



## Sample Catering Menus for this Holiday Season

### Our Catering Style

We approach every event as unique...

Some events can be very simply planned with decisions made over the phone. Others may be more complex, necessitating a meeting to discuss hopes and dreams, budget, seasonal availability, and location considerations.

Recognizing that every group is different we strive to plan menus based on a client's individual tastes. The following are menus that we have done in the past. Please be aware that they are meant as examples of pricing and style. Mixing and matching of menu items is always allowed, with guidance if needed, to help formulate a menu that works for your particular event.

The prices shown here account for the food only, and are based on the amount of guests attending the event. Delivery, Set Up, Rentals, Staffing, Taxes and Gratuities are not included in these prices.

We are always glad to be asked to be a part of any event, and recognize that many of these occasions are very personal, marking special moments. We also recognize that you have many options out there and are always glad when you have entrusted us to help. We look forward to helping you make any event a special one.

**Karen's Bakery Café & Catering Kitchen**  
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(916) 985 – 2665  
[www.karensbakery.com](http://www.karensbakery.com)

### A Fun Cocktail Party 50 Guests

#### On the Buffet Table

Sweet and Spicy Cocktail Nuts

Roasted Butternut Squash and Goat Cheese  
Puff Pastry Turnovers

These are offered frozen and can be easily cooked in your own oven,  
So they can be served warm

Sweet Potato Biscuits  
With Oven Roasted Turkey,  
Black Pepper Cream Cheese,  
and a Housemade Cranberry Orange Sauce

Coriander and Orange Rubbed Planked Salmon  
With Lemon Aioli, Cucumber Slices, and Crostini

Prosciutto wrapped Shrimp  
With a Mustard Bourbon Glaze

#### Desserts

Salted Caramels

Peppermint Bark

Puff Pastry Cinnamon Sticks

Butterscotch Buddini

\$39 per person

## Intimate Dinner Party For 12

### Appetizers to be passed

White Bean and White Anchovies  
with Lamb Carpaccio,  
drizzled with Avocado Oil  
Served on Grilled Wheat Bread

Creminelli Salami "Hand Rolls"  
Filled with Grilled Radicchio, Goat Cheese,  
Cashews, Golden Raisins  
And a touch of Aged Balsamic Vinegar

### Starter

Housemade Pate  
With Shredded Beets, Pickled Cucumbers  
On Dark Danish Rye Bread

### Salad

Cauliflower, Romanescu, Castlevetrano Olives,  
Hard Cooked Quail Egg, Mache,  
and Satsuma Mandarins  
with a Creamy Dijon Dressing

### Main Entrée

Grilled Fillet Mignon  
With a Red Wine Sauce,  
Bacon and Pine Nut Brittle,  
Baby Potatoes with Truffled Filling,  
Shredded Brussels Sprouts  
with Bacon and Pecans

Pomegranate Sorbet

\$90 per person

## Fabulous Christmas Party 20 Guests

Spiced Pecan and  
Pt. Reyes Blue Cheese Napoleon Bites

Chorizo Stuffed Dates  
Wrapped with Applewood Smoked Bacon

Veggies and Dips  
Fresh and crunchy Seasonal Veggies,  
With Pumpkin Cumin Dip,  
Black Olive Tapenade,  
and Roasted Garlic Hummus

Dungeness Crab Cakes  
With a Lemon Tarragon Aioli

### Cheese Platter

Examples of possible inclusions are listed here...  
Types and styles of cheese can and will change...  
let us know if you have specific cheeses you would like...

French Brie with Apricot Chutney,  
Pt. Reyes Blue Cheese with Rosemary Walnuts,  
Fiscallini Cheddar Cheese with Pink Lady Apples,  
Morbier with Mostarda  
Spiced Nuts, Fresh and Dried Fruits,  
Crostoni, and Crackers

Fresh Onion Biscuits, Dijon Mustard Butter,  
And Wonderful Duroc Country Ham

Holiday Cookie Assortment

Chocolate Espresso Shortbread  
Iced Ornament Cookies,  
and Karen's Mints

\$37 per person

**Appetizer Buffet Christmas Party**  
**75 guests**

Sweet N' Spicy Popcorn

Fiscallini Cheddar Cheese  
With Pink Lady Apples

Porcini and Fontina Cheese Fondue  
With Sausage Slices,  
Crostitini and Bread Cubes

Bountiful Vegetable Platter  
Five Spice Sweet Potatoes, Marinated Baby  
Artichoke Hearts, Lemon Thyme Mushrooms,  
Roasted Red and Yellow Peppers,  
and Roasted Whole Garlic

Charcuterie Platter  
With Creminelli Finochiana Salami,  
Bernina Braesola, Parma Prosciutto,  
Housemade Pate,  
Roasted Red Pepper Compote,  
Assorted Olives, and Mustards  
Served with Rolls and Bread

Smoky Meatballs,  
with Roasted Yukon Gold Smashed Potatoes  
& Prune Ketchup

Dessert in The Library

Macaroon Assortment,  
Chocolate  
Peppermint  
Caramel Apple  
Chestnut

\$38 per person

**A Light Holiday Celebration**  
**5:00-7:00 p.m.**  
**+/- 200 guests**

On the Buffet Table

Pt. Reyes Blue Cheese  
with Winter Fruit Mostarda

Individual Puff Pastry Tarts  
With Housemade Ricotta, Sherried Mushrooms,  
Butternut Squash, Bacon Bits, and Smoked  
Mozzarella Cheese

A Crudite Platter  
Fresh and crunchy Seasonal Veggies,  
With Pumpkin Cumin Dip,  
Black Olive Tapenade,  
and Roasted Garlic Hummus

Holiday Desserts

English Toffee

Gingerbread Men and Women

Chocolate Peppermint Cupcakes

\$27 per person

## A Festive Holiday Open House 100-150 Guests

Housemade Pretzels

Sausage Stuffed Dates  
Medjool Dates, Spanish Chorizo Sausage,  
and Almond Butter

Bountiful Vegetable Platter  
Grilled Asparagus, Five Spice Sweet Potatoes,  
Marinated Baby Artichoke Hearts,  
Lemon Thyme Mushrooms,  
Roasted Red and Yellow Peppers,  
and Roasted Whole Garlic

Meat Platter  
With Finocchiana Salami with Dijon Butter,  
Smoky Meatballs with Prune Ketchup,  
Sliced Tri Tip with  
Red Wine and Cranberry Sauce  
Rolls and Bread

### Holiday Dessert Extravaganza

Iced Holiday C'mas Cookies

Hot Chocolate Dessert Station  
With Decadent Hot Chocolate  
Whipped Cream, Peppermint Marshmallows,  
Crushed Peppermints and Peppermint Stir Sticks,  
and Holiday Sprinkles

\$36 per person

## An Elegant Holiday Dinner 30 Guests

### Items to be passed

French Brie, Red Crimson Pears,  
and Crispy Sage Bruschetta

Fresh Dungeness Crab Cakes  
With a Lemon Tarragon Aioli

### Starters

Baked Roma Tomatoes With Goat Cheese  
And a Potato "Crostini" for Dipping  
And/or  
Roasted Beets with Almond Cream  
and a Gorgonzola Bombolini

### Soup Options

Cauliflower Soup with Lobster

Mixed Mushroom and Wild Rice Soup  
With Pancetta and a touch of Cream

### Dinner Options

Butternut Squash and Hazelnut Lasagna  
And/or  
Ancho Rubbed Fillet Mignon  
With Oven Roasted Fingerling Potatoes  
and a rich dark Red Wine Sauce  
and/or  
Slow Roasted Apple Cider Pork Shoulder  
With a Quince Confit  
And Wild Rice and Sweet Potato  
And/or  
Juniper Berry Rubbed Salmon  
over a Roasted Vegetable Cous-Cous

### Dessert

Vanilla Ice Cream with Roasted Grapes  
and Walnut Oil  
and/or  
Apple Beignets  
With Butter Rum Caramel Sauce

\$65-90 per person