

Sample Menus



Thanksgiving Dinner for a Dozen

1 12lb Oven Roasted Turkey
Holiday Stuffing
Alison's Secret Mashed Potatoes
Turkey Gravy
Red Grape-Cranberry Sauce
Matt's Green Bean Casserole
Deviled Eggs
Candied Yams
Baked Beans
Sourdough Bread Bowl Dip
Vegetable Plate
Biscuits
Carrot Cake
Zucchini Bread
Alison's Homemade Pumpkin Pie
Cranberry Ginger Punch

This Thanksgiving feast should encapsulate everyone's favorite holiday dishes. Additionally, besides easily feeding 12 people, including seconds, there should be plenty of leftovers for the after Thanksgiving Day munching that undoubtedly will occur.

This dinner should not be taken on lightly and should be taken on by at least three people. Some dishes can be made in advance, and I suggest that they are in order to maximize family time and minimize fatigue. I on the other hand am a cooking nut so I tend to make these all on Thanksgiving Day, usually without help.

Dishes that can be made the night before:

Red Grape-Cranberry Sauce
Deviled Eggs
Baked Beans
Pumpkin Pie
Carrot Cake
Zucchini Bread

Most importantly, have a game plan noting times and whether item is hot or cold when served.



Traditional Italian Feast for Eight Served in Eight courses

Appetizers

Fresh Grapes & Berries
Antipasto Platter
(salami, prosciutto, provolone, mozzarella, olives, & roast garlic served with toasted flat bread and crackers)

Soup

Classical Minestrone

Egg Course

Spinach deviled eggs

Salad Course

Pseudo Caesar Salad

Pasta Course

Smoked Salmon Ravioli

Meat Course

Pesto roasted chicken

Main Course

Artichoke and Spinach Calzone

Dessert

Strawberry & Lemon Sorbet

Coffee or Espresso

Chocolate Dipped Almond Biscotti

Chianti, Merlot, and Champagne served through the meal with various courses. Keep in mind that each course is small in nature. Only serve two halves of a deviled egg cut into quarters and two individual ravioli, merely two full tablespoons of pesto chicken and a calzone no bigger than your palm.



4th of July Celebration for
Twelve

Alison's Pinwheels
Alison's Famous Potato Salad
Chilled Sliced Watermelon
Corn on the Cob
Effortless Barbeque Chicken
Garlic Bread
Stars & Stripes Cake
Ice cold beer or Celebration Punch

This is a pretty simple meal. The potato salad, pinwheels and cake can be made the night before. Everything else pretty much cooks on its own and is easy to clean up. Remember to use a cooking bag for the Effortless Barbeque Chicken.



Super Bowl Sunday

French Onion Dip
Ranch Spinach Dip in a Bread Bowl
Thick Cut Potato Chips
Fresh Cut Veggies
Spicy Chicken Wings
Crock-pot Little Smoky Wieners
Sweet & Sour Meat Balls
Pretzels & Cheese Fondue Sauce
Super Sub Sandwich
Icy cold beer or Long Island Ice Tea

For the Super Sub Sandwich I go to the local deli counter and pick up sliced roast beef, turkey, ham, salami and pepperoni, as well as sliced cheese, usually pepper jack or cheddar cheese. I'll slice up the following veggies for the subs:

| | |
|---------------|-------------|
| Green peppers | Tomatoes |
| Jalapenos | Cucumbers |
| Olives | Lettuce |
| Pickles | Pepperocini |
| Red Onions | |

I normally set out brown mustard, regular yellow mustard, horseradish, mayo, miracle whip (*for those insane people that like it – yuck!*) ranch dressing, oil & vinegar, as well as a shaker of parmesan cheese, oregano, and salt & pepper.

The local wonder bread store usually has hoagie sandwich rolls in white or wheat. I'll pick up a bag of each, along with a baguette of sourdough or French bread as well for variety. If you know your group well, you

Sample Menus

might also want to bring Kaiser rolls, or sliced bread if there are those who aren't sub or hoagie people.



Oktober Fest American Style

Steamed Sausages or Brats
Sauerkraut
Red Potato Salad served hot
Cole slaw
Caraway Rye Bread
Applesauce
Black Forest Chocolate Cake
Becks – Dark or Light beer

I tend to use Polish Sausage for this menu or even a spicy Italian Sausage since my husband really likes it. This isn't Germany and there isn't a Food Police that will come and inspect the 'German-ness' of your cooking so heck with it!



High Tea Appetizers Party

Mandi's Baked Brie with garlic sourdough
Cheese & Green Chili Quesadillas

Chicken Sausage Stuffed Mushrooms
California Rolls
Bacon-Wrapped Artichokes Hearts
Emily's Won Tons with hot mustard sauce
Alison's Pinwheels
Tuna Flutes
Hummus & Olive Oil
Cold Grilled Teriyaki Shrimp & Snow Peas
Crock-pot Little Smoky Wieners
Ranch Dressing Dip Bread Bowl
Fresh Veggies & Cheese Board
Fresh rolls and flat bread
Water Crackers
Lemonade, Ice Tea, and Ginger Ale

If all you are serving is appetizers, be sure you have a minimum of 10 - 12 different flavors to keep your guests interested and happy. Don't count bread or crackers when you are tallying the menu. To keep yourself from going crazy, be sure that you have at least half cold and half hot appetizers. Prepare as much as you can in advance and store in the refrigerator.

Luncheon for Ladies who Lunch

Turkey with hoison sauce and pine nuts
Creamed cold asparagus soup
Steamed whitefish with hollandaise sauce
Grilled Portobello mushroom and eggplant on field greens with red pepper sherry miso dressing
Corn muffins, Orange-Cranberry Muffins, and Breadsticks
Chocolate Truffle Cheesecake

Brunch for a Bunch

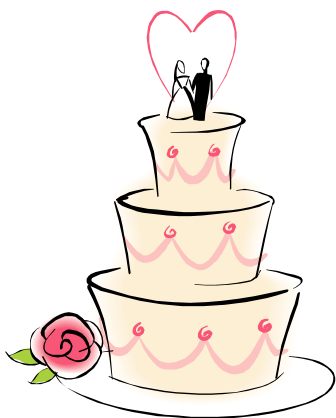
Champagne & OJ – Mimosas baby!



Fruit Salad – cantaloupe, strawberries,
pineapple, red grapes, and kiwi
English Sharp Cheddar Strata
Rashers of Bacon
Hashed Browns
Smoked Salmon & Bagels
Broccoli salad
Macadamia-Nut Buttermilk Coffee Cake
Blueberry Muffins
Preserves and honey
Coffee and Tea

Cold Buffet for Forty

Poached Salmon
Mayonnaise mixed with blueberries
Asparagus vinaigrette with minced tomatoes
Wild rice salad
Herb rolls and honey muffins
Strawberry shortcake buffet
Lemonade, coffee and sweet iced tea



Spring Wedding

Smoked Salmon with Cream Cheese,
Vegetable Terrines, Water Crackers

Spinach Phyllo Triangles

Turkey Bacon-Wrapped Artichoke Hearts

Portobello Mushrooms Stuffed with Grilled
Chicken, Pesto and Sun-Dried Tomatoes

Salad of Field Greens with Balsamic
Vinaigrette

Fusilli in Parmesan Cream Sauce

Sliced Roast Tenderloin

Fruit Cup of Fresh Strawberries, Concord
Grapes, and Kiwi

Heated Sourdough Rolls

Spicy Carrot Wedding Cake with Cream
Cheese Frosting

This menu was adapted from one of my
favorite mystery writers Diane Mott
Davidson's menu for her characters Goldy
Bear and Tom Schultz. Diane has wonderful
ideas, although sometimes they are can get a
bit heavy for my pro-vegetarian palette. I
have used this though to cater a small
wedding. Thanks Diane! :)



Cinco de Mayo Celebration

Mexican Quesadillas
Guacamole & Chips
Shrimp Ceviche
Fiesta Chicken Salad
Alison's Pork Fajitas
Flan

中国宴会

Chinese Banquet

茶蛋?

Tea Eggs

? 蟹

Crab Rangoon

中国珍珠球

Chinese Pearl Balls

中国小鸡色拉

Chinese Chicken Salad

斯普林滚动

Spring Rolls

球花甘蓝牛肉

Broccoli Beef

被? 雪豌豆小虾

Grilled Snow Pea Shrimp

甜和脾气坏的小鸡

Sweet & Sour Chicken

被蒸发或者弗莱德·莱斯

Steamed or Fried Rice

绿茶冰淇淋

Green Tea Ice Cream

财富饼干

Fortune Cookies

绿茶

Green Tea

李子酒

Plum Wine

Italiano

Carta Del Giorno

Antipasto alla Casalinga
(Home Style Antipasto)

Insalata alla Caesar
(Caesar Salad)

Pesce Arrosto alla Siciliana
(Baked Sicilian White Fish)

Gnocchi di Patate et Pesto
(Potato Dumplings in Basil Pine nut Sauce)

Pollo alla Cacciatore et Polenta
(Hunter's Style Chicken and Corn Pone)

Pane Abbrustolito de Aglio
(Garlic Bread)

Lemonade de Italiano
(Sparkling Lemonade)

Chianti et Vino Bianco
(Red Table Wine & White Wine Spritzers)

It's All Greek to Me

MELITZANES STO KOLOKETHOKEFTEDES KE SKORDALIA
(Fried Eggplant with Zucchini Fritters and Garlic Sauce)

DOLMADES
(Rice Stuffed Grape Leaves)

XORIATIKI
(Rustic Greek salad of tomatoes, olives, cucumbers, onions, feta cheese and lettuce in a vinaigrette and olive oil dressing)

MIDIA KRASSATA
(Mussels in red wine)

GARIDES SAGANAKI
(Prawns with tomatoes and feta)

BAKLAYA
(Honey and walnut phyllo pasteries)

FESTIVAL

SEVEN LAYER WALKING TACO
DIP AND TORTILLA CHIPS

MEXICAN RICE

CILANTRO & LIME
REFRITOS NEGRO

HOLY GUACAMOLE SALAD

CHILI RELLANO TORTA

FRIED BANANAS WITH CARAMEL
OVER VANILLA
ICE CREAM

VIRGIN STRAWBERRY
MARGARITAS

ADULT LIME MARGARITAS

Hawaiian Luau



Niu 'Opae Pou Pous

Salmon Pou Pous

Fried Swordfish Poke

Kalua Pig with Poi

Teriyaki Pineapple Moa

Steamed Rice

Green Leaf Tropical Salad

Fresh Tropical Fruit

Niu and Pineapple Sherbet



Guava Nectar Pineapple Punch

Niu Rum & Orange-Pineapple Juice with cherries

Western BBQ Dinner

Buffalo Bill Baby Back Ribs

Yellow Bellied Barbecue Chicken

Bunkhouse Clearing Baked Beans

Miss Alison's Chunky Style Potato Salad

Corn on the Cob

**Green Horny Toad Salad
with Hidden Valley Ranch Dressing**

Y'er-Fulla-Corn Bread

Watermelon

Horny Weinhart's Sarsaparilla

Jack Daniels Old No. 7 Whiskey Sours