



Chef du Jour Catering



736 SE Powell, Portland, Oregon 97202

www.ChefduJourCatering.com

Eric Youel Chef/Owner (503) 222-4553

Holiday Party Ideas

Entrees

Choice of Two

Herb Roasted Chicken	Roasted Turkey Breast with Cranberry Chutney
Pasta Primavera with Creamy Basil Sauce	Grilled Cedar Plank Salmon Lasagna
Butternut Squash Ravioli with Parmesan Sage Cream	Stuffed Pork Chops with Sage Dressing and Cranberry Relish
Pork Loin Stuffed with Dried Fruit and Port Wine Reduction	Beef Borgougnon

Hot Side Dishes

Choice of Three

Caramelized Winter Vegetables
Sautéed Seasonal Vegetables
Roasted Vegetables
Grilled Vegetables
Boiled Cabbage
Oven Roasted Potatoes
Barley Pilaf
Rice Pilaf
Creamed Peas and Carrots
Mashed Potatoes and Gravy
Candied Yams

Cold Side Dishes

Choice of Two

NW Salad with Wine Poached Pears,
Candied Nuts, Gorgonzola and
Hazelnut Vinaigrette
Green Salad with choice of Two
Dressings
New Red Potato Salad with
Vinaigrette Dressing
Pasta Salad with Pesto
Fruit Salad
Vegetable Crudités and Dip

Dessert

Choice of Two

Fruit Tarts

Cheese Cake

Buche d'Noel

Pumpkin Mousse with Star Ginger Cookies

Or

Assortment of Holiday Cookies and Mini Pastries

Food Cost is \$23.95-27.95 per person

Service labor is \$25.00 per hour per server

The Works

\$28.95 per person

Relish Plate – includes fresh vegetables, olives, pickles, pickled peaches and candied crabapples

Mixed Wild Greens with Edible Flowers and Choice of Dressing

Waldorf Salad

Molded Cranberry Salad

Roasted Turkey with Sage Stuffing

Baked Ham

Cranberry Relish

Mashed Potatoes and Gravy

Candied Yams or Yams with Butter and Pecans

Creamed Onions

Seasonal Sautéed Vegetables

Bread and Rolls

Pecan Pie

Pumpkin Pie

Buche d'Noel

This menu can be reduced in quantity and the price adjusted accordingly.

