
Entertaining Delicacies

Serves 10

Hot Artichoke or Spinach Dip Stuffed in a fresh shepherder's loaf and served with pita chips or sourdough rounds	30.00
Torte Terrine Chevre & Ricotta Cheese layered between sun dried tomato & fresh pesto, and served with baguette rounds	40.00
Specialty Baked Bries Wrapped in phyllo dough and stuffed with toasted almonds , cranberries or apricot preserves, and served with baguette rounds	40.00
Cognac Cheese Ball Served with assorted crackers	25.00
Holiday Shrimp Platter Served with cocktail & remoulade sauce and lemon wedges	70.00

Splendid Salads

Prices per person

Field Greens with toasted pecans, gorgonzola cheese, and fresh raspberries in a raspberry vinaigrette	6.95
Fresh Spinach Salad with strawberries, mushrooms, and red onion in a lime-poppy seed dressing	5.95
RSVP ea House Salad with Balsamic Vinaigrette	4.95

Relishes & Sauces

Prices per person

Homemade Gravy	1.99
Apple Sauce	1.99
Cranberry Relish	2.99
Orange-Cranberry Relish	2.99

Breads

Prices per each

Assorted Rolls (Butter Flake, Potato, Wheat, Sourdough, or Petite French)	.49
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Whole Pies

9"

Traditional Pumpkin Pie	9.99
Pecan Pie	11.99
Apple or Peach Pie	9.99
Pumpkin Cheesecake	29.95

We are also proud to offer:

Custom Theme Planning & Displays,
Complete Party Staffing, Rentals, Florals,
Full Bar & Specialty Wine Service

Our policies:

- Additional fee for delivery and set-up
- 50% deposit due on contract signing
- Orders require 24 hours notice
- 24 hours required for cancellation
- 3% fee on all credit card payments



Holiday Menu



in-

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(310) 872-7746

www.RSVPea.com

PROFESSIONAL CATERING & EVENT PLANNING
Specializes in Fine International Cuisine / Vegan & Vegetarian Friendly

Holiday Hors d'Oeuvres

Minimum one dozen, prices per item

Tomato di Bufala or Bruschetta on Crostini	1.50
Belgian Endive Stuffed with Curried Cream Cheese & Candied Walnuts	1.50
Stuffed Cherry Tomatoes With Bay Shrimp or Chicken Salad	1.50
Potato Galettes with Smoked Salmon	2.50
Stuffed Mushrooms Sausage-Crème or Spinach-Feta	1.50
Mini Beef Wellingtons	2.00
Squash Bottoms Stuffed with Herbed Cheese or Sun Dried Tomato Aioli	1.50
Crab Versailles	2.50
Crab Mousse with Hollandaise on Toast Points	2.50
Grilled Baby Lamb Chops With Mojo Mint Chutney	3.00
Maui Onion & Goat Cheese Tartlet with Red Pepper Coulis	2.00
Peach & Brie Quesadillas	1.00
Seared Ahi Tuna on Wonton with Ponzu Sauce & Caramelized Onion	2.50
Parmesan Crusted Scallops	2.50



ENTREES

TRADITIONAL or SMOKED TURKEY	5.99 /guest
GRAND MARNIER TURKEY	6.99 /guest
ROASTED TURKEY BREAST	6.99 /guest
CROWN ROAST OF PORK Stuffed with herbed apricot stuffing	11.99 /guest
PRIME RIB Traditional or Pink & Green Peppercorn Encrusted	16.99 /guest
POACHED SALMON FILLETS Fresh Atlantic Salmon poached in white wine with a hint of lemon and served with dill sauce	14.99 /guest
SPIRAL SLICED HONEY HAM Bone-in and sweetly honey glazed	6.99 /guest
ROASTED LEG OF LAMB Boneless and stuffed with wild rice & mushrooms	9.99 /guest
STUFFED CORNISH GAME HEN With port sauce	9.99 /guest
TOFU TURKEY With Vegan gravy	9.99 /guest

STUFFINGS

Herbed Apricot or Cranberry and Chestnut Stuffing	4.99 /guest
Combread Stuffing with Apple, Sage, & Corn	4.99 /guest
RSVP's Traditional Stuffing with wild mushrooms, sausage, & fresh herbs	4.99 /guest

POTATOES

Mashed Potatoes with Leeks & Thyme	4.99 /guest
Scalloped Potatoes	4.99 /guest
Garlic Roasted Potatoes	4.49 /guest

VEGETABLES

Honey Glazed Baby Carrots	2.99 /guest
Green Beans Almondine	3.99 /guest
Roasted Root Vegetables	4.99 /guest
Peas & Pearl Onions	2.99 /guest
Candied Yams	2.99 /guest
Fresh Steamed Asparagus	4.99 /guest