



# Holiday Buffet Menus 2020

For Assistance With Menu and Event Planning Contact Dorothy Thraen  
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The Epicurean Catering Company is a full service catering company equipped to provide an array of menus and services. The exceptional quality of our chef prepared food combined with the expertise and passion of our catering staff make for a winning combination. You can count on us for all of your catering needs; from casual and relaxed to elegant and refined, we've got you covered. The Epicurean Catering team can design your entire event, right down to the final detail, inclusive of flowers, décor, staffing, beverage service and much more. Let us assist in executing your vision!

*Holiday Menu #1*

*Oven Roasted Turkey Breast*

Seasoned and Roasted in the Classic Pilgrim Style  
With Sage, Thyme and a Hint of Garlic

*Giblet Gravy*

Prepared with Natural Gravy, Turkey Stock,  
Minced Giblets and Herbs

*Fresh Cranberry Relish*

Cooked with Oranges, Cinnamon, and a Pinch of Nutmeg

*Sweet Potato Soufflé - Crusted on Top*

Flavored with Brown Sugar, Cinnamon,  
Orange and Toasted with Marshmallows

*Or*

*Garlic Mashed Potatoes*

Real Mashed Potatoes with Butter, Milk and Roasted Garlic

*Steamed Green Beans*

Steamed with Almonds and Mushrooms

*Corn Bread Stuffing*

Fresh Baked Corn Bread, Sautéed Onion, Celery, Spices and Herbs

*Freshly Baked Rolls*

*Apple and/or Pumpkin Pie*

*Iced Tea*

Served with all the Condiments

*\$19.99 per Person*

*Add \$2.00 per Person for Honey Glazed Ham  
(\$23.99 Per Person for Dinner)*

*Chaffers with Set Up \$50.00*

*Wait Staff: \$42.00 per Hour (Minimum of 4 Hours per Wait Staff)*

*Holiday Menu #2*

*Braised Brisket of Beef*

Beef Brisket Braised in a Rich Stock until Tender with Carrots and Onions,  
Trimmed and Served with Natural Gravy

*Herb Grilled Breast of Chicken*

Rosemary, Thyme, and Olive Oil

*Herb Roasted Baby Potatoes*

*Rice Pilaf*

*Chef's Choice of Mixed Vegetables*

*Mixed Field Salad*

With (2) Dressings on the Side

*Assorted Breads and Butter*

*Cookies, Assorted Killer Brownies*

*Assorted Pies*

*Iced Tea*

Served with all the Condiments

*\$22.99 per Person*  
*(\$26.99 Per Person for Dinner)*

*Chaffers with Set Up \$50.00*

*Wait Staff: \$42.00 per Hour (Minimum of 4 Hours per Wait Staff)*

*Holiday Menu #3*

*Seared Medallions of Beef Chausser*

Medallions of Beef Tenderloin Quickly Sautéed, Finished with Tomatoes, Mushrooms,  
Scallions and a Rich Red Wine Glace

*Grilled Breast of Chicken Basilica*

Boneless Skinless Chicken Breast rubbed with a Basil Pesto, grilled and finished with a Rosa Cream

*Herb Roasted Baby Potatoes*

*Chef's Choice of Mixed Vegetables*

*Bumble Bee Rice Pilaf*

(Wild, Saffron and White Rice)

*Christmas Snowflake Salad*

Mixed Field Greens, Orange Segments, Roasted Pecans, Jicama and Grated Radish  
with an Orange Dill Vinaigrette

*Cous Cous Salad*

Bulgar Wheat with a Brunoise of Vegetables

*Corn and Black Bean Salad*

With Cilantro, Peppers, Onion, Roasted Corn in a Southwest Vinaigrette

*Assorted Breads and Butter*

*Assorted Christmas Cookies*

*Assorted Seasonal Pies*

(Apple, Pumpkin and Pecan)

*Iced Tea*

Served with all the Condiments

*\$30.99 per Person*

*(\$35.99 Per Person for Dinner)*

*Chaffers with Set Up \$50.00*

*Wait Staff: \$42.00 per Hour (Minimum of 4 Hours per Wait Staff)*

*Holiday Menu #4*

*Chef Carved  
Whole Roasted Peppered Rib Eye*  
With Au Jus and Creamed Horseradish

*Grilled Breast of Chicken and Shrimp Creole*  
Breast of Chicken and Shrimp finished with a Tangy Tomato Creole  
Sauce Served with Saffron Rice Pilaf

*Herb Roasted Baby Potatoes*

*Chef's Choice of Mixed Vegetables*

*Mixed Field Green Salad*  
With Spring Mixed Lettuces, Tomatoes, Cucumbers, Carrot Curls, Red Onions,  
Olives and Red Cabbage with Balsamic Vinaigrette and Ranch Dressing on side

*Garden Pasta Salad*  
Spiral Pasta with a Variety or Julienne Vegetables  
Tossed in a light Vinaigrette

*Caponata*  
Eggplant, Bell Peppers, Onion, Capers, and Olives Baked in a Tomato Sauce

*Assorted Breads, Butter and Flavored Olive Oil*

*Assorted Christmas Cookies*  
*Cheesecake*  
*Black Forest Cake*

*Iced Tea*  
Served with all the Condiments

*\$32.99 per Person*  
*(\$37.99 Per Person for Dinner)*

*Chaffers with Set Up \$50.00*

*Wait Staff: \$42.00 per Hour (Minimum of 4 Hours per Wait Staff)*

*Holiday Menu #5*

*Champagne Glazed Ham*

A Picnic Style Ham Glazed with Champagne,  
Mustard, Brown Sugar and Cloves

*Cajun Roasted Turkey*

Rubbed with a Spicy Creole Blend and Roasted to Perfection

*Orange Glazed Yams*

*Corn Bread Stuffing*

*Green Beans with Pecans*

*Giblet Gravy and  
Fresh Cranberry Relish*

*Tossed House Salad*

Served with (2) Dressings

*Assorted Breads and Butter*

*Seasonal Pies*

(Apple, Pumpkin and Pecan)

*Iced Tea*

Served with all the Condiments

*\$23.99 per Person*

*(\$28.99 Per Person for Dinner)*

*Chaffers with Set Up \$50.00*

*Wait Staff: \$42.00 per Hour (Minimum of 4 Hours per Wait Staff)*

*Holiday Menu #6*

*Cranberry and Pecan Roasted Pork Loin*

With a Cranberry Balsamic Glaze

*Oven Roasted Turkey*

With Herbs, Corn Bread Stuffing and Giblet Gravy

*Sweet Potato Soufflé*

*Chef's Mixed Vegetables*

*Fresh Cranberry Relish*

*Mixed Field Greens*

(Choice of 2 Dressings)

*Fresh Baked Rolls and Butter*

*Assorted Seasonal Pies*

Pumpkin, Apple, Pecan

*Iced Tea*

Served with all the Condiments

*\$24.99 per Person*

*(\$33.99 Per Person for Dinner)*

*Chaffers with Set Up \$50.00*

*Wait Staff: \$42.00 per Hour (Minimum of 4 Hours per Wait Staff)*



*Holiday Menu #7*

*Oven Roasted Turkey Breast*

Seasoned and Roasted in the Classic Pilgrim Style  
With Sage, Thyme and a Hint of Garlic

*Giblet Gravy*

Prepared with Natural Gravy, Turkey Stock,  
Minced Giblets and Herbs

*Garlic Mashed Potatoes*

Real Mashed Potatoes with Butter, Milk and Roasted Garlic

*Steamed Green Beans*

Steamed with Almonds and Mushrooms

*Corn Bread Stuffing*

Fresh Baked Corn Bread, Sautéed Onion, Celery, Spices and Herbs

*Freshly Baked Rolls*

Served with Butter

*Hot and dropped off in Aluminum Pans*

*No Substituting on Menu*

*\$17.99 per Person*

*(\$21.99 Per Person for Dinner)*

*Add \$2.00 per person for Honey Glazed Ham*

## Notes

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