



Seasonal Favorites

Salads

Shaved Brussels Sprout Salad

with shallots, raisins, pecans, apples and honey mustard vinaigrette

Holiday Mixed Greens

mixed baby greens, strawberries, raisins, mandarin oranges, candied walnuts, feta and raspberry vinaigrette

Harvest Mixed Greens

spinach, frisée, baby greens, butternut squash, chèvre, blueberries, spiced pepitas and champagne vinaigrette

Entrées

Chicken Cordon Bleu

with dijon mustard sauce

Tuscan Salmon

with lemon butter caper sauce

Roasted Pork Loin

with spicy apricot chutney and whole grain mustard aioli

Beef Wellington

wrapped in prosciutto and puff pastry

Soups

Tomato Basil

Butternut Squash Bisque

Carved Entrées

Butter & Herb Roasted Turkey

with cranberry chutney and garlic thyme aioli

Pecan Wood Smoked Turkey

with cranberry chutney

Herb Crusted Slow Roasted Leg of Lamb

with red wine reduction

Slow Roasted Prime Rib

with horseradish aioli and jus lié

Carved Whole Beef Tenderloin

with peppercorn au jus and horseradish cream

Black Oak Smoked Ham

with pineapple chutney

SEASONAL FAVORITES

Sides & Desserts

Sides

Fall Dauphinoise Potatoes

scalloped sweet potatoes and Yukon gold potatoes with parmesan sauce

Cornbread Dressing**Oyster Dressing****Sweet Potato Casserole****Broccoli Cheddar Casserole****Scratch Mashed Potatoes****Shaved Brussels Sprouts****Haricots Verts Almondine**

with lemon and sliced almonds

Roasted Asparagus

with charred cherry tomatoes and balsamic drizzle

Sautéed Garlic Broccolini

with lemon and parmesan

Roasted Heirloom Carrots

with truffle oil, feta and lemon

Roasted Parsnips

with honey and thyme

Cranberry Salad**Turkey or Brown Gravy****Artisan Rolls****Focaccia**

Desserts

Assorted Holiday Cookies

red velvet, gingerbread, snickerdoodle, double chocolate

Baked Apple Tarts**Bourbon Toffee Bread Pudding****Chocolate Peppermint Cheesecake****Hazelnut Torta Nocciola Cake**

with salted caramel sauce

Pumpkin Cheesecake**Pumpkin Pie****Flourless Chocolate Torte**

with cherry compote

Red Velvet Trifle**Spice Cake**

with brown sugar frosting

Southern Pecan Pie

Mini Desserts

Assorted Festive Dessert Bars**Baklava Bites****Bourbon Ball Brownies****Assorted Cheesecake Bites****Mousse Shooters**

chocolate peppermint or raspberry

Red Velvet Trifles**Spice Cake Trifles****Seasonal Panna Cottas**

caramel apple or eggnog

SEASONAL FAVORITES

Holiday Grazing Table

50 PERSON MINIMUM

On the Table

Classic Italian meats and local festive cheeses
Brie wheel topped with [TOPPING]
Cranberry whipped feta display
Cut heirloom vegetables, fresh fruit and berries

Pickled cornichons and olive assortment
Pomegranate arils, dried fruits and mixed nuts
Peppermint bark and chocolate brittle

Dip selection • warm artichoke and crab dip, cold spinach dip, garlic pepper hummus and ranch
Served with sliced artisan breads, house-made pita chips, crostini, crackers and house tortilla chips

Small Bites

Cheesy Ham and Dijon Sliders
Pesto Mozzarella Chicken Sliders

Tortellini Caprese Skewers
Bourbon Bacon Jam Tartlets