





## **Holiday Menu**

*5 Days Notice Required; Minimum of 20 People.*

*Available for delivery or pick up no later than Wednesday, November 22nd for Thanksgiving and Sunday, December 24th for Christmas. Variable delivery fees apply based on time and day of week.*

*Hours of delivery or pick-up are 9:00 a.m. to 2:00 p.m. on November 22nd and December 24th.*

*Will come with complete reheating instructions in ready-to-heat pans that fit a normal size kitchen oven. Items will need to be refrigerated until ready to heat.*

*\$35.00 per person plus 7.75% sales tax and 12% production fee for deliveries.*

*There is no production fee for pick-ups.*

### **Salad Selections**

*Please choose one (minimum of 20 per selection)*

*\$2.50 pp for each additional selection above one.*

*Includes yeast rolls and butter.*

#### **Honey Mustard Spinach Salad**

With sliced cremini mushrooms, red onion and sunflower seeds,  
finished with a honey mustard dressing

#### **Baby Romaine Salad**

With red grapefruit, praline walnuts and Gorgonzola,  
finished with a pomegranate port wine vinaigrette

#### **Wild Mushroom and Butternut Squash Salad**

Roasted butternut squash with wild field mushrooms  
tossed with champagne vinaigrette  
over Bibb lettuce and topped with sunflower seeds

#### **Traditional Waldorf Salad**

With crisp apples, celery and walnuts

#### **Kale and Shaved Fennel Salad**

With poached pears and lemon champagne vinaigrette

## **Protein Selections**

*Please choose two (minimum of 20 per selection)  
\$6.00 pp for each additional selection above two.*

### **Oven Roasted Turkey Breast**

Sliced; with a rosemary cream sauce; and cranberry sauce

### **Traditional Coq au Vin**

Tender bone-in chicken thighs slow braised in red wine and herbs

### **Honey Dijon Roasted Pork Loin**

With madeira jus

### **Holiday Ham**

Sliced; with an orange maple glaze

### **Apple and Sage Meatballs**

With a light herb wine jus

## Side Selections

*Please choose four (minimum of 20 per selection)  
\$2.00 pp for each additional selection above four.*

### **Sweet Potato Napoleon**

With Gruyere and leeks

### **Maple Glazed Acorn Squash**

With pecan crust

### **Brussels Sprouts**

With caramelized onions and bacon

### **Traditional Southern Cornbread Stuffing**

### **Corn and Lima Bean Succotash**

With an herb vegetable broth

### **Steamed Greens Beans**

With walnuts, roasted red peppers and lemon dill butter

### **Southern-Style Collard Greens**

Slow braised with garlic, onions and white vinegar  
and prepared with or without bacon (please specify)

### **Creamy Spinach and Wild Mushroom Soufflé**

### **Heirloom Carrots**

With orange honey and tarragon

### **Roasted Root Vegetables**

## **Dessert Selections**

*Please choose one (minimum of 20 per selection)  
\$4.00 pp for each additional selection above one.*

**Pecan Pie**

**Lemon Meringue Pie**

**Sweet Potato Pie**

**Apple Pie with Streusel Topping**

**Pumpkin Pie**

*We are proud to offer locally grown and organic options  
based on seasonal availability and when competitively priced.*