





Holiday Menu

5 Days Notice Required; Minimum of 20 People.

Available for delivery or pick up no later than Wednesday, November 21st for Thanksgiving and Monday, 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 21st 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 15% production fee.

Salad Selections

Please choose one (minimum of 20 per selection)

\$3.25 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)
\$2.50 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.*