



HOLIDAY CATERING MENU

2019

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Shrimp & Andouille Skewer



New Potato Tartlet



Petite Cupcake



Prosciutto Wrapped Asparagus



Cranberry BBQ Meatball



Peppermint Brownie

HOLIDAY HORS D'OEUVRES

*Priced per piece.
10 person minimum per item.*

BACON WRAPPED ASPARAGUS

Roasted spears of asparagus seasoned and wrapped with hickory smoked bacon. \$3

SWEET POTATO PUFF

Diced Sweet potato candied with maple, brown sugar and vanilla, in puff pastry, topped with bruleed marshmallow and toasted pecans. \$3

NEW POTATO TARTLET

Baby new potatoes stuffed with four cheeses, sour cream and bacon. \$2

CANDIED BACON LOLLI

Thick savory slices of skewered candied applewood smoked bacon. \$3

SHRIMP & ANDOUILLE SKEWER

Herbed shrimp and andouille sausage. \$4

CRANBERRY BBQ MEATBALL

Beef meatball in cranberry bbq glaze. \$2

HOT CHOCOLATE BAR

Rich and creamy artisan hot chocolate served with fresh whipped cream, marshmallows, chocolate shavings, cinnamon, nutmeg, and candy canes. \$4



HOLIDAY DESSERTS

*Available for a limited time, while supplies last.
10 person minimum per item.*

WHOLE APPLE PIE

Serves 8. \$18

WHOLE FRENCH SILK CHOCOLATE PIE

Serves 8. \$18

WHOLE PECAN PIE

Serves 8. \$18

WHOLE PUMPKIN PIE

Serves 8. \$18

PEPPERMINT BROWNIE

Rich brownie layers sandwiching cool and creamy mint cheesecake. Topped with mint mousse and pieces of peppermint. \$3

PETITE CUPCAKE

Red velvet, blackout, and vanilla bean mini frosted cupcakes. \$2

PUMPKIN CHEESECAKE TARTLET

Bite sized tart filled with pumpkin cheesecake filling and topped with candied pecans. \$3

CHOCOLATE MOUSSE CUPS

Layers of decadent chocolate mousse and marshmallow cream topped with salted caramel pearls. \$3



BUILD YOUR OWN HOLIDAY BUFFETS

Includes holiday decor and tablecloth for buffet table, serving equipment and disposable plates, utensils & napkins. 10 person minimum per item.

PETITE HOLIDAY BUFFET

Your choice of one entrée, one salad and two sides. Served with assorted artisan rolls with butter. \$15

CLASSIC HOLIDAY BUFFET

Your choice of two entrées, one salad and three sides. Served with assorted artisan rolls with butter. \$17

DELUXE HOLIDAY BUFFET

Your choice of two entrées, one salad and four sides. Served with assorted artisan rolls with butter. \$19

ENTRÉES

- Applewood Smoked Ham
- Harvest Butternut Squash Pasta Bake
- Herb Roasted Turkey Breast
- Apple & Cranberry Pork Tenderloin
- Pecan Encrusted Chicken
- Prime Rib +\$8

SALADS

- Caesar Salad
- Cranberry Pecan Salad
- Garden Salad
- Pomegranate Pepita & Citrus Salad

SIDES

- Asparagus
- Broccoli
- Corn
- Cornbread Stuffing
- Green Beans
- Macaroni & Cheese
- Mashed Potatoes & Gravy
- Roasted New Potatoes
- Roasted Savory Sweet Potatoes
- Roasted Vegetables
- Wild Rice Pilaf

A LA CARTE

APPLEWOOD SMOKED HAM

Juicy ham smoked over applewood for excellent flavor and texture. \$8

HERB ROASTED TURKEY BREAST

Juicy roasted turkey breast rubbed with herbs and spices. Served with cranberry sauce on the side. \$9

APPLE & CRANBERRY PORK TENDERLOIN

Pork tenderloin topped with apple & cranberry chutney, candied bacon and apple cider gastrique. \$9

PRIME RIB

Lightly seasoned and slow roasted medium rare. Served with au jus and horseradish cream sauce on the side. \$17

HARVEST BUTTERNUT SQUASH PASTA

Tender chunks of roasted butternut squash tossed with a harvest browned butter cream sauce and penne pasta. \$9