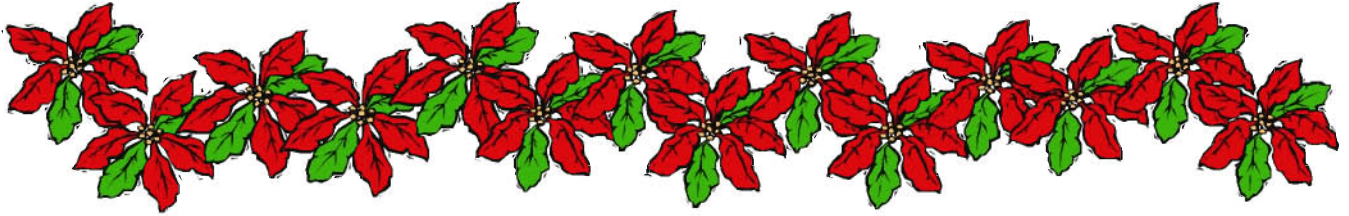


# FABULOUS FOODS

## HOLIDAY ENTERTAINING



*Boutique Caterers & Event Designers*



1-800-365-4747

## Hors d'oeuvres

- Spicy Ahi Tuna w/ Avocado and Mango on Sesame Crisp
- Mascarpone w/ Granola, Coconut & Dried Fruit Cones
- Dukkah – Crusted Lamb Chops w/ Pomegranate Molasses
- Bloody Mary Soup Shots w/ Candycane Shrimp
- Pistachio & Cranberry Chicken
- Potato Vodka Soaked Jumbo Green Olives w/ Caviar
- Lamb Burgers w/ Avocado, Lettuce & Pepper Relish
- Lolly Pop Collection ~ Thai Chicken, Smoked Salmon Chive, Pecan Cherry Mascarpone & Gorgonzola Walnut
- Serrano Ham w/ Arugula & Armagnac Figs
- Miniature Pot Pies~ Chicken, Beef & Shrimp
- Edible Spoons w/ Eggplant Capanata
- Mini Tacos w/ Lobster, Thai Chicken, Duck & Chili Shrimp
- Kobe Beef Miniature Burgers
- Miniature Meatloaf w/ Mashed Potato Crown
- Shrimp Shumai
- Dumpling Assortment
- Artichoke Fritters w/ Red Pepper Aioli
- Pear, Walnut & Stilton Cheese Bouchee
- Coconut Shrimp w/ Sweet Hoisin
- Lobster Sliders on Miniature Brioche w/ Cole Slaw Relish
- Chicken Satay w/ Peanut Dipping Sauce
- Baked Brie Tarts w/ Walnuts & Raspberries
- Crab Cakes w/ Lemon Basil Aioli
- Franks in Pastry w/ Grain Mustard
- Crispy Rice Coated Barbecued Pork
- Ricotta, Chive Puree and Prosciutto on Fricelle Crouton
- Three Cheese Miniature Macs
- Wild Mushroom Ragout on Crispy Polenta w/ Asiago Cheese
- Goat Cheese Croustini w/ Blood Orange Pepper Marmalade
- Bacon Wrapped Prunes & Oysters
- Sesame Seed Shrimp w/ Wasabi Soy Aioli
- Smoked Salmon Tartare w/ Dill Sauce on Potato Sage Crisp
- Grissini Wrapped Smoked Salmon
- Greek Tart of Feta, Olive & Tomato
- Salmon & Fennel Miniature Frittata
- Jumbo Shrimp Cocktail w/ Worcestershire Aioli
- Potato Latkes w/ Tarragon Cream Fraiche & Capers
- Roasted Red Peppers w/ Goat Cheese Wheat Croutons
- Oysters Rockefeller
- Asian Chicken Chop Chop Wonton Tart

## Stationary Hors d'oeuvres

- Crudites in Individual Glasses w/ Lemon-Pesto Goat Cheese Garnished w/ Pistachios & Cranberries
- Herb Cheese Log Served w/ French Bread Rounds
- Imported & Domestic Cheese Display
- Fabulous Holiday Torta Collection
- Champagne Pistachio Grape Trees
- Bella Antipasto Station
- Seafood Raw Bar Station
- Saute Station ~ Pasta, Crepes, Wok & More!
- Carving Stations ~ Filet Mignon, Pork Loin, Turkey & Ham
- Sushi Station
- Risotto Station
- Soup & Grilled Cheese Station
- Asian Pacific Rim Station

## Salads& Soup

- Lobster Bisque w/ Armagnac
- Organic Greens w/ Pears, Walnuts, Dried Cherries, Tomatoes & Gorgonzola w/ Balsamic Dressing
- Watercress & Avocado Salad w/ Smoked Salmon and Latke
- Lobster w/ Parsley Aioli over Organic Greens
- Roasted Eggplant w/ Goat Cheese, Tomato & Basil Oil
- Frisee w/ Goat Cheese & Almonds w/ Champagne Dressing
- Fresh Mozzarella w/ Figs & Sun-Dried Tomato
- Mache w/ Endive, Radicchio, Tomato & Shaved Reggiano
- Avocado and Grapefruit Salad w/ Organic Spinach
- Seasonal Greens w/ Feta, Apples, Pinenuts & Fig Vinaigrette

## Breads

- Rosemary Herb Focaccia
- Ciabatta & Fricelles
- Miniature Bread Assortment
- Walnut Raisin and Pecan Cranberry Breads
- Chocolate Bread w/ Raspberry Butter
- Stuffed Sausage Bread
- Classic Italian Bread w/ Infused Olive Oil Flavors



## Holiday Drinks Suggestions

Amaretto Cranberry Kiss~ Cranberry, Vodka, Amaretto, Orange Juice & Kumquat Garnish

Champagne Mojito ~ Pomegranate Champagne Cocktail ~ Virgin Strawberry Bellini ~ Candycane Cosmo

Pomegranate Mojito ~ Lemoncello Pomegranate Martini ~ Blood Orange Champagne Cocktail ~ Eggnog Martini

Champagne w/ Edible Wild Hibiscus Flowers ( Raspberry Flavor) ~ Poinsettia Mimosa ~ Ginger Champagne

Sparkling Santa~ Prosecco, Calvados, Lemon & Simple Syrup Served in Martini Glass w/ Three Cranberry Skewer

## **Pasta**

- Roasted Eggplant Ravioli w/ a Pink Béchamel Sauce
- Baked Vegetable Lasagna Flowers
- Baked Lasagna Bolognese
- Gnocchi w/ Herbs, Butter & Parmesan
- Lobster Ravioli w/ Basil Cherry Tomato Sauce
- Baked Il Forno ~ Rigatoni, Eggplant & Mozzarella
- Penne w/ Broccoli Rabe, Garlic & Sausage
- Porcini Mushroom Pasta w/ Roasted Sage Pesto

## **Entrees**

### **Chicken**

- Pomegranate Balsamic Glazed Chicken Breast
- Chicken Pillards w/ Orange-Thyme Butter
- Plum Glazed Grilled Chicken Breast
- Roasted Chicken w/ Grapes, Chestnuts & Tarragon Butter
- Traditional Chicken Francaise w/ Capers
- Cornish Game Hens w/ Double Cranberry and Thyme Sauce
- Capon w/ Tomatoes & Artichokes
- Chicken Milanese w/ Micro Green Salad

### **Pork**

- Roast Pork Loin w/ Figs, Apples, Apricots & Pinenuts
- Roasted Pork Loin w/ Orange & Fennel
- BBQ Honey Glazed Pork Loin

### **Lamb**

- Roasted Loin of Lamb w/ Spinach & Pinenuts in Phyllo w/ Mushroom Ragout
- French Cut Rosemary Dijon Lamb Chops

### **Veal**

- Double Veal Chop Roasted w/ Potato Trio & Herb
- Traditional Veal Picatta

### **Steak**

- Roasted Filet Mignon w/ Herbs, Garlic & Horseradish Butter
- Stuffed Filet Mignon w/ Lobster & Shrimp
- Traditional Beef Wellington

### **Fish**

- Salt-Baked Salmon w/ Orange, Thyme, Capers & Fennel
- Baked Tilapia w/ Capers and Tomatoes
- Traditional Shrimp Scampi
- Shrimp & Scallop w/ Herb Olive Oil
- Stuffed Filet of Flounder w/ Crabmeat
- Lobster, Shrimp & Scallop Medley
- Baked Halibut w/ Ginger & Lemon Grass
- Baked Cod Filet Tomato Buerre Blanc

## **Vegetables**

- Green Beans w/ Orange Essence & Toasted Maple Pecans
- Winter Holiday Vegetable Roasted Medley
- Roasted Chestnut & Vegetable Ragout
- Green Beans w/ Sage and Pancetta
- Chestnuts w/ Brussels Sprouts
- Asparagus w/ Butter & Parmesan
- Roasted Vegetable Mash
- Stewed Lima Beans w/ Tomato, Zucchini & Parsley

## **Starch**

- Roasted Rosemary Purple, White & Red Potatoes
- Rice Pilaf w/ Dried Cranberries & Pecans
- Maple Honey Mashed Sweet Potato
- Wild Rice w/ Dried Cherries & Walnuts
- Cashew Stuffing Rounds
- Spinach & Ricotta Stuffing Muffins
- Stuffed Tomatoes w/ Couscous
- Pear – Shaped Potato Croquettes
- Bulgur w/ Dried Cherries and Apples
- Grilled Polenta

## **Desserts**

- Holiday Truffles Selection
- Holiday Petit Four Selection
- Crème Brulee Shots w/ Raspberries
- Lemon Cake w/ Cannoli Cream & Chocolate Chips
- Chocolate Bûche de Noel
- Chocolate Cake w/ Brandied Cherry Coulis
- Homemade Donuts w/ Chocolate Sauce and Raspberry Sauce
- Red Wine Poached Pears w/ Mascarpone
- Profiterole Cream Puffs Dipped in Chocolate & Caramel
- Holiday Butter Cookies
- Apricots and Raspberry Pates De Fruits
- Pots de Creme w/ Ganache
- Molten Chocolate Cake w/ Berries & Whipped Cream
- Cookies – Double Ginger Sugar, Chocolate Chip, Coconut Raspberry & Hazelnut Nutella
- White Chocolate Tiramisu Trifle w/ Spiced Pears
- Chocolate Velvet Boule
- Cannoli & Cream Cake
- Frosted Fruit Cake w/ Sugar Glazed Fruits
- Cognac Pumpkin Cheesecake
- Chocolate Creme Brulee



## **Holiday Cordial Suggestions**

Johnnie Walker Blue Label ~ Smooth Blended Scotch Whisky (Apple and Spice) ~ Gran Patron Burdeos Crystal Bottle from Chateau Margaux  
Hine Rare VSOP Cognac (Peachy Aromas & Spicy Finish) ~ Clear Creek Pot-Distilled Oregon Brandy (Add a Touch of Eggnog!)

Eagle Rare Single Barrel 10 Years Old Bourbon (Smoky Sweet Smooth & Creamy)

Ardbeg 10 Years Old Single Islay Malt Scotch Whisky (Strong, Smoky Caramel)

## **Fabulous Foods Event Services**

**Event Staffing** - Professional Servers, Bartenders, Greeters, Chefs, Coat Check & Support Staff

**Event Rentals** - Tables, Chairs, China, Flatware, Glassware, Linens, Buffet & Event Rentals

**Event Flowers & Decor** - Fabulous Designers for Flowers, Ice Sculptures, Candles & Decor

**Event Entertainment** - Special Music for Your Event & Entertainment of all Kinds

**Event Lighting** - :Lighting of all Kinds to Enhance Your Events

**Event Valet** - Parking Services, Greeters & Grand Entrances

**Event Props** - Fabric, Furniture, Trees & Event Props

**Event Concept Development & Management**

## **Fabulous Holiday Designs**

**Trendy Holiday** ~ Sophisticated Brilliance of Silvery Shimmer of Silk, Touch of Soft Blue, Silver Ribbons and Ornaments  
w/ Silver Accessories, Silver Photo Frames of Family & Friends & Plenty of Silver Sparkle Candles.

**All That's Gold** ~ Champagne Shimmer w/ a Brilliance of Gold, Touches of Gold Trees and Ribbons w/ Special Candles in Gold Tones

**Winter in Wonderland** ~ Snow White Crushed Shimmer w/ Silver or Gold Overlay, Mother of Pearl Accents, White Branches,  
Snow Flakes, Angels and Crystal Ice Spray will Make This Table Sparkle w/ Glittery Candles.

**Traditional Holiday** ~ Traditional Holiday Fabrics, Holiday Greens, Natural Pine Cones, Berries & Mistletoe. Special Touches of Traditional  
Lanterns, Candy Canes, Apples & Flowers in Beautiful Sleighs of Reds and Whites. Christmas Tree Candles & Stockings.

**Sophisticated Country** ~ Warm Glow of Plaid Taffeta w/ Traditional Red or Green Velvets, Natural Berries,  
Pine, Nuts of all Types & Wild Fern Scented Candles.

**Chocolate & Bronze Holiday** ~ Warm Metals of Beautiful Coppers, Brown Velvet, Gold Pin Dot, Copper Iridescent Sheers,  
Touches of Gold, Copper and Chocolate Accessories Accented w/ Chocolate Scented Candles.

**Warm Tuscany** ~ Bark Taffeta, Merlot Gold Crinkle w/ Grape Vines of Merlot and Gold, Pomegranate Pine & Lots of Candles



### **Holiday Treats**

**Rosemary Maple Cashews ~ Candied Espresso Walnuts**

**Ginger Bread Cookies ~ Peppermint Bark**

**Ginger Bread House ~ Nougat w/ Almonds & Pistachios**

### **Toast Suggestions**

**Moet & Chandon 99 Milesime Blanc** – Dried Fruit, Pear & caramel / **Dom Perignon** ~ 99 Fruity, Citrus & Ginger

**Etoile ~ 2000** - Almond, Honey, Apple, Ginger & Hazelnut / **Veuve Clicquot Ponsardin 99** ~ Exotic

**Perrier Jouet's 99 Fleur de Champagne Rose** ~ Strawberry w/ Hints of Fig & Ginger

**Pol Roger 99 Brut Rose** ~ Raspberry & Floral / **Bollinger 99 La Grande Annee**



**Serving New Jersey & New York 1-800-365-4747**

**[www.fab-foods.com](http://www.fab-foods.com) / [holidays@fab-foods.com](mailto:holidays@fab-foods.com)**