



Deborah  Miller

## Holiday Parties

— NEW YORK CATERING AND EVENTS —



# Celebrating in New York

It's a joyful time of year, when the lights, the cheer, and the endless celebrations have a little extra sparkle. For your festivities, Deborah Miller Catering & Events will partner with you to plan a kick-ass party.

Décor, rentals, and venues, oh my! Not to worry as we will obsess over all the details, so the spirit of the holidays sweep you away. Enjoy the moment – and feast!

Explore our limited-edition menus highlighting the stars of the season. As always, we will tailor to your tastes and preferences to make your event shine and impress.



*“Deborah Miller is the best in New York City.”*

– ANTHONY M., CLIENT





# Merry and Bright

*A selection of 6 Hors d'Oeuvres and The Hot Buffet*

## PASSED HORS D'OEUVRES

**Everything Spiced Pigs in a Blanket**  
All Beef Franks Served with Spicy Mustard

**Bacon-Wrapped Dates**  
Rosemary Goat Cheese and Marigold Blossoms

**Spicy Tuna**  
Crispy Rice, Ahi Tuna, Sriracha Aioli, Crispy Quinoa, and Serrano Chili

**Foie Gras Donut**  
Bombolini, Foie Gras, Winter Jam, and a Caramel Crust

**Winter Roll**  
Smoked Tofu with Chili Roasted Squash, Sweet Potato Noodles, Kale and Carrot Slaw, Toasted Sesame Seeds, Mint, Thai Basil, Gochujang and Fermented Plum Sauce

**Panisse Provencal**  
Creamy Chickpea “Fries” with Herbes de Provence Topped with Ratatouille Brunoise and Basil

## SALAD

**Roasted Beets Salad**  
Yellow and Red Roasted Beets, Mache, Toasted Pumpkin Seeds, Goat Cheese, and Lemon Vinaigrette

## MAINS

**Cedar Planked Salmon**  
Local Honey, Citrus Mustard Glaze, East Coast Oranges, Fried Capers, and Fines Herbes

**Spicy Maple Mustard Braised Chicken**  
Sugarbush Farm Maple Syrup and Mustard Glazed Whole Chicken Thigh, with Aromatic Vegetables and Fresno Chili Pepper

## VEGETABLES

**Balsamic Glazed Brussels Sprouts**  
Brussels Sprouts Roasted with a Balsamic Reduction and Orange Zest

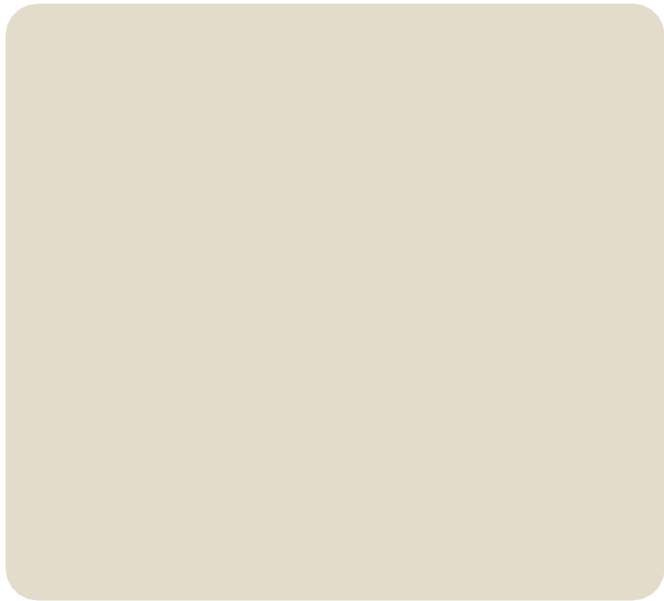
## STARCH

**Rosemary Roasted Potatoes**  
Heirloom Fingerlings Garnished with Chives

## DESSERT

**Assorted Bars**  
A collection of our Dessert Bars served with Fresh Berries

**Dark Chocolate Mousse Cup**  
Crunchy Dark Chocolate Cups filled with Creamy and Decadent Mousse



# Season’s Greetings

*A selection of 6 Hors d'Oeuvres and The Premium Hot Buffet*

## PASSED HORS D’OEUVRES

### Le Petit Burger

Comte Fondue, Caramelized Shallot with Sherry Reduction, Dill Pickle, Brioche Bun

### Goat Cheese Bon Bon

Goat Cheese Rolled in Fried Quinoa, Smoked Sea Salt, Local Honey, Seasonal Flowers and Blossoms

### Smoked Salmon Crostini

Green Goddess Crema, Cucumber, Radish, Dill, Pumpernickel Ficelle

### Harissa Thumbelina

Thumbelina Carrot, Burnt Harissa and Carrot Hummus, Olives, Hudson Valley Cider, Puffed Quinoa, and Bitter Winter Greens

### Purple Potato Cups

Cheddar Fondue, Bacon-Shallot Jam, Chives

### Buffalo Chicken Empanada

House Made Spicy Buffalo Chicken, Old Chatham Creamery Blue Cheese Sauce, Chives

## SALAD

### Mixed Greens with Vinaigrette

Shaved Garden Vegetables, Champagne-Citrus Vinaigrette

### Radish and Kale Caesar

Local Kale & Shaved Radish, Pecorino Romano, Grilled Garlic-Sourdough Croutons, Creamy Lemon Caesar Dressing

## MAINS

### Winter Chipotle Glazed Pork Tenderloin

Chipotle Glazed Pork Tenderloin with Braised Pork Belly Jus and Cranberry Chutney

### Seed Crusted Tuna

Ahi Crusted Tuna with Mustard, Coriander, and Sesame Seeds, Served with Sweet Tamari Glaze, Pickled Ginger and Wasabi Aioli

## VEGETABLES

### Roasted Carrots

Garlic and Thyme Roasted Heirloom Baby Carrots

### Agave Eggplant

Olive, Parsley, Mint and Tahini Sauce

## STARCH

### Butternut Squash Risotto

Sage Roasted Butternut Squash, Butter Sauteed Leeks, Creamy Mascarpone, Hand Grated Parmesan

## DESSERT

### Dark Chocolate Layer Cake

Layered Dark Chocolate Sponge Cake Soaked with Guinness Beer Syrup, Filled with Chocolate Ganache

### Sliced Fruit Platter

# Savor and Celebrate

*A Selection of 6 Hors d'Oeuvres, On The Surf Station, and The Taco Station*

## PASSED HORS D'OEUVRES

### Le Petit Burger

Comte Fondue, Caramelized Shallot with Sherry Reduction, Dill Pickle, Brioche Bun

### Beet Pickled Deviled Eggs

Beet Pickled and Devilled Quail Eggs, Crunchy Pumpernickel Crostini

### Caviar and Creme

Salt Baked Heirloom Petite Potato, Crème Fraiche, Caviar

### Croque Madame

Thin Sliced Smoked Ham, Gruyere Cheese, Parmesan, Bechamel Sauce, Pan Fried Quail Egg

### Panisse Provençal

Creamy Chickpea “Fries” with Herbes de Provence, Topped with Ratatouille Brunoise and Basil

### Beet Napoleon

Roasted Local Beets, Rosemary Whipped Goat Cheese, Toasted Pistachios, Finished with Smoked Salt

## ON THE SURF STATION

### Freshly shucked oysters on the half shell

Presented with clams and shrimp, all chilled on crushed ice. Dress up your perfect plate of shellfish by adding lemon, cocktail sauce, and mignonette

## TACO STATION

Our taco station features authentic flavors and imaginative cutting-edge creations. The tacos are made fresh to order and served alongside chips and a collection of house salsas.

### Taco Station

Grilled Chicken Taco

Mexican Chorizo Flauta

Winter Tequila Lime Shrimp Taco

### Accompaniments

Elote

Jalapeno and Cheddar Queso

Arroz con Gandules

Fried Sweet Plantains

Guacamole



# Winter Wonderland

*A selection of 6 Hors d'Oeuvres, Passed Small Plates, and The Slider Station*

## PASSED HORS D’OEUVRES

### Bacon-Wrapped Dates

Rosemary Goat Cheese and Marigold Blossoms

### Watermelon Radish Taco

Smoked Tofu, Vegan Green Goddess Aioli, Jalapeño, Pickled Beet, Ruby Radish Sprouts

### Caviar and Creme

Salt Baked Heirloom Petite Potato, Crème Fraiche, Caviar

### Beet Arancini

Risotto Ball with Beets, Whipped Honey-Truffle Goat Cheese, and Chives

### Peekytoe Crab Crisp

Peekytoe Crab Salad, Orange Supreme, Furikake Rice Crisp, Black Volcanic Sea Salt

### Buffalo Chicken Empanada

House Made Spicy Buffalo Chicken, Old Chatham Creamery Blue Cheese Sauce, Chives

## PASSED SMALL PLATES

### Roasted Winter Salad

Baby Vegetables, Curry Puffed Quinoa, Harissa Carrot Hummus, and Currant Vinaigrette

### Short Rib and Potatoes

Smashed and Fried Heirloom Potato, Red Wine Braised Short Rib, and Horseradish Gremolata

### Pear Purse

Candied Pear and Taleggio Fiocchi, Gorgonzola Cream, Toasted Walnuts, and Fried Sage

## SLIDER STATION

Everyone loves a slider. Served on freshly baked breads, these juicy and delicious sliders are perfect for any party.

### Sliders

American Cheeseburger Slider

BBQ Mushroom Slider

Shrimp Roll Slider

### Accompaniments

Pickled Radishes and Red Onions

Dill Pickles

House-Made Rosemary Potato Chips





# Joyful Bites

*A selection of 6 Hors d'Oeuvres and Passed Small Plates*

## PASSED HORS D'OEUVRES

### Duck Spring Roll

Served with Apricot Five Spice Plum Sauce

### Spicy Tuna

Crispy Rice, Ahi Tuna, Sriracha Aioli, Crispy Quinoa, and Serrano Chili

### Winter Roll

Smoked Tofu with Chili Roasted Squash, Sweet Potato Noodles, Kale and Carrot Slaw, Toasted Sesame Seeds, Mint, Thai Basil, Gochujang and Fermented Plum Sauce

### Le Petit Burger

Comte Fondue, Caramelized Shallot with Sherry Reduction, Dill Pickle, Brioche Bun

### Harissa Thumbelina

Thumbelina Carrot, Burnt Harissa and Carrot Hummus, Olives, Hudson Valley Cider, Puffed Quinoa, and Bitter Winter Greens

### Purple Potato Cups

Cheddar Fondue, Bacon-Shallot Jam, Chives

## PASSED SMALL PLATES

### Winter Burrata

Yellow Pepper and Maple Roasted Pumpkin Mostarda, Toasted Pumpkin Seeds, and Sherry Gastrique

### Oysters Rockefeller

Baked Long Island Oysters with Winter Greens, Grassfed Vermont Butter, Herbed Garlic Breadcrumbs, and Rock Salt

### Duck Scallion Pancake

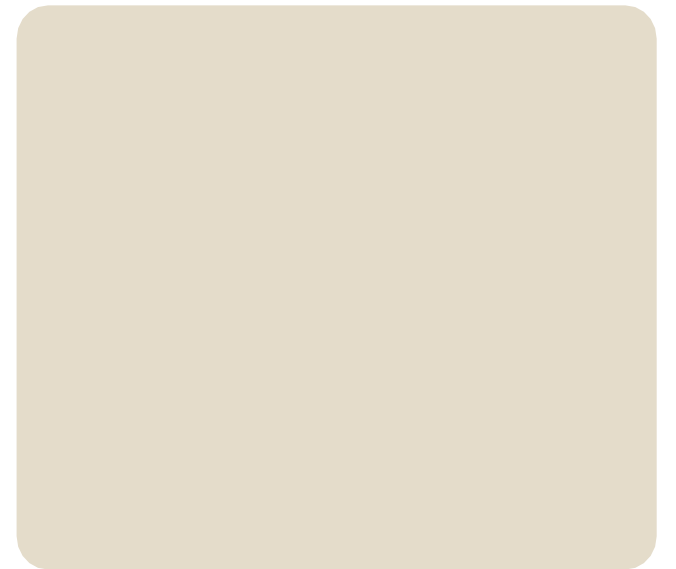
Hoisin Roasted Duck, Crispy Shallots, Toasted Sesame

### Pumpkin Risotto

Pumpkin, Goat Cheese, Parmesan, and Mascarpone

### Winter Squash Slider

Maple Roasted Winter Squash, Herb Whipped Goat Cheese, and Winter Fruit Chutney on Brioche





## Let's Plan!

We bring our magic to you in the city and beyond — from Tribeca to Harlem, East Side to West, Montauk to the mountains (the nearby ones at least).

Reach out to get this party started. We look forward to collaborating on a bespoke proposal for your celebration!



212.964.1300

[deborahmillercatering.com](http://deborahmillercatering.com)

