



2021 Traditional Holiday Menu

(Minimum of 20 people)

All turkey and chicken with no added antibiotics

See page 5 for Catering Style Options

Mixed greens salad, croutons, grape tomatoes with assorted dressings

Entrée Options - Choose One

Sage roasted Taylor Farm turkey with herbed pink peppercorn gravy

or

Glazed spiral ham with a dijon honey and pineapple chutney

Sides

Caramelized shallot & cranberry stuffing

Creamed red bliss potatoes

Green bean bouquet

Tart cranberry preserve

Fresh dinner rolls and butter

Dessert

Holiday dessert bites

or

upgrade for \$2.95 per person to:

Pecan pie with whipped cream topping

Pumpkin pie with whipped cream topping

Beverage

Freshly brewed sweet, unsweet ice tea and lemonade, ice

service with lemon wedges and sweeteners

\$19.95 per person



2021 Stuffed Chicken Breast

(Minimum of 20 people)

Garden salad with croutons and assorted dressings
Baked stuffed chicken breast with cornbread stuffing and gravy
Red skin mashed potatoes, Green beans or corn
Fresh dinner rolls and butter

Dessert

Assorted gourmet dessert bites

Beverage

Lemonade

Freshly brewed sweet and unsweetened ice tea, ice service with lemon wedges and sweeteners

\$19.95 per person

2021 Autumn Harvest

(minimum of 40 people)

Mixed greens salad topped with cranberries, almonds, diced pears, croutons; served with bleu cheese dressing, balsamic vinaigrette and raspberry vinaigrette.

Roulade of turkey stuffed with classic herb sausage stuffing
served with a riesling sauce
Potato dauphinoise: Gratin of thin sliced potatoes topped with cheese
Duo bread pudding: Wild mushroom & garden zucchini bread pudding
Green bean bouquet
served with roasted shallots and julienne tomatoes
Fresh rolls, butter and cranberry sauce

Dessert – Choose One

Pumpkin budino parfait

Bourbon pecan pie

Beverages

Freshly brewed sweet and unsweet iced tea & blackberry lemonade

\$25.95 per person



2021 Christmas in Wonderland

(minimum of 40 people)

Mixed greens, English peas, English cucumbers, julienne leeks, carrots, tomatoes and croutons; served with your choice of:

bleu cheese dressing, balsamic vinaigrette, or red pepper Italian dressing & croutons

Entrée- Choose One

Glazed spiral ham served with a dijon-honey and pineapple chutney

Crispy roulade of chicken filled with ham, sun dried tomatoes, Swiss and boursin cheese served with a sun-dried tomato Anglaise sauce

Classic candied yam casserole topped with crunchy nut topping

Rice pilaf served with pineapple, cranberry and pistachios, French-style green beans laced with crispy bacon

Fresh rolls, mini croissants and butter

Dessert – Choose One

Chocolate mousse shooters with cream filled wafer roll
or

Cookie butter tart and assorted cheesecake bites

Beverage

Freshly brewed sweet and unsweet ice tea & blackberry lemonade

\$26.95 per person

2021 Executive Holiday Buffet

(minimum of 20 people) and a 48-hour notice required

Salad Choices – Choose one

Red Oak Salad

Champagne grapes, toasted almonds, parmesan tuille in a pommeray mustard emulsion

Winter Kale Salad

Pickled winter melon rind, herb goat cheese, grape tomatoes, garlic croutons with green goddess dressing

Waldorf Salad

Granny smith apples, toasted walnuts, concord grapes, oven dried tomatoes with creamy honey dressing

Entrée Options – Choose One

Beef wellington with white truffle duxelle with pink peppercorn bordelaise **\$31.95**

Smoked prime rib with pommeray pan sauce **\$31.95**

Pancetta wrapped “triple sugar brined” turkey breast **\$26.95**

Double cut pork chop with rosemary jus lie **\$27.95**

Lump crab stuffed salmon with brown butter caper sauce **\$32.95**



Executive Sides – Choose Two

Smoked onion & corn “spoon bread”
Bacon balsamic brussels sprouts
Yukon gold & goat cheese soufflé
Herb roasted beets with balsamic glaze
Roasted butternut squash with sage
Wild rice with roasted apples & cranberries
Toasted butternut risotto with parmegiano
Goat cheese ziti gratinee with shallot & maple bacon Herb
cauliflower gratinee
Creamed spinach and kale with bread crumb topping
Seasonal roasted root vegetable medley
Roasted fingerling potatoes
Add additional sides for **\$4.50** per person
Fresh baked artisan rolls & butter included

Beverage

Freshly brewed sweet and unsweet ice tea
Ice service with lemon wedges and sweeteners
Blackberry lemonade

2021 Baked Ham

(Minimum of 20 people)

Garden salad with croutons and assorted dressings
Baked ham in Burgundy wine sauce
Roasted herbed potatoes, glazed petite carrots
Fresh dinner rolls and butter

Dessert

Pecan pie with whipped cream topping

Beverage

Lemonade

Freshly brewed sweet and unsweetened ice tea, ice service with lemon wedges and sweeteners

\$19.95 per person

All prices are subject to change and availability

A-La Carte Side Dishes

(minimum of 15 people per side)

Garlic Herb Roasted Potatoes, Mashed Red Skin Potatoes,
Rice Pilaf, Confetti Rice, Herbed Wild Rice,



Penne Pasta, Pimento or Bacon Macaroni and Cheese,
Vegetable Medley, Green Bean Almandine,
Green Bean Lyonnais, Brown Sugar BBQ Baked Beans,
Creamed Corn, Collard Greens, Broccoli with Garlic Butter,
Glazed Carrots, Roasted Vegetables
\$2.95 per person

Executive Sides

(minimum of 15 people per side)
Smoked Onion & Corn "Spoon Bread"
Bacon Balsamic Brussels Sprouts
Yukon Gold & Goat Cheese Soufflé
Herb Roasted Beets with Balsamic Glaze
Roasted Butternut Squash with Sage
Toasted Pumpkin Seed Risotto with Parmigianino
Goat Cheese Ziti Gratinee with Shallot & Maple Bacon
Herb Cauliflower Gratinee
Butternut Risotto with Parmesan
Seasonal Roasted Root Vegetable Medley
Creamed Spinach and Kale with Bread Crump Topping
Roasted Fingerling Potatoes

\$ 4.50 per person

2021 Corporate Pot-Luck Specials

**Oven Roasted Whole Turkey and / or Roasted Sliced Turkey Breast and
/ or Baked Spiral Ham with Gravy**

For those special Corporate Events that are celebrating this year by having employees bring in the sides and we provide the main entrée 6oz meat portion of the meal.

\$ 7.95 per person

Minimum of 20 people per meat choice please
All prepared in aluminum disposable containers.
Utensils & Equipment can be added for an upcharge.



Catering Style Options

We insist on setting it up for you, which is part of our flat (no % based) delivery / pick up fee.

Casual Catering -No Charge-

In case you need just the food, our Casual offering provides everything in disposable pans and trays.
We can provide disposable chafing dishes for a small upcharge.

Standard Catering -No Charge-

A touch of elegance, but not overdone, our most popular option includes all non-disposable, stainless steel serving equipment, linens and nice disposable eating utensils.

Upscale Catering 1.25 extra per person

The Best Impression for the best value, includes all non-disposable silver serving equipment, linens and nice disposable china look-a-like plates and flatware.

Formal Catering (China) 5.00 extra per person

Choose Formal Catering for your upscale events.
Our experienced event planners will listen to your vision and meet the needs of your entire event.

Please inquire about holiday buffet décor prices

Basic Service Fees

Bartender and Servers 25.00 per hour
(Minimum 4 hours)

Delivery and pick up fees are charged depending on location, not on quantity, unless major buffet presentation is involved. Fees range from 15.00- 35.00 within 25 miles.

Updated 11.2.2021