



*Chef's  
Catering*

A line-art illustration of a chef's head wearing a tall hat and a neckerchief, positioned to the right of the text.

# Traditional Holiday Menu

*(Minimum of 20 people)*

All turkey and chicken with no added antibiotics  
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 sliced ham with a Burgundy gravy

## 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 \$3.50 per person to:  
Pecan pie with whipped cream topping or  
Pumpkin pie with whipped cream topping

## Beverage

Freshly brewed sweet & unsweet ice teas and lemonade,  
ice service with lemon wedges and sweeteners

**\$22.95 per person**

# 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

Freshly brewed sweet & unsweet ice teas and lemonade, ice service with lemon wedges and  
sweeteners

**\$22.95 per person**

*See page 6 for Catering Style Options*



# 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 teas, blackberry lemonade,  
ice service with lemon wedges and sweeteners

**\$29.95 per person**

# 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

Cookie butter tart and assorted cheesecake bites

## Beverage

Freshly brewed sweet and unsweet ice teas, blackberry lemonade,  
ice service with lemon wedges and sweeteners

**\$30.95 per person**



# 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 **\$35**

Smoked prime rib with pommeray pan sauce **\$32**

Pancetta wrapped “triple sugar brined” turkey breast **\$30**

Double cut pork chop with rosemary jus lie **\$32**

Lump crab stuffed salmon with brown butter caper sauce **\$37**

Herb roasted beef tenderloin (7 oz) **\$35**

## 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

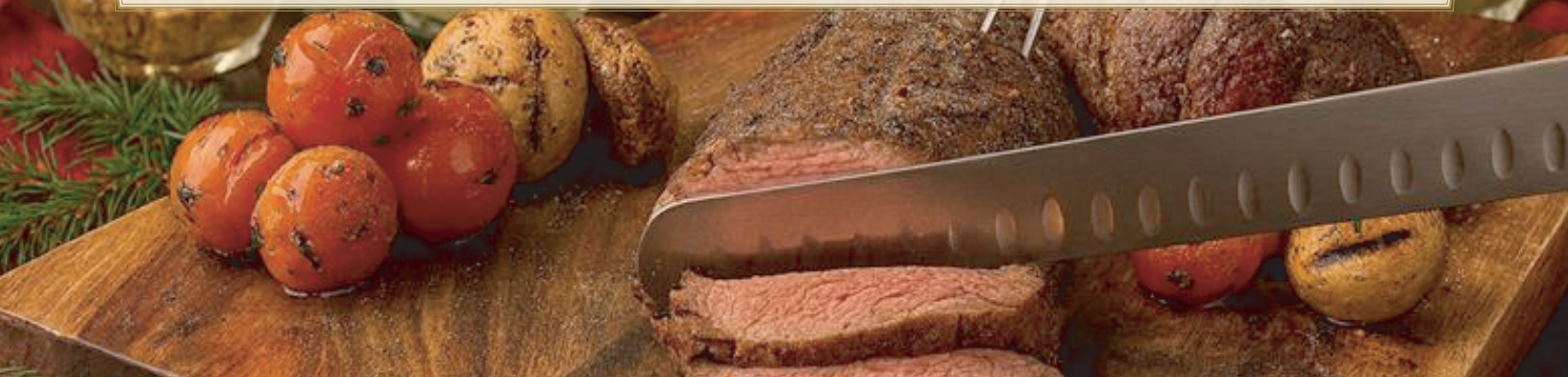
*Add additional sides for \$4.75 per person*

Fresh baked artisan rolls & butter included

## Beverage

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

*See page 6 for Catering Style Options*



# Baked Ham

*(Minimum of 20 people)*

## Salad Choices – Choose one

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

**\$22.95 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

**\$3.75 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

**\$4.75 per person**

*See page 6 for Catering Style Options*

# Corporate Pot-Luck Specials

**Oven Roasted Whole Turkey and/or Roasted Sliced Turkey Breast and/or Baked Spiral Ham with Pineapple Chutney or Glazed Sliced Ham with a Burgundy 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.

**\$8.50 per person**

Minimum of 20 people per meat choice please  
All prepared in aluminum disposable containers

Add a Charcuterie Display to any menu \$9 pp  
*Please inquire about all of our hot and cold hors d'oeuvres options*

## 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 2.00 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 year entire event.

**Please inquire about holiday buffet décor prices**

## Basic Service Fees

Bartender and Servers 30.00 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.

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