



*Erhart's Catering and Event Production*

*Holiday Menu*

714-826-3350 Order Desk  
714-826-3350 x 18 or x 13 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 Calabsitas (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 Caper 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:

*Mostaciolli 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 Garnishes*

*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 Horseradish*
- 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:**

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| <i>Caesar Salad</i>             | <i>Baby Red Rosemary Potatoes</i> |
| <i>Fruit Salad</i>              | <i>Saffron Rice Pilaf</i>         |
| <i>Grilled Vegetable Medley</i> | <i>Wild Rice Pilaf</i>            |

## *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 Mallows, 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](http://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.*