Book before October 10 for best pricing! Merry & Bright

festive seasonal favorites

A Holiday Tradition

Roasted sliced turkey breast with rich pan gravy Buttery herbed mashed potatoes Fresh green beans with toasted almonds Cranberry & orange relish Harvest salad - mixed greens, red grapes, dried cranberries, feta, champagne vinaigrette Assorted breads and rolls with butter \$27

Additions

Customize your menu with some delicious additions:

Tamales - tender pork or roasted chili & cheese (24)...\$120 Cranberry and brie puff pastry bites (24)...\$96 Bacon-wrapped dates (24)...\$72

Honey-ricotta bruschetta with caramelized walnuts (36)...\$118 Peri peri shrimp shots (24)...\$96

Bruschetta with feta and fresh basil (36)...\$108 Mezze platter with hummus, olives, feta, flatbread, sweet peppers, stuffed grape leaves....\$122

Caprese skewers with feta, kalamata olives (24)...\$72 Carved honey-spiced baked ham...\$6 per person Savory onion & sage dressing...\$3 per person Italian sausage dressing...\$5 per person Brandied sweet potatoes...\$4 per person Classic mini canoli (24)...\$72

Spiced apple walnut squares, cream cheese frosting (24)...\$80 White chocolate cranberry cookies (24)...\$72 Gingerbread folk (24)...\$80

Classic Prime Rib

Prime rib with au jus Creamy horseradish sauce Bacon scalloped potatoes Seasonal roasted vegetables Caesar salad or Harvest salad Assorted breads and butter (market price)

Bacon-whapped Pork Tenderloin

Bacon-wrapped pork tenderloin with apple chutney Buttery herbed mashed potatoes Roasted vegetables Harvest salad - mixed greens, red grapes, dried cranberries, feta cheese, champagne vinaigrette Assorted breads and butter \$29

Feliz Navidad

Chicken poblano with sweet corn cake Shredded beef enchiladas in red sauce Traditional refried beans and Spanish rice Fiesta salad with roasted corn, grape tomatoes, cotija cheese, black beans, red onions, cilantro-lime dressing Tortilla chips and house-made salsas \$31



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Ordering info

Complimentary quality disposable dinnerware is provided.

For drop-off service (no wait staff), we provide complimentary disposable serving containers (pans and/or platters) and serving utensils. Disposable chafers are available for purchase if needed.

For attended service, we provide real chafing dishes, all needed serving pieces (such as platters and bowls), and serving utensils.

Draped and decorated serving tables may be added, starting at \$120 for a 12' long station.

Wait staff may be arranged in advance at the rate of \$45 / hour, four-hour and two-staff minimum.

Additional menu selections are available, including vegan, vegetarian and gluten-sensitive options.

Bar service and party rentals may be arranged with advance notice.

Contact us via phone or email to discuss your menu selections, delivery address and delivery time.

We accept cash, credit cards, ACH or Zelle. 50% of estimated total is due in full at time of booking, with balance due 15 days prior to event date.

Pricing is per person, unless otherwise specified, and is based on a minimum of 25 guests.

Prices are subject to change without notice. A 22% admin/production fee and current applicable sales tax will be added to the total.











