available from Fresh Potted Poinsettias to Fresh Cut, expertly designed arrangements that will add festiveness and elegance to your event. Available exclusively through Flower Art of Palos Verdes. www.flowerart.biz

Holiday Entertainment

From Dickens Carolers to Santa Claus, Karaoke to live bands, Entertainment can make or break a holiday party. Call for details.