

# CUISINE UNLIMITED

*Catering & Special Events*



## *Holiday* CELEBRATION PLANNER

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# Cuisine Unlimited's *Holiday Celebration Planner*

**W**elcome to the most wonderful time of the year! As we gather to share good cheer with family, friends and colleagues, it's time for delicious food and fabulous decorations to take center stage. From Thanksgiving feasts to New Year's Day buffets, it's all about making it festive, making it special, and making it fun.

That's where we come in. At Cuisine Unlimited, we have been working all year on our holiday menus and creating dazzling ideas for your gathering. Imagine everyday spaces transformed with fantastic décor. Think lush fabrics, twinkling candlelight, rows of whimsical nutcrackers and mounds of glistening white snow. Enjoy inviting hors-d'oeuvres offered by our butlers along with the beverages of the season from cascading ice bars. From the traditional to our cutting edge presentations, we are full of ideas that can become your holiday favorites.

We invite you to combine any of our many theme ideas with your favorite menu selections. Whatever your choices, our sales associates are happy to help you plan your event and attend to every detail. In addition to simply delicious food, we can serve your rental needs, event design, transportation, and entertainment as well as festive floral arrangements from our in-house designers. Our gifts to you are the gift of time and the opportunity to enjoy your own party, knowing you are in good hands with Cuisine Unlimited Catering & Special Events.

*Just remember...Celebrate the goodwill  
of the season. It is yours to enjoy.*



# Holiday Themes & Menus

The season begins with the gathering of family and friends thankful for the abundance we are privileged to enjoy. Take this opportunity to truly enjoy your Thanksgiving with Cuisine Unlimited's Carefree Thanksgiving Dinner. We prepare your entire dinner, or any portion you would like us to do. Put the cooking in our hands, and at the end of a festive, relaxing day, you can truly say you are looking forward to the beginning of the holiday season!

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Call for details & pricing. Delivery or pick-up on Thanksgiving Day available from 9:00 a.m. to noon.

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# Cuisine Unlimited's Carefree Thanksgiving

## Herb-Roasted Whole Turkey

(14-16 lbs. with minimum 10-person order or slightly higher for under 10)

*Certified organic turkeys available with early orders at additional cost*

Fresh Cranberry-Orange Chutney & Garlic & Sage Pan Gravy

### CHOICE OF:

Traditional Herb Stuffing

Cornbread & Currant Stuffing

Focaccia & Apple-Walnut Stuffing

### CHOICE OF:

Herb-Infused Mashed Potatoes with Garlic & Sage Pan Gravy

Three Cheese Scalloped Potatoes

Smashed Parsnips

Maple-Glazed Sweet Potatoes with Cinnamon Pecan Streusel

### CHOICE OF:

Grilled Winter Vegetables

Ginger-Orange Carrots

Roasted Acorn Squash

Green Beans with Fresh Herbs & Parmesan Bread Crumbs

### CHOICE OF:

Pressed Arugula, Baby Romaine & Dried Fig Salad  
*Topped with Maytag Bleu Cheese, Oven Roasted Tomatoes & Fried Julienne Sweet Potatoes served with Roasted Pine Nuts & Herbed Vinaigrette*

Mesclun Green with Peppered Pears, Crumbled Shepherd's Chèvre, Dried Cranberries & Toasted Walnuts  
*Finished with a Champagne Vinaigrette*

Rustic Caesar Salad with Baby Romaine & Garlic Crostini

*Shards of Parmigiano-Reggiano & Caesar Dressing*

Ciabatta Rolls & Sesame Knot Rolls with Herb Butter

### CHOICE OF TWO DESSERTS:

Chocolate Hazelnut Torte with Raspberry Coulis

Marqueza Torte with Raspberry Sauce

Pumpkin Pecan Roll

Colonial Pumpkin Pie with Nutmeg Chantilly Cream

Baked Pears en Croute with Crème Anglaise

Pecan Pie with Vanilla Scented Cream

## DELICIOUS ADDITIONS TO YOUR THANKSGIVING DINNER

Brown Sugar & Clove Spiral Ham

### CHOICE OF:

Apple Squash Bisque with Hazelnut Crème Fraîche

Ginger Pumpkin Soup

Corn Chowder

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## Corporate Holiday Buffets

– *Suggestions for Your Company Party*

Your company party can be a great way to celebrate the holidays. We will festively decorate your buffet in choice of traditional red, white and green or burnished tones of copper, amber and berry. We will include fabric runners, fresh evergreens, pinecones and holiday décor.

### Holiday Party Buffet

*For light entertaining, our Holiday Party Buffet can make entertaining easy and very affordable.*

Roasted Turkey & Country Ham on Petite Rolls  
*Served with Cranberry-Orange Relish & Honey Dijon Spread*

Pesto Cheese Torte  
*Accompanied by Imported Flatbread, Specialty Crackers & Toasted Crostini*

Mandarin Pasta Salad

Harvest Vegetable Cruudités with Dipping Sauces

Skewers of Fresh Fruit

Assorted Holiday Pastries

### Holiday Lunch Buffet

Tureens of Apple Squash Bisque & Corn Chowder Soup

Platters of Roasted Turkey & Honey Glazed Ham  
*Offered with Cranberry Orange Chutney, Herbed Aioli & Spicy Mustard*

Baskets of Petite Rolls

Artisan Cheese Platters  
*Served with Crackers & Toasted Crostini*

Couscous with Currants & Pine Nuts

Citrus & Pomegranate Salad

Seasonal Fresh Fruit

Assortment of Holiday Confections

### Corporate Open House

Smoked Turkey on Miniature Biscuits  
*Offered with Cranberry Orange Chutney & Honey Mustard Spread*

Black Forest Ham on Walnut Bread  
*With Orange Marmalade Spread & Apple Butter*

Utah Artisan Cheese Platters  
*Served with Specialty Crackers & Toasted Crostini*

Winter Vegetable Platter with Choice of Dips

Skewers of Fresh Fruit

A Selection of Petite Holiday Cookies & Pastries



### The Peppermint Twist Hors d'oeuvre Party

*Peppermint candy is a Christmas tradition – and we have added a modern twist. We took the cheerful peppermint candy cane palette of red and white, incorporated a chocolate brown for added warmth and silver to dress it up! This theme works so well with a hors d'oeuvre buffet. Consider the following selections or choose from our extensive hors d'oeuvre list.*

Grilled New York Steak topped with Tarragon Aioli & tied in a Potato Pancake with a Chive Twist

Beef & Spinach Spirals

Crepe Bundles filled with Lemon Basil Chicken Salad

Shaved Turkey with Herb Stuffing topped with Sage & Apple Chutney  
*Served in a shot glass*

Duck Confit on a Mini Biscuit with Blackberry Compote

Antipasti Skewers

Crab Cakes Mustard Remoulade

Oven Roasted Fingerling Potatoes topped with Tarragon Aioli & Fried Capers

Port Poached Pears & Bleu Cheese Tartlets

Wild Mushroom Strudel drizzled with a Balsamic Reduction

Endive with Goat Cheese & Fig with a Utah Clover Honey Glaze

Utah Artisan Cheese served with Flatbread Crackers & Toasted Crostini

Caprese Skewers of White Mozzarella & Red Pear Tomatoes with a Balsamic Drizzle

Vegetable Trio of Carrots, Celery & Zucchini with Tangy Spinach Dip  
*Served in a shot glass*

An Assortment of Petite Holiday Sweets all served in your Peppermint Twist theme

## The Christmas Box Holiday Sweets Party

*Good things not only come in small packages, for the holiday season they also come in the form of buffet tables “wrapped” as gifts. Imagine each gift box wrapped in holiday fabric and tied with satin ribbons and luscious bows in the center. Candles set in stately silver holders will cast a gorgeous glow over the evening at which everyone enjoys the gift of gracious hospitality.*

### Holiday Sweet Buffet

Croquebouche of the traditional French holiday dessert with Pate a Choux Puffs Christmas Tree Trimmed with Spun Sugar

Chocolate Hazelnut Torte  
*Served with Raspberry Coulis*

Homemade Tiramisu

Apple & Cranberry Tart topped with Cinnamon Cream  
*Garnished with a Sugared Apple Crisp*

Traditional Pumpkin Pie topped with Cinnamon Cream  
*Dusted with Roasted Walnuts*

English Trifle with Almond Pound Cake & Zabaglione Cream

Mascarpone Stuffed Pears with Crème Anglaise

An Assortment of Petite Sweets

### A Holly & Ivy Holiday

*Like a scene from an old-fashioned Currier and Ives print, your guests will be whisked away to a Christmas past. You can even add servers dressed in the manner of the day to greet your guests and assist with wraps and gloves while liveried butlers pass warming cider from the hearth. The sounds of youthful voices can be heard singing carols in the background while your guests make their way to a buffet abundant with traditional holiday fare.*

Chef Carved Herb Roasted Turkey  
*Served with Sage Pan Gravy & Pear Chutney*

Spirals of Maple Glazed Ham  
*Garnished with Pineapple & Cloves & Served with Raisin Rum Sauce*

Herb-Encrusted Prime Rib with Au Jus, Horseradish Cream & Rosemary Mustard Sauce

Baked Yams, Sweet Potatoes & Apples with Cinnamon Butter

Roasted New Baby Red Potatoes

Braised Butternut Squash

Sweet Pepper Green Beans

Field Greens with Lavender-Scented Goat Cheese & Late Harvest Apples  
*Finished with Honey Vinaigrette*

Cranberry & Current Scones & Rosemary Cornbread Muffins  
*With Whipped Honey Butter & Lemon Curd*

#### DESSERT SELECTION OF:

Pumpkin Pecan Roll

Apple Cranberry Tart with Cinnamon Cream & Apple Wheel garnish

Traditional Fruit Trifle

Gingerbread Cookies

## Over the River & Through the Woods

*Scents of apple cider wafting through the house, a beckoning fire and the promise of congenial companions all welcome your guests to a casually elegant setting reminiscent of a snow-covered cabin in the pines. Tables are covered with woolen blankets in the rich colors of the season, laden with offerings hot from the oven, served on hammered copper with rustic pine cone and twig décor. Gaze into the candlelight and transport your spirit deep into the wilderness. If you look carefully, you might even see a reindeer or two!*

Bourbon Molasses Glazed Turkey with Pear Chutney & Winterberry Compote

Country Ham with Honey & Clove Glaze

Herbed Mashed Potatoes with Skillet Gravy

Apple & Sweet Potato Casserole

Roasted Root Vegetables

Mixed Greens with Harvest Golden Beets & Peppered Goat Cheese  
*Served with Herb Vinaigrette*

Basket of Scones & Biscuits

Orange Marmalade, Cranberry Chutney, Lemon Curd

Apple Pecan Cobbler

*Served with Hand-Churned Cinnamon Ice Cream*



## A Nutcracker Christmas

Like a scene from the beloved ballet, a battalion of colorful nutcrackers and sugar plum fairies of all sizes greet your guests, leading them to tables resplendent with treasures to delight children of all ages. Each table represents one of the lovely suites of dances in the ballet: The Arabian Table is laden with tempting fare befitting the grandest sultan, dressed in hammered copper and jewel tones; the Asian Table is set with delectable offerings from the mysterious East, adorned with lacquer trays and paper lanterns; the Flower Table is where magic blooms in the form of floral-inspired delicacies; and the star of the production, the Sugarplum Fairy Table, brims with handmade, European-inspired sweets set amid clouds of tulle and a symphony of twinkling votives.



### THE SPANISH DANCE

Beef Empanadas  
 Chocolate & Hazelnut Chicken with a Chipotle Raspberry Sauce  
 Olive Tapenade on Toasted Crostini

### THE ARABIAN DANCE

Chicken Filo Rolls  
 Stuffed Grape Leaves with Rice & Pine Nuts  
 Hummus served with Pita Triangles

### THE RUSSIAN DANCE

Salmon Horns with Cream Cheese & Capers  
 Vegetable Pelmini Dumplings  
 Potato Cups topped with Crème Fraiche

### THE CHINESE DANCE

Lemongrass Chicken Skewers  
 Asian Spoons with Herbed Boursin Cream & Roasted Pecans  
 Vegetable Spring Rolls with Sweet Chili Sauce

### SUGAR PLUM FAIRY DANCE – PAS DA DEUX

Bavarian Cream Puffs  
 Chocolate Éclairs  
 Miniature Black Forest Cake  
*Served in petite glassware*  
 Rum Balls  
 Viennese Apple Strudel  
 Miniature Chocolate Flourless Torte  
 Marzipan Cake  
 German Chocolate Triangles

## A Dickens of a Christmas

The bustling streets of London, immortalized for all time through the mighty pen of Charles Dickens, form the living backdrop for a delightful evening of “Christmas Past.” Gas lamps line the walkway to welcome your guests. From the hearth, the rich aroma of pine boughs and freshly baked scones fill the air and the sound of carolers and holiday merrymakers accompany your evening. You and your guests become part of a Victorian Christmas card, come to life!

### YOUR CHRISTMAS FEAST INCLUDES...

Warming Soup of Roasted Acorn Squash Bisque  
*Topped with Toasted Pumpkin Seeds & Apple Chips*  
 Chef Carved Beef Tenderloin with Au Jus & Horseradish Cream  
 Christmas Goose or Chicken Breast stuffed with Chestnut Dressing  
*Finished with Apple Cider Demi Glace*  
 Savory Bread Pudding  
 Mashed Potatoes with Creamy Gravy  
 Field Greens with Grilled Peppered Pear & Crumbled Stilton Bleu Cheese  
*Served with Hazelnut Vinaigrette*  
 English Mashed Peas  
 Artisan Breads & Savory Scones with Herb Butter  
 Traditional English Trifle  
 English Plum Pudding  
 Chocolate Hazelnut Torte with Raspberry Sauce  
 Chocolate Dipped Shortbread & Gingerbread Cookies



## The Night Before Christmas

*This versatile theme can welcome your guests to your place of business or provide a festive evening at your home. In any setting, it is sure to provide a lavish and impressive event. Your buffet decor includes choice of traditional red, white and green or burgundy, forest and gold with ornaments to compliment.*

Carving Station with your choice of entree

Provençal Herb Roasted Turkey with  
Cranberry-Orange Chutney

Rosemary & Pepper Encrusted Prime Rib  
*Served with Rhubarb & Currant Compote &  
Horseradish Cream*

Herb Encrusted Beef Tenderloin with Horseradish  
Cream & Basil Peppercorn Aioli

Brown Sugar & Clove Pork Tenderloin

Baskets of Petite Rolls with flavored Butters & Spreads  
to compliment your entrée selection

Whipped Yukon Gold Mashed Potatoes with  
choice of toppings

*Shredded Cheddar Cheese, Snipped Chives, Applewood  
Smoked Bacon, Sour Cream, Bleu Cheese Crumbles,  
Steamed Broccoli Florets, Roasted Tomatoes*

*Served in martini stemware*

**OR**

Sweet Potato Bar

*Whipped Sweet Potatoes with choice of toppings of  
Brown Sugar, Grilled Apples, Caramelized Pineapple,  
Roasted Pecans & Nutmeg*

*Served in martini stemware*

Harvest Waldorf Salad with Pomegranates tossed  
with a traditional Waldorf Dressing

Roasted Vegetables

*Butternut Squash, Red New Baby Potatoes, Heirloom Red,  
Orange Carrots, Fennel & Golden Beets*

Platter of Fresh Fruits & Berries

Light Desserts with an Assortment of Petite Sweets &  
Holiday Confections



## Christmas Day Dinner

*When families gather, no matter the reason or the season, it is always a joyous occasion. Christmas Day is filled with so much to do. Having a perfect holiday dinner delivered to your door is the best gift you can give yourself. Our Family Christmas Dinner allows you to take full advantage of this convenient and delicious way to enjoy dinner together this holiday season.*

### Cuisine Unlimited's A Holiday to Remember Christmas Dinner

*(Minimum 10-person order or slightly higher cost for under 10)*

#### SELECT ALL YOU WOULD LIKE

Herb Roasted Whole Turkey with Cranberry-Orange  
Chutney (14-16 lb.)

Cinnamon Pork Tenderloin with  
Dried Cherry Vinaigrette

Brown Sugar & Clove Spiral Ham

Prime Rib with Horseradish Cream & Au Jus

#### SELECT ALL YOU WOULD LIKE

Traditional Herb Stuffing

Oven Roasted Baby Potatoes

Apple & Sweet Potato Casserole topped with  
Cinnamon Streusel

#### SELECT ALL YOU WOULD LIKE

Grilled Winter Vegetables

Asparagus with Sunburst Squash

Honey & Ginger Glazed Carrots

Roasted Acorn Squash with Shallots & Rosemary

#### SELECT ALL YOU WOULD LIKE

Pressed Arugula, Baby Romaine & Dried Fig Salad  
*Topped with Shaft Bleu Cheese & Roasted Pine Nuts  
Served with Champagne Vinaigrette*

Mélange of Field Greens with Peppered Pears  
*Crumbled Shepherd Chèvre & Toasted Walnuts  
Finished with a Hazelnut Vinaigrette*

Rustic Caesar Salad with Baby Romaine & Garlic Crostini with  
Shards of Parmigiano-Reggiano  
*Served with Caesar Dressing*

Rosemary Cornbread Muffins, Walnut Raisin Bread &  
Country Biscuits  
*Accompanied by Sweet Cream Butter*

#### SELECT ALL YOU WOULD LIKE

Chocolate Hazelnut Torte with Raspberry Coulis

Pumpkin Pecan Roll

Mascarpone Stuffed Pears with Crème Anglaise

Apple Ginger & Cranberry Pie

Pecan Pie with Vanilla-scented Whipped Cream

*Call for details & pricing. Delivery or pick-up on  
Christmas Day available from 9:00 a.m. to noon.*

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## Holiday Brunch

*Amid the hustle and bustle, it is so important to take time to enjoy the season with your family and friends. Let us provide the setting, beginning with either of these fabulous brunch buffets. Add quiet music, softly falling snow and a crackling fire....and relax...What a wonderful way to spend a winter morning!*

### OPEN HOUSE BUFFET

– here are menu suggestions

Apple Cinnamon stuffed Brioche & French Toast  
stuffed with Bananas & Pecans

*Served with Warm Maple Syrup*

Omelet Muffins with a Variety of Fillings

Three Cheese Vegetable Strata

Apricot Scones with Smoked Turkey & Apple Butter

Country Biscuits with Smithfield Ham &  
Gooseberry Chutney

Ham Roulade filled with Cheesy Mashed Potatoes

Hickory Smoked Bacon

Honey Baked Ham with Raisin Sauce

Potato Pancakes topped with Apple-Scented  
Crème Fraiche & Cider Syrup

**OR**

Oven Roasted Fingerling Potatoes

Pressed Arugula, Baby Romaine & Dried Fig Salad

*Topped with Shaft Bleu Cheese & Roasted Pine Nuts  
Herbed Vinaigrette with Pine Nut Emulsion*

Fresh Fruit Display of Melons & Wild Berries

Assorted Muffins with your choice of Apple Spice,  
Rosemary & Pear, Carrot & Pineapple or Eggnog

Croissant Bread Pudding with Caramel Bourbon Sauce

Lemon Pound Cake

Pumpkin Pecan Roll

Raisin Cheese Braid

Rustic Blueberry, Dried Cherry & Walnut or  
Orange Pistachio Scones

Sour Cream Coffee Cake

### FAMILY BRUNCH

#### SELECT ALL YOU WOULD LIKE

Spinach Almond Quiche Wedges

Quiche Lorraine

Pancakes stuffed with Banana-Pecan Filling

Cheese Blintzes with Fruit Toppings

Blueberry Blintz Soufflé

Maple Glazed Ham with Apple Cranberry Compote

Applewood Smoked Bacon

Oven Baked Potatoes with Roasted Peppers

Platter of Fresh Fruits & Berries

Raisin Cheese Braid

Sour Cream Streusel

Italian Lemon Pound Cake

Pineapple Carrot Muffins

Pumpkin Pecan Roll

## Ring in the New Year with Holiday Shimmer

*Opulence, sophistication and elegance await your guests with the unmistakable formality of a classic New Year's Celebration. Rich black satin against sheer draping of sparkling silver and glimmering gold will highlight your buffet or choose your "custom colors" to greet the New Year from our extensive selection of linens. It's time to pop the bubbly and toast the coming year. Consider these menu selections or we can customize your menu choices.*

### New Year's Dinner Buffet

*Select from our list of Holiday Hors d'oeuvres in this planner or consider...*

#### SELECT ALL YOU WOULD LIKE

Chef Carved Pepper Encrusted Beef Tenderloin with  
Rosemary Demi-Glace

Au Jus & Horseradish Cream

Cinnamon Rubbed Prime Loin of Pork with  
Dried Cherry Vinaigrette

Herb-Encrusted Rack of Lamb with  
Rosemary Apricot Sauce

Roasted Salmon with Chive Butter Sauce

Dressed Whole Poached Salmon with Cucumber Dill Sauce

Truffle-Scented Mashed Potatoes with Herb Gravy

Pumpkin Ravioli with Herb Butter & Fresh Sage

Lemon-Thyme Green & Yellow Haricot Vert

Grilled Acorn Squash

Pressed Arugula, Baby Romaine & Dried Fig Salad

*Topped with Shaft Bleu Cheese & Roasted Pine Nuts  
Served with Champagne Vinaigrette*

An Array of Artisan Breads

*Accompanied by Lemon-Herb Butter*

Marqueza Torte with Raspberry Sauce

Mascarpone Stuffed Pears with Crème Anglaise

Homemade Tiramisu

*Served in Martini Stemware*



## Celebrate the New Year

*Set the tone for the perfect New Year's Celebration.*

### BUTLER PASSED HORS D'OEUVRES

Shrimp with Citrus Aioli

Bleu Cheese-Stuffed Date Rumaki with an Apricot Mustard Drizzle

Smoked Duck Served on Edible Spoons with Red Currant Chutney

Wild Mushroom Strudel

Brie, Pear & Almond Filo Bundles

Soup Sips of Creamy Red Pepper Bisque  
*Topped with Chive Cream*

### RAW BAR

Blue Point, Quilcene & Kumamoto Oysters, Chilled Gulf Prawns, King Crab Legs & Maine Lobster

*Accompanied by classic Cocktail Sauce, Yuzu Aioli, Clarified Butter, freshly grated Horseradish & Lemon Wedges. Custom ice bars available*

### BONE BAR

Herb-Rubbed Lamb Chops with Pomegranate Pinot Noir Glaze

Bourbon-Basted Baby Back Ribs

Fire Roasted Chicken Wings with Chunky Bleu Cheese Dressing

### GRANITE TABLE STATION

Seared, Marinated & Seasoned Beef, Poultry, Fish & Vegetable Kabobs cooked on a fiery-hot granite slab.

*Each selection accompanied by Dipping Sauces.*



### ANTIPASTI STATION

Shaved, Cured & Dried Meats & Artisan Crafted Cheeses, Molinari Coppa, Prosciutto Di Parma, Peppered Salametti, Pepperoni, Parmigiano-Reggiano, Corsican Feta, Aged Cheddar, Taleggio garnished with Rosemary Croccantini

Grilled Tuscan Marinated Vegetables, Mushrooms, Green Beans, Carrots, Artichokes, Broccoli, Yellow Squash, Zucchini, Roasted Fennel, Radicchio, Roasted Tri-Colored Peppers & Eggplant

Assortment of Lemon Infused Olives, Ripe Melon, Berries & Figs.

*Accompanied by spilling baskets of Italian Bread, Focaccia & Flatbreads*

### SAVORY SOUP BAR

Choose from Corn Chowder, Clam Chowder, Wild Mushroom Bisque, Roasted Acorn Squash with Toasted Pumpkin Seeds, Potato Leek Soup, Apple Squash Bisque with Hazelnut Crème Fraiche

### MASHED POTATO BAR

Whipped Yukon Gold Mashed Potatoes with choice of toppings:

*Shredded Cheddar, Snipped Chives, Applewood Smoked Bacon, Sour Cream, Crumbles of Bleu Cheese, Steamed Broccoli Florets & Roasted Tomatoes*

*Served in Martini Stemware*

### SWEET POTATO BAR

Mashed Sweet Potatoes with choice of toppings, Brown Sugar, Grilled Apples, Caramelized Pears, Toasted Pecans & Nutmeg

*Served in martini stemware*

### MACARONI & CHEESE BAR

St. Andre Cheese with Caramelized Onions, Black Truffle & Porcini Mushrooms with Parmigiano Reggiano & Virginia Ham & Vermont Cheese

### CHOCOLATE FOUNTAIN WITH MILK, DARK OR WHITE CHOCOLATE

Accompanied by Cheesecake Lollipops, Marshmallows, Pretzel Sticks & Fresh Berries

### DONUT STATIONS

Miniature Donuts with flavored Icings & Assorted Toppings

*Call for details & pricing. Delivery or pick-up on New Years Eve available from 9:00 a.m. to noon.*

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## New Year's At Home

*When you just want to stay home and ring in the New Year with family and close friends, we can provide a casual celebration just right for the occasion. Choose from any of our casual cuisine including a lasagna buffet, Mexican fiesta or select this warming winter dinner.*

### SELECT ALL YOU WOULD LIKE

Chicken, White Bean & Cheese Chili

Sirloin & Three Bean Chili

Hearty Vegetable Soup

*All served in Sourdough Bread Bowls*

Homemade Shepherd Pie

Wilted Spinach Salad with warm Bacon Dressing

Tossed Green Salad with an abundance of Vegetables

Peppercorn Dressing & Caper Vinaigrette

Grilled Winter Vegetables

Baskets of Parmesan Bread Sticks

Warm Apple Pecan Cobbler with Cinnamon Ice Cream

## Celebrating Hanukkah

*Shades of blue, silver and white set the tone of our Hanukkah party. Foil-wrapped gelt surrounds our candled menorah centerpiece. The traditional menu includes slow roasted brisket and potato latkes with all the accompaniments along with our more modern version of noodle latkes or carrot latkes. Our homemade apple strudel with crème anglaise will top off the evening. So, light the Hanukkah candles and share in the joy. It is time to celebrate the miracle of this season.*

### Family Hanukkah Dinner

*Kosher style available upon request*

Slow Roasted Brisket

Herb Chicken with Lemon Beurre Blanc

### SELECT ALL YOU WOULD LIKE

Traditional Potato Latkes

Carrot Latkes

Sweet Potato Latkes

Noodle Pancakes

Potato Latkes

*All served with Cinnamon Scented Applesauce & Sour Cream*

Carrot Tzimmes

Sweet Pepper Green Beans

Tossed Green Salad with an Abundance of Garden Vegetables

*Served with Peppercorn Dressing & Vinaigrette*

Challah Rolls with Sweet Butter

Apple-Pecan Strudel with Crème Anglaise

Raspberry, Walnut & Cinnamon Rugelach

Decorated Hanukkah Cookies

## Other Theme Ideas

### The Polar Express

*Red and white striped poles, elves and a jolly old St. Nick, holiday tunes and wooden soldiers on display. Put it all together and it's a party at the North Pole. Invite kids and their parents to visit with Santa and serve a casual menu of child-pleasing (and adult friendly) foods: Hearty soup in a mug, melted cheese sandwiches, butter and jam tortes, cucumber cups filled with chicken salad, celery sticks with black olives, baked apples, and warming hot chocolate topped with fluffy marshmallows. Just add platters of brightly decorated Christmas cookies in a gingerbread train and watch the smiles. For party favors, we suggest a professional photographer to capture all those priceless moments with Santa.*

### Through the Eyes of Children

*The holiday season is the time of year that releases the inner child in all of us through the magic of believing. Walk through a winter wonderland of snowmen, through frost-tipped trees with twinkling lights, and wander through trees cloaked in frost beset with twinkling lights. Tables set with wintergreens and blocks of ice amidst white fur and frost hold delectable holiday offerings to banish the winter chill. All are simple delights of the season. In this magic winter garden, we are all children.*

### March of the Toy Soldiers

*Greet your guest with a regiment of life-size toy soldiers in colors of gold, black and ivory, standing at attention amid clusters of poinsettias and holiday greenery. These soldiers have been enlisted to stand guard over an abundant and lavish buffet of seasonal culinary treasures beautifully adorned for a festive celebration.*

### Turn of the Century Celebration

*Old-fashioned gas lamps and red velvet carpet greet your guests as they arrive for a memorable trip back to holidays of another era. Children's voices ring through the air, singing all the carols everyone loves to hear. Guests can be met by our turn-of-the century costumed staff, happy to assist with coats & wraps. Butler-servers will present the first refreshments of the evening, culminating in a bountiful buffet set with roast turkey and ham and all the complements of a holiday feast.*



## Hors d'oeuvre List

### Chicken, Duck & Turkey

- Belgian Endive with Mandarin Chicken, Kumquat & Cashews
- Chicken Filo Bundles
- Chicken Salad in Wonton Cups
- Chicken Tart with Gorgonzola & Pear
- Chicken Wontons with Asian Dipping Sauce
- Chocolate Hazelnut Encrusted Chicken with Raspberry Chipolte
- Coconut Chicken with Apricot Mustard Dipping Sauce
- Crepe Bundle filled with Lemon Basil Chicken Salad & tied with a Chive Twist
- Lemon Grass Chicken Skewers
- Lotus Cups with Thai Chicken & Fire Roasted Peanuts
- Pecan Encrusted Chicken Skewers
- Rosemary Chicken Skewers
- Duck & Apple Quesadillas topped with Pineapple Salsa
- Duck Confit on a Mini Biscuit with Blackberry Puree
- Duck Confit Turnovers with Sun-Dried Fruit Chutney
- Duck, Cranberry & Cashew Spring Rolls with Teriyaki Dipping Sauce
- Turkey Burger on a Mini Biscuit served with Sage Aioli
- Turkey with Herb Stuffing  
*Topped with Apple Chutney & served in a demitasse cup*

### Beef, Lamb & Pork

- Beef & Spinach Spirals
- Beef Satay
- Beef Tenderloin Roulade
- Beef Tenderloin on a Yorkshire Patty  
*Topped with Creamy Horseradish*
- Cocktail Meatballs with Sweet Pepper Sauce
- Grilled Steak served on a Potato Pancake  
*Topped with Tarragon Spread & tied with Chive*
- Steak & Caramelized Onions with Tarragon Drizzle
- Grilled Lamb with Fried Artichokes
- Lamb Chops with Pomegranate Glaze
- Antipasti Skewers
- Date Rumaki with Apricot Mustard Drizzle

### Seafood

- Buckwheat Blini with Caviar & Crème Fraiche
- Deviled Eggs topped with choice of Caviar
- Crab Cakes with Mustard Remoulade
- Crab Cakes with Orange Remoulade
- Crab Cakes topped with Celeriac, Fennel & Apple
- Crab Claw Shooter
- Crab Stuffed Mushrooms
- Crab Wontons with Spicy Dipping Sauce
- Jumbo Prawns with Seafood Cocktail Sauce
- Jumbo Prawns wrapped in Snow Peas
- Seafood Strudel with Shrimp, Scallops & Crab

- Shrimp & Cashew Wontons with Asian Dipping Sauce
- Shrimp Ceviche on Belgian Endive
- Shrimp with Citrus Aioli
- Shrimp Shooters
- Tanqueray & Tonic Sautéed Shrimp
- Salmon Cakes with Cucumber Dill Aioli
- Salmon Horns
- Seared Tuna on a Cucumber Round topped with Wasabi Cream
- Sushi Platters with Wasabi, Pickled Ginger & Soy Sauce
- Tuna Cornucopia Cones with Ginger Crème Fraiche

### Vegetarian

- Artichoke Caper Lavosh
- Beggars Purses filled with Wild Mushrooms
- Belgian Endive with Goat Cheese, Fig & Utah Clover Honey
- Brie, Cranberry & Almond Filo Rolls
- Bruschetta with Goat Cheese drizzled with Balsamic & Honey
- Bruschetta with White Bean Spread
- Caprese Skewers
- Grape Leaves with Rice, Currents & Roasted Pine Nuts
- Herb Stuffed Mushrooms
- Oven-Roasted Fingerling Potatoes topped with Tarragon Aioli & Fried Capers
- Olive Tapenade Crostini
- Risotto Balls drizzled with Sweet Balsamic Vinaigrette
- Roasted Red Potato Cups filled with Corn Pepper Salsa
- Roasted Red Potato Cups topped with Crème Fraiche
- Sage Potato Chips
- Tri-Colored Polenta Torte
- Vegetable Platter with a selection of Dips
- Wild Mushroom Strudel drizzled with a Balsamic Reduction  
*Sautéed with Tawny Port wrapped in Filo & drizzled with Balsamic*

### Cheese

- Apple & Brie Tarts
- Belgium Endive with Boursin, sprinkled with Roasted Walnuts
- Brie Beignets with Cognac Peach Dipping Sauce
- Brie, Pear & Almond Beggars Purses
- Brie & Pear with Caramelized Onion Aioli Baguette
- Brie Wedges with Fruit & Nuts
- Cherry & Bleu d'Auvergne Cheese Bruschetta
- Edible Spoons with Bourisin Cream & Roasted Pecans
- Greek Cheese Triangles with Feta Cheese
- Goat Cheese with Fig Jam on Crostini
- Pesto Cheese Torte with Toasted Crostini
- Port Poached Pear Tarts with Bleu Cheese
- Potato Cup with Crème Fraiche & topped with Fresh Chive
- Strawberry Crowns with Chevre Cheese
- Turkish Apricots stuffed with Stilton
- Brie Wheel with assorted Toppings
- Domestic Cheese Board with Flatbread Crackers & Toasted Crostini
- Sonoma Artisan Cheese Platters with Flatbread Crackers & Toasted Crostini

*and many, many more*

## Entrée Selections

### Chicken, Duck & Turkey

Chicken stuffed with Portobello & Gruyere Cheese  
 Grilled Chicken stuffed with Wild Rice & Pine Nuts  
 Chicken stuffed with Wild Mushrooms & Goat Cheese with Roast Shallot Reduction  
 Herb Roasted Chicken Breast  
 Native American Corn Bread & Currant Stuffed Chicken Breast finished with Apple Cider Demi Glace  
 Christmas Goose with Sage Stuffing

### Beef, Lamb & Pork

Applewood Smoked Short Ribs with Port Wine Reduction  
 Beef Tenderloin with Star Anise & Brandy-Scented Sauce  
 Beef Tenderloin with Morel Mushroom Sauce  
 Beef Wellington with Mushroom Demi-Glace  
 Braised Beef Short Ribs  
 Herb Encrusted Beef Tenderloin topped with Gorgonzola Cheese & a Sage Potato Chip  
 Peppercorn Encrusted Prime Rib served with Shallot Au Jus  
 Prime Rib with Au Jus & Horseradish Cream  
 Slow Roasted Beef Brisket  
 Grilled Lamb Loin with Pomegranate Glaze  
 Herb-Encrusted Rack of Lamb with Rosemary Apricot Sauce  
 Rosemary & Garlic Crusted Rack of Lamb with Zinfandel Glaze  
 Cinnamon-Rubbed Prime Loin of Pork with Dried Cherry Vinaigrette  
 Grilled Pork Chop with Apple Cranberry Chutney  
 Roasted Mustard Seed Pork Loin with a Currant Sauce  
 Grilled Venison Loin with Huckleberry Reduction

### Seafood

Halibut Casserole with Gruyere  
 Potato Encrusted Halibut  
 Applewood Smoked Salmon with Honey Cider Glaze  
 Mesquite Grilled Salmon  
 Panko-Encrusted Salmon topped with Ginger Beurre Blanc  
 Potato Crusted Tilapia with Lemon Beurre Blanc  
 Pumpkin Seed Encrusted Salmon with Muscat Reduction  
 Roasted Salmon with Maple Mustard Glaze

### Vegetarian

Portobello Mushroom Torte topped with Vegetable Ragout & Fried Spinach  
 Roasted Winter Vegetable Tart  
 Tri-colored Polenta Torte topped with Fried Spinach & drizzled with a Balsamic Reduction  
 Vegetable Napoleon with Roasted Eggplant, Zucchini, Squash & Mushrooms  
*Encased in Puff Pastry & topped with Grilled Asparagus & Lemon Thyme Drizzle*

### Dinner Accompaniments

Apple & Sweet Potato Casserole  
 Apricot Noodle Kugel  
 Basmati Rice with Almonds & Exotic Spices  
 Butternut Squash Risotto  
 Corn Pudding Timbale with Roasted Peppers

Creamy Polenta & Spinach with Leeks  
*Finished with Chive Butter Sauce*  
 Creamy Saffron Risotto  
 Gruyere & Chevre Scallion Bread Pudding  
 Parmesan Baby Potatoes  
 Potato Gratin  
 Pumpkin Ravioli with Herb Butter & Fresh Sage  
 Roasted Fingerling Potatoes dusted with Parmesan Cheese  
 Savory Bread Pudding with Leeks & Parmesan Cheese  
 Smashed New Potatoes with Fresh Herbs & Parmesan  
*Finished with a Fresh Thyme-Scented Jus*  
 Three Cheese Scalloped Potatoes  
 Wild Rice with Dried Cranberries  
 Wild Rice with Currents & Pine Nuts  
 Yukon Gold Potatoes

### Vegetable Selections

Asparagus with Roasted Squash  
 Baby Root Vegetables  
 Carrots Glazed with Honey Tarragon  
 Creamy Corn Pudding  
 Glazed Carrots with Honey & Ginger  
 Green Beans with Sweet Pepper Sauce  
 Green Beans with Toasted Hazelnuts  
 Grilled Acorn Squash  
 Sautéed Spaghetti Squash  
 Smashed Peas  
 Winter Squash with Cinnamon Brown Butter  
 Zucchini Gratin

### PERSONALIZE YOUR DINNER WITH THE FOLLOWING CHOICES:

#### Warming Soups

Apple Squash Bisque with Hazelnut Crème Fraîche  
 Clam Chowder  
 Corn Chowder  
 Ginger Pumpkin Soup  
 Hearty Vegetable Soup  
 Potato Leek Soup  
 Red Pepper Bisque with Chive Cream  
 Roasted Acorn Squash with Toasted Pumpkin Seeds  
 Wild Mushroom Bisque

#### Winter Salads

Apple & Wild Green Salad with Bleu Cheese  
*Served with Apple Cider Vinaigrette*  
 Pressed Arugula, Baby Romaine & Dried Fig Salad  
*Topped with Shaft Bleu Cheese & Roasted Pine Nuts*  
*Herbed Vinaigrette with Pine Nut Emulsion*  
 Spinach Almond Salad with Honey Mustard Dressing  
 Spinach Salad with Grilled Peppered Pears topped with Crumbled Gorgonzola.  
*Served with Toasted Hazelnut Vinaigrette*  
 Winter Waldorf Salad (with grilled chicken option)

#### Bread & Rolls

Artisan Breads, Cornbread Sticks, Cranberry Nut Bread, Country Biscuits, Italian Olive Bread, Rosemary Cornbread Muffins, Scones with Fruit & Nuts or Savory Herbs, Walnut Raisin Bread  
*Served with Flavored Butters*

## Yuletide Dessert Buffet

### Whole Dessert Selections

- Apple-Pecan Strudel with Crème Anglaise
- Bread Pudding with Caramel Sauce
- Black Forest Cake with Brandied Cherries
- Carrot Cake Pumpkins iced with Orange Cream Cheese
- Chocolate Hazelnut Torte finished with Raspberry Coulis
- Chocolate Pot de Crème
- Chocolate Truffle Torte
- English Trifle with Almond Pound Cake, Berries & Zabaglione Cream
- Holiday Yule Logs
- Italian Almond & Orange Trifle  
*Layered with Almond Pound Cake, Orange Scented Cream & Amaretto*
- Maple Pot de Crème with Vanilla Bean & Topped with Caramelized Sugar
- Pecan Pie with Chantilly Cream
- Pumpkin Pecan Yule Log
- Pumpkin Pie with Vanilla Scented Cream
- Rhubarb Apple Pie
- White Chocolate Mousse Cake with Raspberry Coulis

### Individual Desserts

- Apple Cranberry Filo Triangles with Crème Anglaise
- Apple Cranberry Tarts with Cinnamon Ice Cream  
*Topped with Sugared Apple Wheels*
- Bread Pudding with Caramel Bourbon Sauce
- Chocolate Cinnamon Volcanoes with Raspberry Coulis
- Crème Brulee
- Éclairs with French Pastry Cream
- English Fruit Trifle
- French Almond Pound Cake topped with Wild Berries & served with Zabaglione Cream
- Fudge Mocha Toffee Brownies
- Homemade Tiramisu
- Marqueza Torte
- Mascarpone Poached Pears with Raspberry Coulis
- Pear & Dried Cherry Clafouti
- Poached Pears filled with Marzipan served with Crème Anglaise
- Pumpkin Pie in Miniature Pumpkin Shells  
*Topped with Chantilly Cream*
- Pumpkin Panna Cotta
- Pumpkin Crème Brulee
- Raspberry Napoleons on a platterscape of Chocolate & Raspberry Coulis
- Cheesecake Lollipops with Colorful Sanding Sugar

### Selection of Petite Sweets

*All our desserts are made in-house and our array of miniature pastries are simply delicious. For the holidays, consider English Shortbread, Bread Pudding with Caramel Sauce topped with Toffee Cream, Miniature Pots de Crème in assorted flavors and toppings – just a few of the dazzling choices! Cuisine Unlimited offers an array of Personalized Holiday Cookies, Petite Sweets, Homemade Candies, Caramels & Homemade Marshmallows*

## Dessert Stations

### The Cobbler Station

Assorted Cobblers of Apple Pecan, Peach & Raspberry, Blueberry, or Cranberry & Pear  
*Topped with Fresh Whipped Cream & Hand Churned Vanilla Bean Ice Cream*

### The French Pastry Dessert Station - Build Your Own Éclair Bar

Éclair Shells with guest's choice of filling and toppings  
*French Custard, Zabaglione Cream, Chocolate Mousse, Whipping Cream, Sliced Strawberries, Bananas, Raspberries & Caramelized Apples & Pears*

Warm Chocolate or Caramel Drizzle

### Our Outrageous Chocolate Fountain Station

Flowing rich Chocolate surrounded by Cantaloupe, Honeydew, Strawberries, Pineapple, Bananas, Pretzels & Marshmallow  
*Guests need only to pick up a skewer and enjoy, drizzling chocolate over their selection*

### Miniature Donut Station with Assorted Icing & Toppings

This fun action station is where guests watch their donuts being freshly made on site. We will provide a variety of icings and toppings.

## Beverage Service

### Holiday Traditional Beverages

- Cranberry Spritzer
- Homemade Eggnog
- Sparkling Apple Cider
- Sparkling Pear Cider
- Spiced Hot Cider with a Cinnamon Stir Stick
- White Grape Juice Cocktail

### Lemonade Stand

- Cranberry Lemonade
- Raspberry Lemonade
- Citrus Lemonade

### Hot Beverages

- Hot Chocolate with Whipped Cream & Chocolate Shavings
- Hot Mulled Cider accompanied by Cinnamon Stir Sticks

### Gourmet Hot Chocolate Bar

Milk, Dark, White & Minted Hot Chocolate  
*Accompanied by Chocolate Shavings, Candy Cane Stir Sticks Marshmallows, Cinnamon Scented Whipped Cream & Assorted Biscotti*

### Gourmet Coffee Station

Freshly Brewed French Roast Coffee served with Cinnamon Scented Whipped Cream, Shaved White Chocolate

Full Bar Service, Specialty Beverages & Carved Ice Bars available  
*A selection of refined holiday cocktails to woo grown-up sensibilities*



## Gift Baskets & Gift Boxes

*When gift giving is a challenge, call on us to provide unique and festive baskets filled with specially selected gourmet foods that will truly delight. Holiday baskets begin as low as \$35.00. Discounts for quantity orders Shipping & delivery cost additional*

### Gift Certificates

*Everyone loves to be pampered! And what better way than with a gift certificate that allows the recipient to choose what they would like? Give the gift of time with a gift certificate that offers full meal services. Starting from just \$50.00.*

## Awards & Accolades

*Maxine Turner and Cuisine Unlimited have been honored to receive numerous awards, both local and national. Here are just a few of the highlights:*

Utah Business Magazine, Corporate Caterer of the Year  
– 8 Consecutive Years

2010 – Inc. Magazine, “5000 Fastest-Growing Private Companies in America.”

2008 –Connect Magazine, Top Corporate Caterer  
(Also 2006 & 2007)

2004 – Salt Lake Chamber of Commerce, “Giant Step”  
Small Business of the Year

2002 – Event Solutions®, ICA National Caterer of the Year

2000 – U.S. Small Business Administration, “Business Owner of the Year” representing State of Utah

2000 – Salt Lake Area Chamber of Commerce,  
“Pathfinder Award”

1999 – Maxine featured in Women Who Mean Business,  
a book published and distributed nationally

1999 – National Caterers Association, one of four  
“Top Caterers in U.S.”

1998 – Maxine received Salt Lake Area Chamber of Commerce,  
“Women of Enterprise Award”

1996 – Utah Business Magazine “30 Women to Watch in Utah”

1995 – Maxine received National Association of Women  
Business Owners (NAWBO) “Woman Business Owner  
of the Year”

1995 – U.S. Small Business Administration, SBA Advisory  
Council Award

## We are a Preferred Cater at the Following Locations

### SALT LAKE CITY

Abravanel Hall  
Alumni House  
Art Barn/Finch Gallery  
Cactus & Tropicals  
Capitol Theater  
Cauldron Park  
Chase Mill at Tracy Aviary  
City & County Building  
Clark Planetarium  
Discovery Gateway  
Fast Kart Speedway  
Fort Douglas Chapel  
Fort Douglas Commander’s House  
Fort Douglas Officer’s Club  
Gallivan Center  
Gardner Hall  
Holy Trinity Social Hall  
Hope Gallery  
Jewish Community Center  
Junior Achievement  
Kingsbury Hall  
Law & Justice Center  
Loulard Falls  
Memorial House  
Museum of Natural History of Utah  
Museum of Utah Art & History  
Peery Hotel  
Pioneer Theatre  
Red Butte Gardens  
Rice Eccles Stadium & Towers  
Rose Wagner Theatre  
Rowland Hall  
Salt Lake Art Center  
Salt Lake Hardware  
Salt Lake Library  
Sons of Utah Pioneers  
The Complex  
The Depot  
The Grand Hall at Gateway  
The Leonardo  
The Rail  
This is the Place State Park  
University Guest House  
Utah Museum of Fine Art  
Utah State Capitol Rotunda  
Utah State Fairgrounds  
Wasatch Mountain Club  
Wheeler Farm  
White Memorial Chapel  
Zion’s Bank – 18th Floor

### ALTA

Alta Peruvian Lodge

### DRAPER

Cactus & Tropicals  
Living Planet Aquarium

### HEBER CITY

Johnson’s Mill  
Jordanelle State Park

### OGDEN

Val A. Browning Center

### OREM/PROVO

BYU Campus  
Covey Center for the Arts  
Provo City Library  
Sleepy Ridge Golf Course  
Sun River Gardens

### PARK CITY

Basin Recreation Fieldhouse  
Blue Sky Ranch  
Hope Gallery  
Kimball Art Center  
Miner’s Hospital  
Newpark Hotel  
Swaner EcoCenter  
Temple Har Shalom  
The Shop  
Utah Olympic Park

### SOUTH JORDAN

Noah’s  
Jordan Valley Conservation Garden

### WEST VALLEY CITY

Hale Centre Theatre  
Utah Cultural Celebration Center

4641 South Cherry Street  
Salt Lake City, Utah 84123

801-268-2332 - Salt Lake City  
435-647-0010 - Park City

