



Christmas Holiday Catering Menu Options

Christmas Appetizers:

Caprese Ensalata Skewers – Our festive skewers with tomatoes, basil, peppers and mozzarella marinated in our special basil aioli sauce

Hot Spinach Artichoke Dip – A very classy Spinach and Artichoke dip, similar to the one from TGI Fridays, but with a kick of pepper jack cheeses and other spices. (Spicy level: 3 out of 10) (Can be made more or less spicy) – does not come with chips

Muffuletta Pinwheels – Mini versions of the New Orleans sandwich favorite with ham, salami, and cheeses with an olive cream cheese spread.

Lobster Bisque – Mini bowls of our creamy lobster bisque with a hint of sherry and accented with a mini grilled sourdough and smoked gouda cheese sandwich crouton.

Raspberries and Brie – Fresh slightly warmed brie with raspberries in the center in a bread bowl, served with crackers

Stuffed Mushrooms - Tender mushrooms stuffed with proscuitto and parmesan cheeses, then baked to golden perfection (Proscuitto can be omitted for vegetarian option)

Christmas Main Course:

****STEAK DINNERS ARE AVAILABLE! Custom Sized Ribeye, New York Strip and Filet Mignon dinners available. Please ask Sales Rep about these Holiday Promotion items if you're interested****

Meats:

Roasted Turkey w/Maple Cranberry Glaze – Roasted whole 14-16lb turkey with a shallot stuffing glazed in sweet maple cranberry glaze

Herb Glazed Roasted Turkey – Roasted whole 12-14lb turkey marinated overnight in an herb aioli and glazed with honey

Brown Sugar Glazed Ham – Ham baked to perfection with a sweet brown sugar and maple glaze

Jim Beam Bourbon and Grain Mustard Glazed Ham – Ham baked to perfection with a bourbon and whole grain mustard glaze

Roasted Prime Rib – whole angus prime rib cooked rare or medium rare (based on your selection) with our horseradish cream sauce

Beef Tenderloin – angus beef tenderloin cooked rare or medium rare (based on your selection) served with a gorgonzola cream sauce (priced per lb – contact us for pricing)

Vegetarian/Vegan:

Mushroom Wellington - Mushrooms, Tofu & Lentils baked with a puff pastry crust (Vegetarian)

Vegan Fried Chicken – Tofu & Chik'n made into boneless chicken tenders and lightly fried

Vegan Pulled Pork – Jackfruit & Tofu, slow roasted and chopped – served with Asian style cole slaw (vegetarian)

Sides -

Southern Mashed Potatoes – Your typical mashed potatoes made with russet potatoes (Turkey gravy included)

Mama's Fried Cream Corn – A different spin on corn using fresh corn and frying it with seasonings to golden perfection

Old Fashioned Corn – Your typical whole kernel corn using fresh corn and our special seasonings

Green Bean Bundles – Your typical fresh green beans wrapped with bacon, to be honest we call them green bean bundles because it sounds more exciting ☺

Honey Glazed Carrots – Baby carrots with a honey glaze

Baked Macaroni & Cheese – Macaroni baked with sharp cheddar cheese with a toasted crumb topping (topping can be omitted if requested)

Southern Style Macaroni & Cheese – Macaroni and 6 specialty cheeses cooked to creamy and cheesy perfection. It's not baked which is why it's southern style.

Broccoli, Wild Rice, and Mushroom Stuffing – Stuffing with a wild rice, broccoli, and mushroom mix and baked to perfection

Cranberry Relish – A spin on your typical cranberry sauce using whole cranberries slowly cooked and refrigerated to perfection.

Southern Style Potato Salad – A mayonnaise and mustard based potato salad using Yukon gold potatoes

Whipped Sweet Potatoes – Baked Sweet potatoes pureed and finished with marshmallow meringue and maple syrup

Truffled Potatoes with Sautéed Mushrooms – Gold potatoes with sautéed mushrooms, red onions, and drizzled with truffle oil

Christmas Desserts:

Glazed Pecans – Pecans roasted with brown sugar, honey, and cinnamon. An excellent dessert to have in a serving bowl for guests to enjoy!

Pecan Pie – A single crust pie with a brown sugar pie base and baked with pecans on top.

Choco Chocolate Chip Cake (your choice of frosting) – We will be the first to admit that this cake is loaded with calories, but it is worth it!! A made from scratch chocolate cake with milk chocolate chips. Your choice of chocolate, vanilla, or cream cheese frosting.

Vanilla Cake (your choice of frosting) – A basic luscious vanilla cake with your choice of chocolate frosting, vanilla frosting, or lemon frosting

Banana Split Cake – The taste of a banana split infused with cake in no-baked fashion (crushed peanuts available on the side in case of any allergies)

Cheesecake – A golden baked cheesecake with your choice of topping (blueberry, strawberry, chocolate or plain)

Black Forest Cheese-CupCakes – Black forest cheesecake turned into cupcake sized bites. The perfect blend of chocolate and cherries!

Winter Wonderland Cake – Our french vanilla cake colored light blue with vanilla frosting and wintery decorations