



2019 Holiday Menu Recommendations

CHICKEN FORESTIER

Savory chicken breast in a creamy mushroom bouquet sauce

Served with:
Buttered Linguini
Steamed Green Beans

\$11.25 per person

SLOW ROASTED AND HERB CRUSTED PRIME RIB OF BEEF

Served with:
Creamy Horseradish Sauce and Au Ju
Seasonal Vegetable Medley
Oven Roasted Red Potatoes

\$26.95 per person

ROSEMARY HONEY DIJON PORK LOIN

Served with:
Seasonal Vegetable Medley
Oven Roasted Red Potatoes

\$11.50 per person

WHOLE ROASTED TURKEY AND BREAD STUFFING

Served with:
Mashed Potatoes and Gravy
Buttered Corn

\$13.95 per person

LEMON DILL SALMON

Baked salmon in a light lemon dill sauce

Served with:
Rice Pilaf
Green Beans

\$16.50 per person

SPIRAL HAM WITH A BROWN SUGAR AND MAPLE GLAZE

Served with:
Horseradish and Cheddar Mashed Potatoes
Steamed Green Beans

\$11.25 per person

TRADITIONAL POT ROAST WITH CLASSIC BROWN GRAVY

Tender braised beef in a rich brown gravy

Served with:
Mashed Potatoes
Roasted Baby Carrots

\$12.50 per person

BEEF BOURGUIGNON

Beef Medallions cooked in a rich Burgundy stock

Served with:
Egg Noodles
Roasted Baby Carrots

\$14.95 per person

Contact our Sales Team at 480-730-1114 to place your order,

or by email: catering@specialmomentsaz.com

Note: Minimum order guidelines apply.

Prices valid for orders of catering jobs completed by December 31, 2019

