

Edible Events

Catering the spectrum of food from simple to spectacular!

Traditional Holiday Buffet

Roasted Turkey Breast, Gravy and Fresh Cranberry Compote
Creamy Garlic Mashed Red Potatoes
If you would like to add
Brown Sugar and Honey Glazed Ham
(Additional \$3.00 per person)

Select one from the following:

Caesar Salad, Housemade Croutons, Parmesan and Creamy Caesar Dressing
Hearts of Romaine, Apples, Red Onion and Cider Vinaigrette
Spinach with Apples, Blue Cheese, Sundried Cherries, Spicy Nuts with Orange Vinaigrette
Spinach, Oranges, Feta, Red Onions and Honey Dijon Vinaigrette
Arugula, Blood Oranges, Goat Cheese, Candied Walnuts and Sherry Vinaigrette
Butter Lettuce, Fuyu Persimmons, Bleu Cheese, Candied Pecans, Cranberry Honey
Vinaigrette
Mesculn, Arugula, Roasted Pears, Toasted Pumpkin Seeds and Apple Cider-Whole Grain
Mustard Vinaigrette

Select one from the following

Broccoli with Spicy Gremolata
Creamy Parmesan Broccoli
Green Beans, Parmesan, Meyer Lemon Juice and Bread Crumbs
Green Beans, Pancetta, Mushrooms and Shallots
Seasonal Vegetables with Herb Butter
(Broccoli, Cauliflower, Brussel Sprouts, Baby Carrots)
Roasted Butternut Squash with Brown Sugar and Butter
Sautéed Butternut Squash, Lemon, Walnuts and Parsley
Delicata Squash, Caramelized Shallots and Sherry
Maple Pan Roasted Baby Carrots

Select one from the following:

La Brea French Rolls
La Brea Rosemary or Roasted Garlic French Bread
Herbed Cheese Buttermilk Biscuits
Cheddar Rosemary Scones
The Famous Beer Bread

Cost per person: \$17.00 + sales tax & delivery (If requested, rentals, service staff and service charge is additional)

Dessert menu

Carrot Cake
Pumpkin Spice Cake with Buttery Caramel Sauce
Gingerbread made with Fresh Ginger, Buttery Caramel Sauce and Whipped Chantilly Crème
Chocolate Hazelnut Torte with Raspberry Sauce
Additional \$2.50 per person

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