

Flavors of Festival Gala Menu by Food Fetish

Each package is prepared for 2 guests



Fresh Green Salad with
Port Poached Pears, Heirloom Tomatoes,
Snow Peas, Herbed Goat Cheese and
Champagne-Pear Dressing

Select Two – One entrée per person

Braised Short Ribs Perigord
Red Wine Truffle Sauce

Salmon with Lemon-Caper Sauce

Stuffed Boneless Chicken Paillard
Mushroom Dijonnaise

Vegan/Gluten Free–
Napoleon Layered with Eggplant, Zucchini,
Peppers, Roasted Portabella,
Vegan Cheese, and Polenta
(Vegan side dish and sauce will accompany this entrée)



Entrée Accompaniments:

Mushroom Timbale
Baby Carrots in Dill Glaze



Desserts to Share - One of each

Lemon Zest Cheesecake with Berry Sauce
Millionaire Shortcake with Caramel and Chocolate

(see reverse for ordering information)

Flavors of Festival by Food Fetish

Enjoy the delectable Flavors of Festival from home!
Skip hours in the kitchen and let our professional
Holiday Festival Catering team, Food Fetish, do the cooking!

Items will be prepared and packaged in oven-ready containers
with heating instructions and basic ingredient list.

Meal packages will be available for convenient, touchless pick up
on Friday, December 4, at the Hoffman Health Conference Center
at Torrance Memorial.

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Place your order directly with Food Fetish by November 16
to reserve your meal!
Contact: Cathee Hickok
cathee@foodfetishcatering.com or 818 681 8116



Pricing:

Per Package for 2 Guests

Dinner for 2..... \$182.00 per package

Optional – Hors d'Oeuvre Platter for 2 \$52.00 per package

Jumbo Shrimp Cocktail

Brie and Fig Quesadilla

Chicken Meatballs with Basil-Garlic Aioli

All prices include service charge, credit card fees and sales tax