



## *Winter Wonderland*

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*Assortment of Biscotti; Peppermint  
Chocolate, Cranberry-Pistachio &  
Gingerbread*

*Served with Decadent Hot Chocolate &  
Coffee*

***Price per person \$5.99 + tax***

### *Traditional Holiday Sweets*

*Assortment of Miniature Sweets  
consisting of; Mincemeat & Pecan Tarts,  
Shortbread Cookies, Gingerbread  
People, Carrot Cake, Double Fudge  
Chocolate Cupcakes and Rich Fruitcake*

*Served with a Rich Almond Chocolate*

*Coffee & Creamy Eggnog*

***Price per person \$6.29 + tax***

### *Decadent Holiday Goodies*

*Assortment of Peanut Brittle, Old  
Fashioned Fudge, Duo Peppermint Bark,  
Eggnog Cream Puffs, Cappuccino  
Bonbons and Hazelnut Shortbread*  
*Served with Spiced Warm Apple Cider  
& Vanilla scented Coffee*

***Price per person \$8.70 + tax***



*Entertaining At Home?  
Stress of the Holidays is  
upon you?*

*Let us do the Work!  
Elegant served Dinner to  
a Festive Holiday Party  
we can customize a menu  
to suit any event.  
Let us make your evening a  
memorable one*

### *Morning Break*

*Cranberry Vanilla Coffeecake & Citrus  
Fruit Salad marinated in Star Anise Syrup*

*Served with Coffee & Tea*

***Price per person \$6.35 +tax***

## *Christmas Party*



### *Party Platters*

*Caramel Apple Baked Brie served with  
French Bread & Crackers  
Minimum 20 People \$4.50 +tax*

### *Holiday Dips*

*Consisting of the following; Roasted Red  
Pepper & Eggplant, Cilantro Cranberry  
Salsa, Herbed Blue Cheese and Spicy Bacon  
Bean Dip*

*Accompanied with Crispy Wontons, Grilled  
Pita and Tortillas Chips  
Price per person \$ 6.80+tax*

### *Seafood Crudités*

*Assortment of Chilled Seafood with Chili-Lime Aioli  
Price per person \$19.99+tax*

### *Christmas Nuts*

*Assortment of Roasted Seasonal Nuts  
Price per person \$ 2.85+tax*

### *Canapé*

*Sesame Wonton Triangles with Smoked Salmon  
& Wasabi \$20.30 per dozen*

*Miniature Brochettes of Melon, Prosciutto &  
Mozzarella \$23.90 per dozen*

*Fresh Fig with Rosemary Goat Cheese on  
Crostini \$17.60 per dozen*

*Sautéed Scallop on a Miniature Rice Cake with  
Cilantro Salsa \$19.60 per dozen*

*Miniature Lamb Burger on Brioche  
\$23.95 per dozen*

*Japanese Eggplant Crisps with Grape Tomatoes  
& Fresh Basil \$15.55 per dozen*



## ***Candy Cane Buffet***

*Assorted Rolls & Breads with Butter  
Romaine & Endive Salad with Feta  
Cheese and Walnut Vinaigrette  
Sweet Potato Salad with Orange-Maple  
Dressing  
Traditional Herbed Roasted Turkey  
with Savory Stuffing and Sage Gravy  
Whipped Fresh Potatoes with  
Caramelized Shallots  
Honey Roasted Carrots & Parsnips  
Array of Christmas Cakes & Pies  
Coffee & Tea*  
**\$23.99 per person + tax**

## ***Gingerbread Buffet***

*Assorted Rolls & Breads with Butter  
Baby Spinach Salad with Bacon, Spiced  
Avocado and Caramelized Pears with  
Anise Citrus Dressing  
Garlic Marinated Root Vegetable Salad  
Stuffed Chicken with Nutty Cinnamon  
Rice  
Carved Roast Beef with Cabernet Jus  
Roasted Red & White Potatoes with  
Fresh Sage  
Maple Glazed Yams with Cranberries  
Root Vegetable Gratin  
Array of Christmas Cakes & Pies  
Coffee & Tea*  
**\$26.99 per person + tax**



## ***Vision of Sugar Plums***

***Served Dinners***

*Assorted Rolls with Butter*

### ***Appetizers***

*Winter Green Salad with Toasted  
Almonds, Red Onions & Blue Cheese  
with Cranberry Vinaigrette  
Roasted Butternut Squash Soup with  
Apples & Bacon  
Trio Bites; Seven Layer Salmon,  
Chicken Satay & Fontina Risotto*

### ***Main***

*Grilled Rack of Lamb with Dried  
Cherries & Green Peppercorn Sauce,  
Minted Roasted Baby Red Potatoes &  
Sautéed Fennel and Carrot Toppers*  
**\$ 28.99+ tax**

*Apple-Pomegranate Pork Loin with  
Sweet Potato Pancake and Winter  
Vegetable Blend*  
**\$ 23.99+ tax**

*Maple Ginger Salmon, Mascarpone  
Potato Gratin and Sautéed Swiss Chard  
with Onions*  
**\$ 24.99+ tax**

### ***Desserts***

*Frozen Grand Marnier Torte with Dark  
Chocolate & Spiced Cranberries  
Peppermint Mousse in a Tulip  
Turtle Cheesecake with Caramel Sauce  
Frozen Eggnog Mousse Torte*



***Make your season  
greeting a memorable  
one with Sodexo  
2009***

*Looking to get together with your  
co-workers to celebrate the  
up coming holidays .  
Book now for a wonderful evening for a  
holiday theme buffet or an elegant served  
dinner.  
To place your order or book a Christmas  
party call. Cindy McCoy or Kevin Jay at  
474-8035*

***On Sale Now!!***

***Remember to Purchase Your Ticket For The  
Sodexo Holiday Buffet Luncheon that will be held  
December 21-2009  
at the Student Union Bldg. Time 11:30 – 1:00 pm  
Price per ticket \$19.00 + tax***

