



DAY DARMET

PRODUCTIONS

HOLIDAY MENU OPTIONS

Enchanted Breakfast

Memory Maker

Epic Pancake Bar Toppers:
Choco Chips, Fresh Strawberries, Whipped Cream, Chopped Nuts, Whipped Butter and Maple Syrup
Applewood Smoked Bacon
Chilled Orange Juice, Italian Roast Morning Coffee, Regular, Decaf and Herbal Tea Selection

Fireside Breakfast

Country Fried Chicken Served with Warm Buttermilk Waffles
Sweet Potato Hash with Roasted Sweet Onions
Greek Yogurt Parfait with Winter Berries & topped with Chopped Walnuts
Chilled Orange Juice & Cranberry Juice, Italian Roast Coffee, Regular & Decaf Herbal Tea Selection

Santa's Wake Up Call

French Toast topped with Homemade Berry Compote
Turkey Sausage and Plant based Sausage
Overnight Oatmeal
Fresh Winter Fruit Composed Platter
Chilled Orange Juice & Cranberry Juice, Italian Roast Morning Coffee, Regular, Decaf and Herbal Tea Selection

Tis the Season

Baby It's Cold Outside Lunch

Char Grilled Chicken Wrap with Tzatziki Peppercorns Tomatoes & Crispy Greens
Honey Ham with Swiss Cheese, Apricot Chutney Lettuce and Caramelized Onion on Whole Wheat Seeded Bread
Cosmopolitan California Harvest Sandwich with Rosemary White Bean Spread, Roasted Veggies Caramelized Butternut Sage
Bisque Soup
Crunch Salad with Romaine, Radicchio, Sliced Pears, Toasted Pecans, Blue Cheese Crumble and Pomegranate Vinaigrette
Holiday Theme Shortbread Cookie

Winter Wonderland

Baked Salmon with Cranberry Orange Panko Crust & Swiss Chard
Simply Delicious Chicken Thighs with Sun-dried Tomato Pesto
Brown Butter and Parsley Red Potatoes
Garlic Cauliflower
Wild Greens, Endive, Toasted Pumpkin Seeds, Sherry Vinaigrette
Lemon Bars Topped with Toasted Coconut Flakes



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Polar Express

Mustard Crusted Roast Pork, Wild Rice Pilaf with Dried Cherries and Toasted Pistachios
Honey Glazed Carrots with Lavender and Dill Rustic Greens
Baby Spinach & Arugula Cannellini Beans, Dried Cranberries, Toasted pine nuts, Creamy Balsamic Dressing
Herb Focaccia Bread
Chocolate Fudge Brownies Smothered with Roof Top Chocolate Sauce

Sleigh Bells Ring

Steak Provencal with White Wine, Thyme, Mushroom, Tomatoes, Onions and Green Olives Served Scalloped Potatoes
Roasted Winter Root Vegetables with Fresh Thyme
Roasted Green Beans with Toasted Pine Nuts
Field Green Salad with Beets, Goat Cheese Crumbles, Red Onion, Red Pepper, Sherry Vinaigrette
Colorful French Macaroons and Petite Fours

By The Hearth

Balsamic Cranberry Roast Chicken Breast
Penne Pasta with Roasted Butternut Squash and Arugula with Lemon Wine Sauce
Garlic Cauliflower
Crispy Chop Salad with Fresh Apple, Scallions and Celery with Cilantro Vinaigrette
Peppermint Bark Topped Fudge Brownie

Be Merry Appetizers

Lava Prawns: Grilled Prawns on Skewer with Spicy Chipotle Mango Sauce
Lemongrass Beef Salad in a Belgian Endive
Fig and Prosciutto Flatbread with Mascarpone, Caramelized Onion and Balsamic Syrup
Sri Lankan Red Curry Tuna Canapes with Toasted Cashews
Sesame Oil & Cilantro in Cucumber Cups
Korean Steak Taco with Kimchi
Vegan Cranberry Tofu Lettuce Cups, Scoops of Colorful Tofu, Mushrooms, Carrots and Cranberries in Little Gem Lettuce Cups
Vegetable Crudite Shooters with Colorful Roasted Red Peppers, Pesto & Lemon Hummus Trifle



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Festive Grazing Boards

LAND BOARD Carving Station

Apricot Cranberry Baked Brie Served with Gourmet Cracker Display
Crudité's Wreath With Winter Vegetables, Roasted and Raw
Baby Red Potatoes
Sriracha Hummus Dip

Peppercorn Tenderloin of Beef Encrusted with Cracked Peppercorns Cooked to Perfection. With Traditional Horseradish Sauce and Mini Rolls

Maple Glazed Ham Board

Served with Honey Jalapeno Cornbread Bites

Two Bite Finger Sandwich Board

Chicken Apple Salad with Cranberry Spread
Roast Beef with Fig-Balsamic Jam & Arugula
Roasted Portabella, Caramelized Onion, Roast Red Pepper, Arugula & Garlic Herb Aioli

All in The Family Gathering Little Plates

The Whole Enchiladas Bites Mini Chicken Enchiladas with Fiery Salsa Verde
Grown Up Mac and Cheese with Fontina and Mascarpone Cheese with Garlic Breadcrumb Topping
Santa Maria Herb Rubbed Tri Tip 3 Ways Horseradish Sauce, Spanish Romesco, Chimichurri
Served with Cocktail Rolls
Potato Puff Shooter filled with Creamy Mashers and Jalapeno Blast with Aioli Dip
Greek Tomatoes filled with Quinoa, Baby Spinach and Olive Tapenade Dusted with Parmesan Cheese
Chocolate Dipped Strawberries &
Holiday Shortbread Cookies



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Slope Side Chalet

Cranberry Meat Ball with Cumin Spiced Cranberry Jus Dipping Sauce

Bacon Wrapped Date with Fromage Fort, Pistachio and Sweet Glaze

Pesto Chicken Satay with Lemon Roasted Garlic Dip

Red Pepper Hummus, Edamame Spreads garlic crostini and crackers

Tuscan Goat Cheese with Olives and Sundried Tomatoes and Fresh Basil

Asparagus Caponata

Walk Away Caesar Salad Box with Cornbread Croutons, Cornichon Pickles, Shaved Parmesan Cheese, Cilantro Vinaigrette

Cheesecake Brownies And Holiday Cookie Samplers

Santa's Coming To Town

Mini Pork Meatballs with Maple BBQ Sauce

Caribbean Empanaditas- BBQ Pulled Beef & Diced Green Apple, with Pepper Jack Cheese

Jingle Bells Salsa

Deviled Eggs Topped with Smoked Salmon and Green Onions

Bourbon Brisket Slider with Applewood Smoked Bacon, Caramelized Onion & Gorgonzola Cream

Petite Roasted Yam and Queso Fresco Empanadas with Cilantro Herb Bouquet and Tajin

Mini Buttermilk Biscuits and Virginia Ham and Dijon Cream

Green Goddess Prawns Toasted Parmesan Crisp with Avocado Pesto Mousse

Prawn Medallion and Chive Honey-Pear Gorgonzola and Pistachio Crostini



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Santa's Workshop Mix it up and make it yours!

Smoked Salmon Crostini with Lemon Crème Fraiche and Fresh Dill Sprigs

Minced Chicken, Roasted Garlic, Cranberries, Red Peppers in Lettuce Cups with Pomegranate Reduction Drizzle

Sugar and Spice Shrimp with Lime and Mango Slaw

Shredded Yukon Gold Potato Pancakes with Tomato Tartar Corn, Mushroom and Chile Empanadas

Slow Cooker Cranberry BBQ Meatball

Grilled Dixie Chicken Spears with Chimichurri Dip Warm Tomato Soup Sips with Parmesan Crisps

Szechuan Green Beans Scallion Pancakes with Ginger Hoisin Sauce

Bacon Wrapped Cheese Stuffed Jalapenos Black Bean Jalapeno Poppers

Crispy Loaded Hasselback Potato Bites topped with Sour Cream, Crispy Prosciutto and Scallions

Spinach Turkey Sliders with Lemon Yogurt Sauce on Mini Sesame Buns

Pulled Bourbon BBQ Shredded Pork on Buttermilk Petite Biscuits

Butternut Squash, Pear and Ricotta Bruschetta with Sage Oil

Mustard Green and Sweet Onion Frittata Bites Stuffed Baby Pepper with Yogurt and Floral Honey

Asparagus wrapped in prosciutto with Peppery Dijon Sauce



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Stocking Stuffers Doughnut Hole Bar: Hot Fudge Sauce, Colored Sprinkles, Caramel Sauce and Chopped Nuts

Chocolate S'mores Baked Empanada Dusted with Cinnamon Sugar

A Variety of Classic Holiday Shortbread Cookies in Elegant Patterns

Little French Petite Fours

Colorful French Macaroons

Fresh Winter Berry and Butter Cake Skewers with Honey Greek Yogurt Dipping Sauce

Chocolate Pyramid: with striped sponge cake wrapped with chocolate mousse

Gingerbread Bar: Naked Ginger Bread People Ready to Decorate with Holiday Frosting with Sprinkles and Crushed Peppermint

Blood Orange Tower: Tartlet with frangipane, raspberry jam and blood orange panna cotta
Buche de Noel

Sugar Plum

Hot Cocoa Bar:

Includes Chocolate Cocoa And Assorted Toppings Bar:

Marshmallows, Peppermint Sticks, Flavored Torani Syrups Whipped Cream, Cinnamon Sticks & Chocolate Shavings

Hot Spiced Apple Cider Cinnamon Sticks and Whipped Cream

Cranberry Mint and Ginger Beer Mule

Holiday Sparkle with Orange Juice, Rosemary, Sage, and Sparkling Water

Sleigh Driver with cranberry, ginger, pear, vanilla and lemon

Egg Nog Bar:

Warm Egg Nog accompanied by: crushed gingersnap cookies, cinnamon sugar, toasted coconut flakes cinnamon sticks, grated nutmeg

Beverages

Soft Beverage Service with Beer and Wine Full Spirit Bar with Beer and Wine

Bubble Bar Fresh Garden Herbs Paired with Prosecco and Herb Fruit Infusions

Custom Craft Cocktail

Treat Your Guests to a Custom Interactive Experience. Inquire for Seasonal Specials!!

Information and Policy

We are a Full Service Catering and Production company, including rentals, staffing, beverage service and production (lights, flowers, music, design)