



Holiday Buffet Menus

2021

For Assistance With Menu and Event Planning Contact Dorothy Thraen
at 713.783.8203 ext 8, or email her at dthraen@riceepicurean.com



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

\$22.99 per Person

*Add \$2.00 per Person for Honey Glazed Ham
(\$26.99 per Person for Dinner)*

Chaffers with Set Up \$50.00

Wait Staff: \$42.50 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

\$25.99 per Person
(\$29.99 per Person for Dinner)

Chaffers with Set Up \$50.00

Wait Staff: \$42.50 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

\$33.99 per Person

(\$38.99 per Person for Dinner)

Chaffers with Set Up \$50.00

Wait Staff: \$42.50 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

\$35.99 per Person
(\$40.99 per Person for Dinner)

Chaffers with Set Up \$50.00

Wait Staff: \$42.50 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

\$26.99 per Person

(\$31.99 Per Person for Dinner)

Chaffers with Set Up \$50.00

Wait Staff: \$42.50 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

\$27.99 per Person

(\$36.99 per Person for Dinner)

Chaffers with Set Up \$50.00

Wait Staff: \$42.50 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

\$20.99 per Person

(\$24.99 per Person for Dinner)

Add \$2.00 per person for Honey Glazed Ham

Notes

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Rice Epicurean Markets is pleased to offer online grocery shopping.
It's easy, fast, secure and best of all, it's convenient. Shopping for
groceries doesn't have to be a chore anymore. 24 Hour Online Service
available. Home and office delivery.

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