



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





## Holiday Party Sample Menus

# Season's Greetings

*A selection of 6 Hors d'Oeuvres and The Slider Station*

## PASSED HORS D'OEUVRES

### Brasserie Filet

Beef Filet, Butter Braised Yukon Potato with Sauce Bordelaise, and Crispy Shallots

### Chicken Vindaloo

Spicy Chicken Vindaloo, Fried Naan, Raita

### Smoked Salmon Crostini

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

### Carrot Tartare

Local Organic Carrot, Tamari, Kalamansi, Furikake, Seaweed Cone

### Potato Cannoli

Crispy Local Potato Shell, Savory Ricotta and Herbs, Pistachio Powder

### Mushroom Espuma

Mushroom Mousse, Pickled Mushroom, Nasturtium, Wonton Crisp

## SLIDER STATION

### The Thanksgiving Dinner Slider

Confit Turkey Thigh with Sage Stuffing, Pickled Kumquats, Orange and Cranberry Chutney, Garlic Aioli, Brioche Bun

### The New Years Resolution Slider

Maple Roasted Sweet Potato, Kale and Vinegar Slaw, Pickled Radish, Vegan Green Goddess Aioli, Focaccia Bread

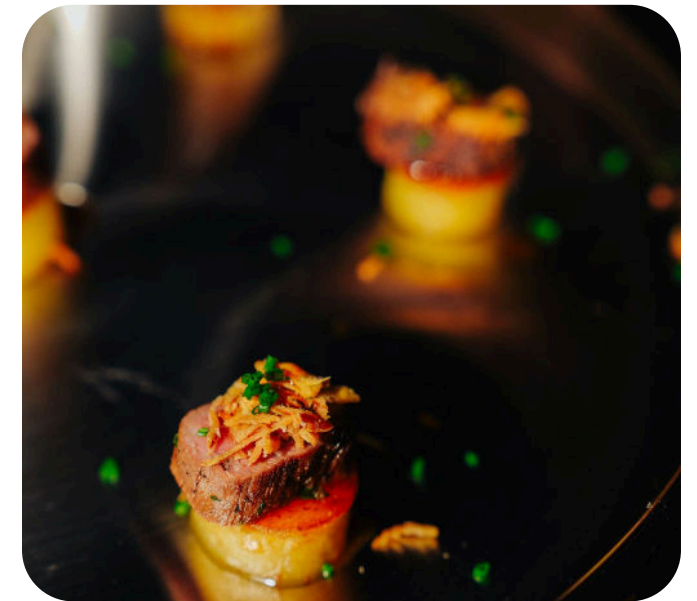
### American Cheeseburger Slider

Special Sauce, Lettuce, Tomato, Pickle, Sesame Seed Bun

### House-Made Rosemary Potato Chips

### Accompaniments

Ketchup, Dijon Mustard, Mayonnaise



# Festive Flavors

*A Selection of 6 Hors d'Oeuvres and The Wellington Station*

## PASSED HORS D'OEUVRES

### Sausage and Peppers

Toy Pepper Stuffed with Calabrian Chili Spiced Sausage, Sweet Caramelized Onion, Basil, Parmesan, Crispy Quinoa Gremolata

### Coconut Shrimp

Apricot-Citrus Mustard, Micro Cilantro

### Croque Madame

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

### Smoked Trout Blini

Smoked Trout Salad, Charcoal Blini, Pickled Radish, Finger Lime, Chive, Dill, Creme Fraiche

### Endive and Blue

Blue Cheese Mousse, Pickled Grape, Toasted Walnut, Sherry Gastrique

### 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

## THE WELLINGTON STATION

### Beef Wellington

Prosciutto, Mushroom Duxelles, Filet Mignon, Puff Pastry

### Winter Root Wellington

Beet, Carrot, Tofu, Lentil, Mushroom Duxelles, Vegan Puff Pastry

### Orange and Fennel Salad

Baby Arugula, Endive, Puy Lentil, Shaved Local Fennel, Citrus Fruit, Mediterranean Olives, Crumbled NY State Feta, Blood Orange Vinaigrette

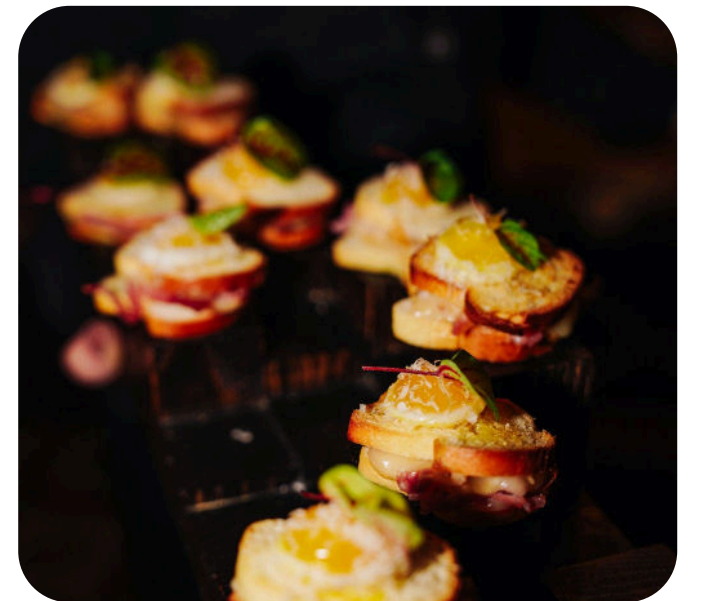
### Truffle Pommes Puree

Seasonal Truffle, Russet Potato, Cultured Butter, Local Cream

### The Demi

One Vegan and One Beef Demi Glace

### Horseradish Crema



# Joyful Bites

*A selection of 6 Hors d'Oeuvres and 5 Passed Small Plates*

## PASSED HORS D'OEUVRES

### Duck Spring Roll

Served with Apricot Five Spice Plum Sauce

### Cheddar Club Crisp

Local Aged Cheddar, Herb Roasted Turkey, Bread and Butter Pickle, Smoked Bacon, Roasted Heirloom Cherry Tomato, Garlic Aioli, Frisée

### Crab Cakes

Saffron Aioli, Ruby Radish Sprouts

### Leek and Mushroom "Spanakopita"

Organic Leek Purse, Feta Cheese, Hen of the Woods Mushrooms, Hot Honey Drizzle

### Harissa Thumbelina

Thumbelina Carrot, Burnt Harissa and Carrot Hummus, Puffed Quinoa, and Bitter Winter Greens

### Fig Galette

Puff Pastry with Old Chatham Creamery Goat Cheese, Sugarbush Farms Maple Syrup, Fresh Figs, Candied Pistachios and Thyme

## PASSED SMALL PLATES

### Prost Caesar

Romaine with Black Pepper Parmesan Gougère, Lemon, and Caesar Dressing

### Oysters Rockefeller

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

### Short Rib and Potatoes

Smashed and Fried Heirloom Potato with Horseradish Gremolata

### Pumpkin Risotto

Pumpkin, Goat Cheese, Parmesan, and Mascarpone

### Peking Duck Taco

Hoisin Roasted Duck, Crispy Shallots, Toasted Sesame



# Merry and Bright

*A selection of 6 Hors d'Oeuvres and a 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

### Baby Artichoke

Grilled Baby Artichoke, Feta, Creamed Spinach, Lemon, Nixtamal Crust

### Causa and Crispy Mushrooms

Aji Amarilla Peruvian Potato, Crispy Enoki Mushroom, Furikake, Vegan Olive and Togarashi Lemon Aioli

## SALAD

### Winter Cobb Salad

Baby Lettuces, Roasted Winter Squash, Old Chatham Creamery Blue Cheese, Avocado, Hard Boiled Egg, Bacon Crumble, Pickled Red Onions, and Green Goddess Dressing

## MAINS

### Braised Beef Short Ribs

Charred Spring Onion, Crispy Quinoa Gremolata, Red Wine Demi

### Spicy Maple Mustard Braised Chicken

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

## VEGETABLES

### The Humble Carrot

Char Grilled Organic Baby Carrots, East Coast Citrus, Creamy Spiced Labneh, and Toasted Pistachios

## STARCH

### Rosemary Roasted Potatoes

Heirloom Fingerlings Garnished with Chives

## DESSERT

### Dark Chocolate Layer Cake

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

### Marjolaine

Layers of Hazelnut Dacquoise Filled with Vanilla, Praline, and Chocolate Mousse



# Savor and Celebrate

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

## THE WELLINGTON STATION

### Beef Wellington

Prosciutto, Mushroom Duxelles, Filet Mignon, Puff Pastry

### Winter Root Wellington

Beet, Carrot, Tofu, Lentil, Mushroom Duxelles, Vegan Puff Pastry

### Orange and Fennel Salad

Baby Arugula, Endive, Puy Lentil, Shaved Local Fennel, Citrus Fruit, Mediterranean Olives, Crumbled NY State Feta, Blood Orange Vinaigrette

### Truffle Pommes Puree

Seasonal Truffle, Russet Potato, Cultured Butter, Local Cream

### The Demi

One Vegan and One Beef Demi Glace

### Horseradish Crema





# Winter Wonderland

*A selection of 6 Hors d'Oeuvres, The Wellington Station. and 5 Passed Small Plates*

## PASSED HORS D'OEUVRES

### Short Rib Tostone

Beef Short Rib, Chimichurri, Radish, Cilantro, Pickled Red Onion, Plantain Chip

### Peekytoe Crab Crisp

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

### Halibut Yuzu Tartare

Cucumber Cup, Miso Aioli, Shiso, Grapefruit Pearls

### Chicken and Waffles

Belgian Waffle, Buttermilk Marinated and Quinoa Crusted Fried Chicken, Country White Gravy, Spicy Peach Butter, Spring Onion

### Watermelon Radish Taco

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

### Mac and Cheese Fritter

Aged Cheddar and Creamy Fontina, Spicy Tomato Jam

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## PASSED SMALL PLATES

### Spiced Butternut Soup

Organic Squash, Ancho Chile, Coconut Cream, and Pepitas

### Hudson Valley Burrata Salad

Sugarbush Farms Maple Syrup Roasted Pear, Port and Balsamic Reduction, Rosemary Infused Extra Virgin Olive Oil, Crispy Prosciutto Chips, Hand Pulled Burrata

### French Lamb

Mint Demi-Glace, Mustard Pistachio Crust, and Nasturtium

### Beet "Ravioli"

Salt Baked Beets, Lemon and Rosemary Ricotta, Orange Truffle Vinaigrette, Pistachio Pesto, and Baby Greens

### Mexican Chorizo Flauta

Chorizo, Golden Potatoes, Queso Fresco, Spring Onion, and Chipotle Crema





Full Bar

# Full Bar

*Includes 3 Beers, 1 White Wine, 1 Sparkling or Rose Wine, 1 Red Wine, and 1 Specialty Cocktail. All Spirits, Mixers, and Garnishes are Included. Cheers!*

## SPECIALTY COCKTAILS

### Vanilla Maple Sour

A Whiskey Sour Infused with the Flavors of Vanilla, Maple and Sugared Rosemary

### Cider Harvest Punch

A Stone Fruit Mix with Fresh Juices, Spiced Rum, and Coconut Rum

### Autumn Paloma

Sage & Cinnamon infused Paloma

### Fall New Fashioned

A seasonal play on the Classic Old Fashioned with Pumpkin and Warm Spices

### Hibiscus Cinnamon Margarita

A Margarita for the cooler months with warm notes of Cinnamon and Hibiscus

### Butterscotch Martini

A sweet and strong mix of Vodka, Butterscotch, and Dark Chocolate, finished with Salted Caramel

### Alpine Manhattan

A Boozy Wintry Mix of Fresh Pine, Walnut, Molasses and Bourbon

### The Tart Mule

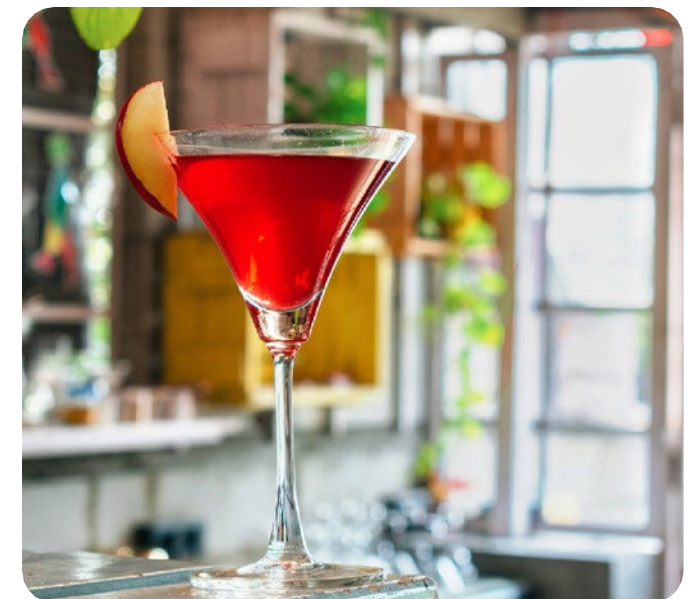
Fall Inspired Mule with Cranberry, Apple and Cinnamon

### Bee's Knees

A prohibition era cocktail that lives up to its name! Gin, Lemon and Honey served up and garnished with fresh Thyme

### Negroni

Classic Italian cocktail that's equal parts Gin, Sweet Vermouth, and Campari, garnished with an Orange Slice



# Pricing

*All pricing includes food, bar, staffing, administration, and delivery. Pricing does not include tax or rentals.*

## HOLIDAY PARTY PACKAGES

*All pricing is based on a 3-hour event for 100 people. All packages include a **Full Bar**.*

Season's Greetings.....	Starting at \$135/per person
Festive Flavors.....	Starting at \$150/per person
Joyful Bites.....	Starting at \$160/per person
Merry and Bright.....	Starting at \$165/per person
Savor and Celebrate.....	Starting at \$175/per person
Winter Wonderland.....	Starting at \$185/per person

## 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](tel:212.964.1300)

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

