



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 Provencal

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

