



2009 Holiday Appetizer Menus

Minimum of 30 guests
Choose one item per category

Contact Donald Smith Ph: 435.649.2460 XT 217 or dsmith@parkmeadowscs

Menu I \$15 per guest

Displays (Choose 1)

Seasonal Fruit and Berries
Domestic Cheeses with
Crackers and Sliced Baguettes
Fresh Vegetable Crudité with
Sundried Tomato Dip

Hot (Choose 1)

Roasted Tomato and Goat
Cheese Tarts
Macaroni and Cheese in
Parmesan Cups
Wild Mushroom Tarts with
Arugula Pesto

Cold (Choose 1)

Artichoke and Romano Cheese
Bruschetta
Chicken Salad Profiteroles
Goat Cheese Stuffed Cherry
Tomatoes

Menu II \$20 per guest

Displays (Choose 1)

Antipasti with Meats, Cheeses
and Marinated Vegetables
Imported and Domestic
Cheeses with Crackers and
Sliced Baguettes
House Cured Gravlox with
Accompaniments

Hot (Choose 1)

Petite Rosemary Biscuit with
Braised Short Rib and
Pommes Frites
Duck Spring Rolls with Chili
Plum Sauce
Mini Seafood Newburg in
Puff Pastry Cups

Cold (Choose 1)

Grilled Lamb Crostini with
Tapenade and Creole Mustard
Smoked Chicken Caesar Salad
in Parmesan Cups
Crab Salad Profiteroles

Menu III \$25 per guest

Displays (Choose 1)

Chilled Seafood Display with
Poached Shrimp, Fresh
Shucked Oysters and Assorted
Sushi Rolls
Imported Select Cheeses with
House made Black Pepper
Crackers and Sliced Baguettes

Charcuterie Display with
Smoked and Cured Meats,
Pâtes, Assorted Olives and
Rustic Breads

Hot (Choose 1)

Mini Tuna Sliders with
Watercress and Creole
Remoulade
Petite Venison Wellingtons
Heirloom Tomato Soup
"Shooters" with Mini Smoked
Gouda Grilled Cheese
Sandwiches
Bittersweet Chocolate Fondue
with Assorted Fruits, Sweet
Breads and Cookies

Cold (Choose 1)

Flaked Salmon Salad on
Petite Potato

*CakesCakesMediterranean
Salad on Rosemary Skewers*

*Sesame Cones with Tuna
Tartar and Seaweed Salad*