

Enchanted Table Catering

1902 NW 24th Ave Portland, Oregon 97210 503.522.6655

Holiday Appetizer & Salad Buffet

Cranberry Salsa

*Colorful and incredibly addictive!
Served over a cream cheese tree with crackers*

Fig Mascarpone & Armagnac Torte

Served on baguette slices

Salmon Rillettes

Smoked salmon, baked salmon, capers, red onions highlight this luscious terrine. Served on baguette slices

Baguette and Cracker Cascade

Elegantly cascading from a rattan basket

Basque Fire Shrimp

Garlicky and spicy!

Mushrooms Stuffed with Prosciutto and Parmesan

Vegetarian upon request

Roasted Beef Tenderloin & Boursin Cheese

Cubes of aged & roasted beef tenderloin crowned with a star of garlicky Boursin cheese; Served on a mini-skewer

Roasted Baby Potatoes with Crème Fraiche, Caviar & Chives

Vegetarian upon request

Couscous with Hazelnuts & Dried Cherries

With artichoke hearts & feta cheese in a herb citrus dressing

Enchanted Salad

*With freshly gathered gourmet greens, crumbled blue cheese
+ toasted walnuts with a balsamic shallot vinaigrette*

\$34/guest

\$29/guest for 100+ guests

Plus staffing, rentals and service fee



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Holiday Appetizer Party *Passed and Stationery Appetizers*

Artisan Cheese Display

Local and imported cheeses presented traditionally in large wedges or rounds with baguette slices, garnished with seasonally fresh fruits.

Chicken Saltimbocca Pinwheels

Draper Valley chicken breasts rolled with sliced prosciutto, provolone cheese and fresh sage leaves. Roasted, thinly sliced and drizzled with balsamic reduction

Confetti Shrimp

Marinated in a confetti of colorful peppers & herbed olive oil

Mushrooms Stuffed with Prosciutto and Parmesan

Vegetarian upon request

Roasted Beef Tenderloin & Boursin Cheese

Cubes of aged & roasted beef tenderloin crowned with a star of garlicky Boursin cheese; Served on a mini-skewer

Roasted Baby Potatoes with Crème Fraiche & Chives

*\$24/guest
\$22/guest for 100+ guests*

Plus staffing, rentals and service fee



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Holiday Mini Sandwich Buffet

Artisan Cheese Display

Local and imported cheeses presented traditionally in large wedges or rounds with baguette slices, garnished with seasonally fresh fruits.

Spinach & Orange Salad

With toasted almonds, sliced red onions and a pomegranate vinaigrette

Holiday Treats Display

A seasonal display of dessert goodies

Plus:

Holiday Mini Sandwich Buffet

Create your own gourmet mini-sandwiches

Choose Three:

Sliced Grilled Flank Steak

Sliced Roasted Pork Loin

Grilled Vegetables

Sliced Roasted Turkey

Sliced Honey Baked Ham

\$22/guest

\$21/guest for 100+ guests

Plus staffing, rentals and service fee



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Holiday Dessert Buffet

Traditional French Buche de Noel

A traditional holiday centerpiece. Chocolate "Yule log" filled with espresso cream, covered with white chocolate buttercream "snow", garnished with meringue mushrooms

Holiday Treats Display

A seasonal display of dessert goodies

Coffee & Tea Service

*\$9/guest
Plus staffing, rentals and service fee*



Enchanted Table Catering

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Holiday Dinner

Aged Beef Tenderloin & Lemongrass Salmon Buffet

Appetizers

Cranberry Salsa

*Colorful and incredibly addictive!
Served over a cream cheese tree with crackers*

Confetti Shrimp

Marinated in a confetti of colorful peppers & herbed olive oil

Mushrooms Stuffed with Prosciutto and Parmesan

Buffet Dinner

Merlot Poached Pears with Gourmet Greens

With toasted walnuts & gorgonzola cheese

Medallions of Aged Beef Tenderloin

With chunky horseradish sauce

Lemongrass Salmon with Roasted Vegetables & Pistachio Gremolata

Scalloped Bleu Potatoes

French Green Beans with Cashews

With browned butter, garnished with cherry tomatoes

Artisan Bread & Butter Basket

Dessert (choose one)

Fudge Walnut Torte

Rich + delicious

Or

Holiday Treats Display

A seasonal display of dessert goodies

\$43/guest

\$39/guest for 100+ guests

Plus staffing, rentals and service fee



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Holiday Dinner

Lemongrass Salmon & Mediterranean Chicken Buffet

Appetizers

Fig Mascarpone & Armagnac Torte

With baguette slices

Confetti Shrimp

Marinated in a confetti of colorful peppers & herbed olive oil

Mushrooms Stuffed with Prosciutto and Parmesan

Buffet Dinner

Enchanted Salad

*With freshly gathered gourmet greens, crumbled blue cheese
+ toasted walnuts with a balsamic shallot vinaigrette*

Lemongrass Salmon & Pistachio Gremolata

Mediterranean Chicken with Dried Plums & Olives

Spiced with garlic, oregano & capers; moist & flavorful!

Green Rice

*Basmati rice colored with parsley, green onions and herbs,
finished with grated parmesan cheese*

French Green Beans with Cashews

With browned butter, garnished with cherry tomatoes

Artisan Bread & Butter Basket

Dessert (choose one)

Fudge Walnut Torte

Rich + delicious

Or

Holiday Treats Display

A seasonal display of dessert goodies

\$33/guest

\$29/guest for 100+ guests

Plus staffing, rentals and service fee



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Holiday 2008 **Entrée Selections**

Medallions of Aged Beef Tenderloin
With chunky horseradish sauce

Mediterranean Chicken with Dried Plums + Olives
Spiced with garlic, oregano & capers, moist & flavorful!

Baked Orzo Pasta with Grilled Seasonal Vegetables
With roasted tomatoes, artichokes hearts & feta cheese
Add Shrimp: \$1.50/guest

Oven-Braised Beef Roast with Tomato Sauce and Garlic

Lemongrass Salmon with Pistachio Gremolata
Garnished with roasted vegetables

Spice-crusting Roasted Pork Loin
Sliced & served with a roasted red pepper & hazelnut sauce

Salmon or Halibut with Pineapple Sambal
Stir-fried pineapple, shallots, garlic & spices add an Indonesian flair
to this Northwest favorite

Stacked Polenta with Grilled Chicken
Roasted tomato sauce, grilled sliced chicken are layered with polenta and
shredded cheeses & topped with fresh basil pesto
Vegetarian version also available



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Holiday 2008

Salads & Sides

Enchanted Salad

*With freshly gathered gourmet greens, crumbled blue cheese
+ toasted walnuts with a balsamic shallot vinaigrette*

Spinach Salad

With pine nuts, red onions & bleu cheese with a pomegranate vinaigrette

Caesar Salad with Garlic Croutons

Tarragon Chicken & Almond Salad

With celery and grapes on a bed of crunchy greens

Mediterranean Pasta Salad

*With penne pasta, cheese tortellini, basil pesto, parmesan cheese
& an array of seasonally fresh grilled vegetables*

French Lentil Salad

*With artichokes, sun-dried tomatoes, toasted walnuts & gorgonzola cheese
with a tarragon vinaigrette*

Couscous with Hazelnuts & Dried Cherries

With artichoke hearts & feta cheese in a herb citrus dressing

Spinach & Orange Salad

With toasted almonds, sliced red onions and a pomegranate vinaigrette

Seasonal Fruit Platter

A luscious display of seasonally fresh fruits.

Grilled Seasonal Vegetable Platter

*Best of the market vegetables grilled Italian-style with olive oil, salt & pepper.
Colorful peppers, asparagus, mushrooms, tomatoes, eggplants & more are
grilled then lightly sprinkled with white balsamic vinegar & garnished with
lemon wedges*



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Appetizers Holiday 2008

Cheese Board

Cranberry Salsa

Colorful and incredibly addictive!

Served over a cream cheese tree with crackers

Fig Mascarpone & Armagnac Torte

With baguette slices

Artichoke Heart & Proscuitto Gratin

*With gorgonzola & parmesan cheese, toasted pine nuts & cream,
served warm with sliced baguettes*

Salmon Rillettes

*Smoked salmon, baked salmon, capers, red onions highlight this luscious
terrine. Served on baguette slices*

Artisan Cheese Display

*Local and imported cheeses presented traditionally in large wedges or rounds
with baguette slices, garnished with seasonally fresh fruits.*

Charcuterie Board & Cheese Display

*Large butcher block covered with pates, cornichons,
sliced meats, cheeses, olives, mustard, sliced baguettes & crackers*

Assorted Breads and Crackers

Elegantly cascading from a rattan basket



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Appetizers Holiday 2008

Surf

Basque Fire Shrimp
Garlicky and spicy!

Confetti Prawns

Marinated in a confetti of colorful peppers & herbed olive oil

Shrimp & Sesame Phyllo Stix
With apricot dipping sauce

Crab Cakes

With chipotle remoulade

Crab Salad in Roasted Red Potatoes
With saffron curry and mango chutney

Roasted Shrimp with Artichoke Heart and Fennel Salad
Served on individual artichoke leaves

Lemongrass Salmon with Pistachio Gremolata

A whole fillet of salmon garnished with pistachio gremolata (pistachios, garlic, lemon zest and parsley)

Turf

Argentinean-spiced Grilled Flank Steak

Served on petite romaine leaves with an herb-cilantro chimichurri sauce

Roasted Beef Tenderloin & Boursin Cheese

Cubes of roasted beef tenderloin crowned with star of garlicky Boursin cheese; Served on a mini-skewer

Spice-crusted Roasted Pork Loin

Sliced & served with a roasted red pepper & hazelnut sauce

Albondigas en Chipotle

Mexican meatballs in a rich tomatillo chipotle sauce



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Appetizers Holiday 2008

Warm Appetizers

Chicken Saltimbocca Pinwheels

Draper Valley chicken breasts rolled with sliced prosciutto, provolone cheese and fresh sage leaves. Roasted, thinly sliced and drizzled with balsamic reduction.

Duck Confit & Fig Bruschetta

Succulent house-made duck confit crown a bed of rich fig conserve

Mushrooms Stuffed with Prosciutto and Parmesan

Vegetarian on request

Wild Mushroom Bruschetta

Sautéed wild & domestic mushrooms with tarragon crowning garlicky grilled rustic bread

Gougerés with Bacon, Arugula & Pickled Onions

Savory éclair puffs stuffed with crisp bacon, arugula & tangy pickled onions

Roasted Baby Potatoes with Crème Fraiche, Caviar & Chives

Vegetarian on request

Polenta Cups with Wild Mushrooms & Fontina

Tiropetes

*Greek phyllo triangles filled with herbed feta & ricotta cheese
Served warm or at room temp*



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Appetizers Holiday 2008

Veggie Lovers

Island Salad Rolls

*With cellophane noodles, spinach, cilantro, mint and other greens
Served with a golden plum dipping sauce*

Marinated Eggplant with Garlic & Mint

With creamy chevre & baguette slices

Endive & Grapefruit

*Individual endive leaves cradle ruby grapefruit slices with
gorgonzola cheese & chives*

Grilled Citrus Thyme Asparagus

Grilled Seasonal Vegetable Platter

*Best of the market vegetables grilled Italian-style with olive oil, salt & pepper.
Colorful peppers, asparagus, mushrooms, tomatoes, eggplants & more are
grilled then lightly sprinkled with white balsamic vinegar &
garnished with lemon wedges*

Spanish Marinated Carrots

Sliced and lightly blanched, marinated in Spanish herbs



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Holiday 2008 **Desserts**

Traditional French Buche de Noel

A traditional holiday centerpiece. Chocolate "Yule log" filled with espresso cream, covered with white chocolate buttercream "snow", garnished with meringue mushrooms

Fudge Walnut Torte *Rich + delicious*

Asian Five-spice Chocolate Torte *With crystallized ginger whipped cream*

Baked Apples with Crème Fraiche & Caramel

Grapefruit + Pistachio Tart

Chocolate + Hazelnut Meringue Cake *Bittersweet chocolate cake topped with a hazelnut meringue crunch layer*

Pear Almond Tart *With candied ginger whipped cream*

Dessert Nibbles *Seasonal bite-sized dessert treats*

Triple Pear Crisp *With vanilla ice cream*

Chocolate Mud Cake *Served with a dollop of crystallized ginger whipped cream*

