



Rep Express

Holiday Menu



good morning!

Holiday Morning

TRIFLES

Small \$17.50 ea. (Serves 10)

Small \$17.50 ea. (Serves 25)

Berry

organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries

Mixed Fruit

organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples and strawberries

FESTIVE HOLIDAY BREADS

\$14.95 per loaf (Serves 8-10)

served with whipped butter. Choice of lemon poppyseed, blueberry, cinnamon walnut, banana nut

PARFAITS

\$4.20 ea. (8 guest minimum)

Berry

organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries

Mixed Fruit

organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples and strawberries

COFFEE CAKES

\$17.85 ea. (Serves 10)

Chocolate Chip, raspberry strip, almond, apple strudel

CREATE-YOUR-OWN OATMEAL BAR

\$6.00 ea. (8 guest minimum)

Chocolate Chip, raspberry strip, almond, apple strudel



*feast
away*

create-your-own holiday feast

Single Entree \$12.25 per guest

Double Entree \$15.75 per guest

Triple Entree \$19.25 per guest

ENTREES choose one, two, or three:

Roasted Pork Loin - with roasted apples and caraway-ginger snap gravy

Baked Cod - Pacific cod loin, quick seared with a light lemon infused sauce

Sautéed Chicken Breast - with mushroom sage sauce and topped with sun-dried tomatoes

Marinated Beef - red wine and soy marinated beef sliced and served with marsala mushroom sauce

Stuffed Shells - baked shells stuffed with ricotta, parmesan and parsley topped with marinara

Smoked Pit Ham - slow-cooked ham with a brown sugar glaze

Turkey Breast - slowly baked white turkey breast served with pan turkey gravy and cornbread stuffing

SALAD choose one:

Winter Salad - torn romaine lettuce, feta cheese, white beans, roasted red peppers and pepperoncini topped with arugula and served with red wine vinaigrette

Endive and Pear Salad - Belgian endive, spinach, pear, red onion and almonds served with a champagne vinaigrette

Chopped Romaine and Kale Salad - wild rice, shredded carrots and sun-dried tomatoes served with a poppyseed dressing

Holiday Potato Salad - Idaho potatoes, sweet potatoes, green onions and roasted peppers with a light honey mustard dressing



feast
away

create-your-own holiday feast

STARCH *choose one:*

Baked Sweet Potato Mash - topped with marshmallows, glazed pecans and brown sugar

Dried Fruit Brown Rice Pilaf - finished with fresh rosemary and sage

Bacon and Asiago Mashed Potatoes - topped with green onions and sweet butter

VEGETABLES *choose one:*

Herbed Mixed Vegetables - broccoli, cauliflower, yellow and green zucchini and carrots in a herb butter sauce

Green Bean Casserole - baked in a mushroom cream sauce and topped with crispy onions

Broccoli Spears - with lemon butter sauce

Creamed Spinach - with parmesan and roasted garlic topped with fried shallots

SOUPS \$31.00 *per gallon, serves 15 guests. Served with 15 bowls, spoons, crackers and a disposable soup chafer*

Tomato and roasted Red Pepper

Wild Rice and Chicken

Chicken Noodle

Butternut Squash Bisque



holiday
bites

holiday packages

SMALL HOLIDAY BITES

\$16.50 per guest, 15 guest minimum

Three Onion Dip
with sliced ciabatta bread

White Cheddar, Cranberry & Chipotle Dip
with seasonal apple wedges, vegetables, pretzel bites and sliced mini baguettes

Chicken Quesadilla Cornucopia
sautéed chicken, peppers, onions, garlic and lime-chipotle creme stuffed in a torilla cornucopia

Sweet Potato Bites
with cinnamon, nutmeg, brown sugar and crushed pecans

Assorted Mini Sandwiches
choice of ham, turkey, chicken salad and vegetable

Simple Sweet Table
dessert bars and holiday butter cookies

Bottled Water and Assorted Soft Drinks

Coffee Service
served with half-and-half, flavored creamers and sweeteners

AFTER-WORK RECEPTION

\$22.50 per guest, 15 guest minimum

Assorted Cheese Selection
served with fresh fruit

Farmer's Market Basket Crudite
eleven farm-fresh vegetables with snappy buttermilk ranch dip

Hot Spinach and Artichoke Dip
served with sliced ciabatta bread

Pecan Crusted Chicken Tenders
with golden bbq sauce

Signature Handheld Sliders
chef's choice of Italian meatball, classic sliders, buffalo chicken and roasted vegetable

Simple Sweet Table
dessert bars and holiday butter cookies

Bottled Water and Assorted Soft Drinks

Coffee Service
served with half-and-half, flavored creamers and sweeteners



dinner
party

holiday packages

HOLIDAY DINNER PARTY

\$26.50 per guest, 15 guest minimum

Assorted Cheese Selection

served with fresh fruit selection

Marinated Olives

Farmer's Market Basket Crudite

eleven farm-fresh vegetables with snappy buttermilk ranch dip

Sweet Chili Meatball

with green onions

Pecan Crusted Chicken Tenders

with golden bbq sauce

Choose Two Entrees

descriptions on page 2

Roasted Pork Loin

Baked Cod

Sautéed Chicken Breast

Stuffed Shells

Smoked Pit Ham

Turkey Breast

Dried Fruit Brown Rice Pilaf

Herbed Mixed Vegetables

Winter Salad

torn romaine lettuce, feta cheese, white beans, roasted red peppers and pepperoncini topped with arugula and served with red wine vinaigrette

Assorted Bread Basket

Festive Dessert Table

holiday butter cookies, assorted brownies and cheesecake bites

Bottled Water and Assorted Soft Drinks

Coffee Service

served with half-and-half, flavored creamers and sweeteners



from the
bake
shop!

treat your guests!

HOLIDAY SWEET TABLES

Simple Sweet Tables

\$4.25 per guest, 15 guest minimum
dessert bars and holiday butter cookies

Festive Dessert Table

\$5.25 per guest, 15 guest minimum
holiday butter cookies, assorted brownies
and cheesecake bites

SEASONAL CUPCAKES

Pumpkin Cheesecake

\$19.99 per dozen
pumpkin cupcake, Bavarian creme-filled center,
cream cheese frosting and snickerdoodle cookie
garnish

White Chocolate Cranberry

\$19.99 per dozen
yellow cupcake, house-made cranberry jam-filled
center, white chocolate curls and cranberry
garnish

COOKIES AND BITES

Cheesecake Bites

\$1.25 per guest, 15 guest minimum
two (2) pieces per person)

Holiday Butter Cookies

\$1.25 per cookie, 25 cookie minimum
holiday decorated handmade butter cookies

Peppermint Brownies

\$1.50 per brownie, 12 brownie minimum
chocolate fudge brownies with peppermint
drizzle



just party

Appetizers & Party Platters

SNACK TRAYS

White Cheddar, Cranberry and Chipotle Dip

\$2.25 per person, 12 guest minimum
with seasonal apple wedges, vegetables, pretzel bites and sliced mini baguettes

Horseradish and Green Onion Pub Spread

\$1.75 per person, 12 guest minimum
served in a sourdough loaf with crisp vegetables

Sliced Yogurt Dip

\$1.75 per person, 12 guest minimum
with celery, assorted crackers and pretzel rods

SIGNATURE HANDHELD SLIDERS

COLD

Popcorn Shrimp

\$2.25 per person, 12 guest minimum
with cajun remoulade

Buffalo Chicken

\$2.25 per person, 12 guest minimum
with ranch and chopped celery

Roasted Veggie

\$2.25 per person, 12 guest minimum
with balsamic glaze

WARM

Italian Meatball

\$2.25 per person, 12 guest minimum
with provolone and marinara

Classic Slider

\$2.25 per person, 12 guest minimum
with American Cheese and caramelized onions



just
party

Appetizers & Party Platters

HOLIDAY BITES

25 Piece minimum

COLD

Goat Cheese and Grape Truffles

\$1.75 ea.

red grape encased in goat cheese then dusted with assorted savory crusts

Caprese Skewers

\$1.35 ea.

fresh ciliegine mozzarella with grape tomato, fresh basil and olive oil on a skewer

Antipasto Skewers

\$1.75 ea.

roasted pepper, tomato and mozzarella cheese marinated in balsamic oil

Barbecue Chicken Tartlet

\$1.45 ea.

barbecue grilled chicken with cream cheese in a tart shell topped with ranch dressing and green onion

WARM

Stuffed Peppadew Peppers

\$1.50 ea.

hand breaded sweet pepper stuffed with goat cheese and herbs

Sweet Chili Meatballs

\$.75 ea.

with green onions

Pecan Crusted Chicken Tenders

\$2.00 ea.

with golden bbq sauce

Chicken Quesadilla Cornucopia

\$1.50 ea.

sautéed chicken, peppers, onions, garlic and lime-chipotle creme stuffed in a tortilla cornucopia

Sriracha Chicken Meatballs

\$1.75 ea.

chicken meatballs simmered in a tangy Sriracha sauce



bar packages

SPECIALTY COCKTAILS

minimum of 30 guests, must be ordered with a bar package

Candy Cane Martini

Godiva white chocolate liquor, peppermint schnapps, marshmallow vodka and peppermint garnish

Blackberry Citrus Martini

citrus vodka, viniq liquor, triple sec with a splash of lemon lime and simple syrup served in a martini glass

Moscow Mule

vodka, lime juice, ginger beer with a lime wedge garnish

CELEBRATION BAR PACKAGE

Miller Lite, Coors Lite, Bud Lite, Budweiser, Michelob Ultra, assorted sodas, bottled water and three wines from below:

Canyon Road Pinot Noir

Canyon Road Pinot Grigio

Canyon Road Chardonnay

Canyon Road Cabernet Sauvignon

Canyon Road Merlot

Canyon Road Sauvignon Blanc



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Rep Express Catering

252.353.7379

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