



Holiday Menu 2012

We have created four holiday menus for you to choose from, ALL of which can be served as a plated dinner, creative display, or simply a drop off. We can provide full bar/food service, rentals, and any other necessities you may need. We use strictly Eco-Products for lighter events, and compost/recycle everything properly.

All dishes are flexible depending on your desires. If you see something from another menu you prefer, or would like a dish without a particular ingredient, we would be happy to accommodate.

Our chefs have also created a **100% Gluten Free Menu** to accommodate all Celiac and Gluten intolerant guests. Please feel free to ask about this wonderful holiday menu! We have partnered with *Glorious Gluten Free Foods™* to provide you with the best gluten free products in Colorado.

If you would like to go above and beyond, ie... Caviar, Truffles, or Lobster, we would love to design a menu of this caliber for you, please let us know.

Happy Holidays from the Catering Consciously™ family!





HOLIDAY PACKAGE 1

\$22 per person

SALAD

~Baby Spinach Salad, Roasted Butternut Squash, Dried Cranberries, Pear Vinaigrette

ENTREES

~Slow Roasted Free Range Turkey, Sage Gravy, Cranberry Orange Sauce

OR

~Pineapple Brown Sugar Sliced Organic Ham

SIDE DISHES

~Green Bean Casserole, Hazel Dell Mushrooms, Crispy Onions

~Whipped San Luis Valley Potatoes

~Roasted Sweet Potato Puree, Melted Homemade Marshmallow

~Pumpkin Pie, Cinnamon Whipped Cream

~Includes Rolls, Butter, Iced Tea and Water





HOLIDAY PACKAGE 2

\$26 per person

SOUP

~San Luis Valley Potato, Melted Leek and Bacon Soup

SALAD

~Oxford Gardens Winter Lettuce Salad, Blue Cheese, Walnuts, Apple Vinaigrette

ENTREES

~Slow Roasted Free Range Turkey, Sage Gravy, Cranberry Orange Sauce

AND

~Pineapple Brown Sugar Sliced Organic Ham

SIDE DISHES

~Garlic Mashed San Luis Valley Gold Potatoes

~Classic Herb Brioche Bread Stuffing

~Buttered Green Beans & Baby Carrots, Crispy Fried Onions

~Individual Pumpkin Pies, Cinnamon Whip cream

~Includes Rolls, Whipped Organic Butter, Iced Tea and Water



HOLIDAY PACKAGE 3

\$32 per person

SOUP

~Hazel Dell Mushroom and Braised Celery Soup, Parmesan Tuile

SALAD

~Organic Baby Mixed Greens, Sundried Cranberries, Almonds, Cinnamon Vinaigrette

ENTREES

~Apple Brioche Stuffed Turkey Roulade, Sage Gravy, Cranberry Compote

AND

~Maple Bourbon Glazed Organic Ham

SIDE DISHES

~Parmesan Crusted San Luis Potato Gratin

~Candied Sweet Potato Puree, Homemade Marshmallow

~Wilted Baby Spinach with Caramelized Onions, Warm Bacon Balsamic Vinaigrette

~Warm Green Beans with Grilled Portabellas, Fried Leeks

~Pumpkin Tira Misu

~Maple Vanilla Panna Cotta

~Includes Rolls, Whipped Organic Butter, Iced Tea and Water



HOLIDAY PACKAGE 4

\$48 per person

Amuse from the Chefs

~TBD, depending on final menu & availability.

SOUPS

~Peeky Toe Crab & Cauliflower Bisque, Oyster Mushrooms, Chives

~Roasted Kabocha Squash, Crispy Kurobuta Pork, Toasted Pumpkin Seeds

SALADS

~Baby Spinach Salad, Toasted Pecans, Manchego, Warm Maple Vinaigrette

~Gigande Bean, Prosciutto, Roasted Pepper and Arugula Salad, Truffle Vinaigrette

ENTREES

~Slow Roasted Leg of Lamb, Autumn Root Vegetables, Rosemary Garlic Glace

AND

~Honey Glazed Roasted Duck with Hudson Valley Foie Gras, Fig and Quinoa Stuffing

continued below...

SIDE DISHES

- ~Winter Squash, Roasted Apple and Calvados Cream Gratin
- ~Slow Braised Swiss Chard, Toasted Pine Nuts, Black Currants
- ~Truffle Green Beans and Porcini Mushroom Cream, Parmesan Crisp
- ~Caramel Pumpkin Cheesecake, Hazelnut Crust
- ~ Fig Crème Brulee
- ~Includes Rolls, Whipped Organic Butter, Iced Tea and Water



**HAVE A SAFE AND HAPPY HOLIDAY SEASON FROM EVERYONE AT
CATERING CONSCIOUSLY!**