

# simpatica holiday menu guide



## Hors d'oeuvres

(v) - vegetarian

- Bacon Wrapped Dates with Salted Almonds and Goat Cheese
- New York Strip with Truffle Cheese and Mascarpone Crostini
- Savory Profiteroles with Pork Cheek and Apple
- Black Kale and Blue Cheese Tart with Saba Dressing (v)
- Fennel Fritters with Saffron Aioli (v)
- “The Best” Crab Cakes with Cayenne Remoulade
- New Potato Stuffed with Ham and Gruyere
- Pear Mostarda and Brie Griddle Sandwiches (v)
- Spicy Shrimp Salad on Endive Leaves
- Housemade Country Pâté Board with Grain Mustard
- Saffron Risotto Fritter Stuffed With Mahon (v)
- ◆ Foie Gras Torchon on Brioche with Saba Dressing
- ◆ Oysters on the Half Shell with Champagne Mignonette
- ◆ Housemade Lamb Sienna Sausages Wrapped in Puff Pastry
- ◆ Drunken Pork Skewers Marinated with Juniper and Orange

### Cocktail Party Hors d'oeuvres Packages

Select: FIVE hors d'oeuvres \$12 per guest

SEVEN hors d'oeuvres \$15 per guest

◆ \$1 additional for select items

Add an Antipasti Platter to your menu \$6

Add bite size desserts to your menu

*\$1 per selection*

Lemon Curd Tart

Dark Chocolate Covered Salted Almonds

Almond Macaroon Cookies

Chocolate Truffles

## Sample Menus

### Menu \$25

Romaine Lettuce Salad with Dijon Dressing,  
Pecorino Romano and Croutons

Perfect Roasted Chicken with Thyme  
and Preserved Lemon

Six-Hour Creamy Polenta

Warm Bartlett Pear Crostada with Mascarpone

### Menu \$32

Frisée, Endive and Orange Heart Salad  
with Oil Cured Olive Vinaigrette

Roast Pork Loin Stuffed with Housemade Fennel Sausage  
and Italian Plums

Braised Cavolo Nero Kale with Calabrian Chiles and Garlic

Salt Baked Fingerling Potatoes with Rosemary

Olive Oil Cake with Orange Marmalade

### Menu \$40

*Selection of Three Hors d'oeuvres*

Radicchio and Apple Salad with Hazelnut Dressing  
and Shaved Reggiano

Cedar Plank Roasted Oregon Black Cod

Smoked Piedmontese Beef Ribeye  
with Marchand du Vin Butter

Sweet Potato and Brie Gratin

Roasted Brussels Sprouts with Crème Fraîche and Bacon

Chocolate Soufflé Cake

We will custom write any menu to meet your needs, please inquire. To learn more about Simpatica, including why Portland Monthly Magazine awarded us “Caterers of the Year, 2008” visit our website at [www.simpaticacatering.com](http://www.simpaticacatering.com)

## simpatica

**Private Dining, Catering & Dining Hall**

Office 503.235.1600

Fax 503.235.0780

[inquires@simpaticacatering.com](mailto:inquires@simpaticacatering.com)