



Peace on Earth Holiday Menu

\$23 Per Person. Vegetarian and Vegan Options.
(Does not include Tax, Service Fees, Staff and Rentals.)

Display - Select one item:

- **MIDDLE EASTERN PLATTER (Vegan)** - A trio of hummus, tabouli and butterbean pate served with grilled pita and kalamata olives.
- **TEX MEX DISPLAY (Vegetarian + GF)** - Queso, refritos, guacamole, Pico de Gallo, tomatillo salsa verde with corn chips.

Dip - Served with toasted pita triangles & gluten free crackers - Select one item:

- **SEVEN LAYER MEXICAN DIP (Vegetarian + GF)** - Refried beans, Spanish rice, cheese, sour cream, Pico de Gallo, tomatillo salsa, and a choice of chicken, ground beef or seitan (vegetarian). Served with corn chips.
- **SPINACH ARTICHOKE (Vegetarian)** - Spinach and artichoke hearts in a creamy cheese sauce.

Finger Foods - Select one meat:

- **VEGAN PIEROGIE (Vegan)** - A flavorful blend of potatoes, spinach, and sautéed onions folded in to a fresh pastry dough and baked golden brown. Served with apple and cranberry chutney.
- **FIGS IN A BLANKET (Vegetarian)** - Mix of fig jam, blue cheese, and cashews in phyllo pastry
- **BLACK BEAN CAKES (Vegan)** - Served with Guacamole
- **SPANAKOPITA (Vegetarian)** - Savory phyllo pastries with spinach and cheese served with tzatziki dipping sauce.
- **TRUFFLE MAC & CHEESE BITES (Vegetarian)** - Traditional mac and cheese baked into mini bites with a drizzle of truffle oil.
- **CAPRESE SKEWER (Vegetarian + GF)** - Grape tomatoes, fresh mozzarella, basil with extra virgin olive oil drizzled with balsamic glaze.



Jingle Bells Holiday Menu

\$23 Per Person (Does not include Tax, Service Fees, Staff and Rentals.)

Display - Select one item:

- **MIDDLE EASTERN PLATTER (Vegan)** - A trio of hummus, tabouli and butterbean pate served with grilled pita and kalamata olives.
- **IMPORTED & DOMESTIC CHEESE PLATTER (Vegetarian)** - Variety of cheeses with crackers and flatbread. Served with fruit compote.

Dip - Served with toasted pita triangles & gluten free crackers - Select one item:

- **CRAB DIP** - Crab meat combined with herbs, spices and lots of cheese.
- **SPINACH ARTICHOKE (Vegetarian)** - Spinach and artichoke hearts in a creamy cheese sauce.

Finger Foods - Select 3 items:

- **MINI BEEF WELLINGTON** - Beef and mushroom duxelle in puff pastry with champagne mustard.
- **CHICKEN SKEWERS (GF)** choose one flavor - Blacken, Jerk, Teriyaki, Cashew Crusted
- **SPANAKOPITA (Vegetarian)** - Savory phyllo pastries with spinach and cheese served with tzatziki dipping sauce.
- **TRUFFLE MAC & CHEESE BITES (Vegetarian)** - Traditional mac and cheese baked into mini bites with a drizzle of truffle oil.
- **SMOKED SALMON CAKES** - House smoked salmon mixed with diced vegetables, griddled and served with dill aioli.
- **SHRIMP SALAD ROLLS (GF)** - Crisp Asian vegetables, rolled in rice paper, and served with chili lime dipping sauce.



Holiday With Elegance Menu

\$49 Per Person

(Does not include Tax, Service Fees, Staff and Rentals)

Display - (Select one display):

- **Display 1:** Middle Eastern, Fruit & Cheese Platter or Antipasto
- **Display 2:** Spinach Artichoke Dip or Crab Dip
- **Display 3: Choice of 2 Appetizers -** Meatballs, Big City Chicken Tower, Chicken Skewers, Carolina Egg Roll, Spanakopita, Vegan Pirogue, Leek & Mushroom Croquette, Caprese Skewer, Mushroom Rockefeller, Crab Cakes, Crab Rangoon, Shrimp Citrus Shooter

First Course - (Select one):

- Winter Mix Salad, Irregardless House Salad, Caesar Salad or Spinach Salad

Second Course - (Select two):

- Medallions of Beef w/
- wild mushroom & cabernet reduction
- Prime Rib (min. order of 30 people)
- Beef Wellington
- Fire Roasted Chicken (french breast of chicken roasted w/ wilted spinach, garlic and red wine pan jus)
- Chicken Old South
- Roast Turkey w/ gravy
- Glazed Ham
- Rosemary Pork Tenderloin w/ cranberry chutney (\$4)
- Salmon w/ Sun-dried tomato cream sauce
- Crab Stuffed Flounder (add'l \$4)
- Shrimp Skewers (BBQ, Hawaiian, Cajun)
- Fall Vegetable Curry
- Vegetable Wellington
- Seasoned Stuffed Squash (vegetarian, gf)

Sides (Choose three): Roasted Garlic Mashed Potatoes, Homemade Pineapple Sage Stuffing, Mac and cheese, Parmesan Risotto, Ginger Glazed Carrots, Seasonal Vegetable Medley, Potatoes Au Gratin, Green Bean Casserole, Roasted Roma Tomatoes, Sweet Potato Casserole (candied pecans, marshmallow), Sautéed Brussel Sprouts, Yams

Desserts (Choose one): Chocolate Flourless Torte, Apple Cranberry Crisp, Apple Pie Crumble, Pumpkin Pie or Pecan Pie



Deck The Halls Holiday Menu

\$33 Per Person. Options may also be selected from 'Jingle Bells' Holiday Menu
(Does not include Tax, Service Fees, Staff and Rentals.)

Display - Select one item:

- **TEX MEX DISPLAY (Vegetarian + GF)** - Queso, refritos, guacamole, Pico de Gallo, tomatillo salsa verde with corn chips.
- **ANTIPASTO PLATTER** - Cured Italian salami, cheeses, olives, roasted red peppers, artichoke hearts, roasted portabella mushrooms and other seasonal grilled vegetables, drizzled with balsamic reduction, and flatbreads.

Dip - Served with toasted pita triangles & gluten free crackers - Select one item:

- **BEEF BACON & CARAMELIZED ONION & CREAM CHEESE DIP**
- **BUFFALO CHICKEN DIP GF** Creamy, spicy and full of chicken and blue cheese. Served with carrots, celery and corn chips.

Carving Station - Select one meat:

- **ROAST BEEF** - Served with black pepper au jus, horseradish cream sauce and rolls
- **HERB BRINED TURKEY** - Oven roasted turkey breast served with pan gravy, cranberry/orange compote and rolls
- **BROWN SUGAR GLAZED HAM** - Served with warm Dijon sauce, peach chutney and rolls.

Finger Foods - Select 3 items:

- **BEEF MEATBALLS (GF)** select one flavor: Asian: In garlic, ginger soy sauce. Italian: With house made marinara. BBQ: Tomato Balsamic vinegar sauce, Umami: With a wild mushroom sauce.
- **CAROLINA EGG ROLLS** - Crispy egg rolls filled with pulled pork, pimento cheese and coleslaw. Served with a sweet and sour dipping sauce.
- **SMOKED BRISKET BISCUIT** - With caramelized onions, horseradish aioli and a dill pickle chip on a cheddar black pepper biscuit.
- **MINI CHICKEN WELLINGTON** - Served with creamy Dijon aioli.
- **CAPRESE SKEWER (Vegetarian + GF)** - Grape tomatoes, fresh mozzarella, basil with extra virgin olive oil drizzled with balsamic glaze.
- **PIMENTO CHEESE CANAPE (Vegetarian)** - House made pimento cheese on a rye canape.
- **SMOKED SALMON PURSES** - Brie cheese, asparagus, and salmon wrapped and baked in a phyllo pastry.

Dessert: ASSORTED DESSERT BITES



Holiday Lunch Menu

1 Entree \$26 Per Person | 2 Entrees \$30 Per Person

First Course:

(Choice of One)
Includes house made bread and butter

Garden Salad (vegan +gf) – Baby greens and red leaf lettuce topped with sliced red cabbage, onions, cucumbers, tomatoes, raisins and sunflower seeds, served with lemon Tahini dressing

Traditional Caesar Salad – Romaine lettuce tossed with lemon parmesan dressing and garnished with garlic croutons

Spinach Salad (gf) – With eggs, slivered onions, bacon served with balsamic vinaigrette

Second Course:

(Choice of One Entree):

Roasted Turkey Breast (gf) – Smoked Herb brined with traditional gravy

Chicken Old South – With cornbread, sausage stuffing and sweet pepper cream

Yankee Pot Roast (gf) – Slow roasted with onion, carrots, potatoes and gravy

Grilled Salmon (gf) – With sundried tomato cream sauce

Fall Vegetable Curry (vegetarian + gf) – Seasonal vegetables in a mild curry served with saffron rice

Side Options:

(Choice of two):

Roasted Garlic Mashed Potatoes (GF) PARMESAN RISOTTO (gf)

Pineapple Sage Stuffing (GF)

Green Bean Casserole (GF)

Potatoes Au Gratin (GF)

Seasonal Vegetable Medley (GF)

Mashed Sweet Potatoes (GF)

Roasted Roma Tomatoes (GF)

Dessert:

(Choose one):

Chocolate Flourless (gf), Apple Cranberry Crisp Apple Pie

Crumble, Pumpkin Pie, Pecan Pie



Holiday Dinner Menu

1 Entree \$32 Per Person | 2 Entrees \$36 Per Person

First Course:

(Choice of One)
Includes house made
bread and butter

Garden Salad (vegan +gf) – Baby greens and red leaf lettuce topped with sliced red cabbage, onions, cucumbers, tomatoes, raisins and sunflower seeds, served with lemon Tahini dressing

Traditional Caesar Salad – Romaine lettuce tossed with lemon parmesan dressing and garnished with garlic croutons

Spinach Salad (gf) – With eggs, slivered onions, bacon served with balsamic vinaigrette

Second Course:

(Choice of One Entree):

Roasted Turkey Breast (gf) – Smoked Herb brined with traditional gravy

Chicken Old South – With cornbread, sausage stuffing and sweet pepper cream

Yankee Pot Roast (gf) – Slow roasted with onion, carrots, potatoes and gravy

Grilled Salmon (gf) – With sundried tomato cream sauce

Fall Vegetable Curry (vegetarian + gf) – Seasonal vegetables in a mild curry served with saffron rice

Side Options:

(Choice of two):

Roasted Garlic Mashed Potatoes (GF) PARMESAN RISOTTO (gf)

Pineapple Sage Stuffing (GF)

Green Bean Casserole (GF)

Potatoes Au Gratin (GF)

Seasonal Vegetable Medley (GF)

Mashed Sweet Potatoes (GF)

Roasted Roma Tomatoes (GF)

Dessert:

(Choose one):

Chocolate Flourless (gf), Apple Cranberry Crisp Apple Pie
Crumble, Pumpkin Pie, Pecan Pie



Holiday Catering

For Home & Office Events

Delicious and easy. The following menu options all 'travel well' and require little to no assembly. *(Does not include Tax, Service Fees, Staff and Rentals.)*

Options:

- Pick up your self on disposable pans
- We deliver on disposables + *\$45 for delivery*
- We deliver and set up using our platters and chafing dishes, and come back the next day to pick up (or you return everything to us) - + *\$75 for delivery, set up and pick up*
- Full service – we deliver, set up, serve, break down & take everything that evening – *priced individually*