EST 1998

BAYOU BLUEGRASS CATERING

Holiday Favorites

APPETIZERS, SALADS & SOUPS

Hot Appetizers

Bacon Wrapped Dates
stuffed with almond granola

Baked Brie en Croûte
with cranberry compote

Spanakopita

Asiago Arancini Bites
with sundried tomato aioli

Cheddar Sausage Balls
made with Purnell's sausage

Seafood Beignets
with creole remoulade

Salads

Caesar
crisp romaine, parmesan cheese, fresh croutons and house made caesar dressing

Holiday Mixed Greens
spring mix and frisée topped with Capriole Farms goat cheese, dried cranberries, citrus sections, candied pecans, cranberry vinaigrette

Harvest Mixed Greens
spring mix and romaine lettuce topped with Capriole Farms goat cheese, toasted pepitas, peppered biscuit croutons, roasted butternut squash and sherry sorghum vinaigrette

Cold Appetizers

Layered Sundried Tomato Pesto Terrine
with house made pita chips

Beef Tenderloin Crostini
with shaved beef tenderloin and garlic whipped ricotta topped with basil pesto

Fig & Goat Cheese Crostini
with honey drizzle

Cranberry Pistachio Cheese Log
served with purple grapes, crackers and crostini

Shrimp Cocktail Platter
with cocktail sauce and lemon wedges

Caprese Skewer Wreath
with mozzarella, cherry tomato, basil and balsamic glaze

Soups

Tomato Basil

Butternut Squash Bisque

Roasted Pumpkin & Wild Rice

HOLIDAY FAVORITES

Entrées & Sides

Entrées

Creamy Baked Salmon
with lemon butter caper sauce

Tuscan Chicken
stuffed with sun-dried tomatoes, spinach and mozzarella, with sun-dried tomato cream sauce

Sausage + Herb Dressing Stuffed Pork Loin

Prosciutto, Spinach + Pepper Stuffed Pork Loin

Holiday Glazed Ham

Carved Entrées

Cajun Fried Turkey
with our signature creole remoulade

Pecan Wood Smoked Turkey
with cranberry sauce

Traditional Baked Turkey

Roasted Rack of Lamb
with mint jelly

Herb Encrusted Prime Rib
with au jus and whipped horseradish

Rosemary Garlic Marinated Beef Tenderloin
with whipped horseradish

Sides

Au Gratin Potatoes

Southern Sage Cornbread Dressing

Pecan Praline Sweet Potato Casserole

Broccoli Cheddar Casserole

Kentucky Corn Pudding

Maple Roasted Petite Heirloom Carrots

Garlic Whipped Mashed Potatoes

Marinated + Grilled Vegetables

Rosemary Roasted Tri Color Potatoes

Green Beans Almondine

Sautéed Asparagus + Bell Pepper

Cranberry Salad

HOLIDAY FAVORITES

Desserts

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Decorated Christmas Cookies

Assorted Holiday Cookies
gingerbread, red velvet, snickerdoodle, classic chocolate chip

Chocolate Peppermint Cheesecake

Crème Brûlée Cheesecake

Christmas Tree Brownies

Gingerbread Spice Cake

Pumpkin Spice Bundt Cakes

White Chocolate Raspberry Bread Pudding

Classic Pecan Pie

Cinnamon Apple Crisp

Flourless Chocolate Torte GF

Hot Chocolate Mousse Trifle GF

Raspberry Mousse Trifle GF

Turtle Cheesecake

Mini Desserts

Sugar Cookie Cheesecake Bars

Mini Hot Chocolate Mousse Trifle GF

Mini Raspberry Mousse Trifle GF

Macarons GF

Turtle Pretzel Brownies

Peppermint Iced Brownies

Pecan Pie Bars

GF gluten-free

HOLIDAY FAVORITES

Holiday Grazing Table

50 PERSON MINIMUM

Classic Italian meats and hand selected festive cheeses

Brie wheel topped with fig jam

Pistachio cranberry cheese log

Cut vegetables

Grapes, seasonal fruits and berries

Pomegranate arils, dried fruits and candied pecans

Candy cane and chocolate covered pretzels

Dip selection: sundried tomato pesto terrine, warm spinach artichoke dip, red pepper hummus and ranch dip

served with sliced artisan breads, house made pita chips, crackers and house tortilla chips

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Fried chicken sliders with arugula & sundried tomato aioli

Beef tenderloin crostini

Tortellini skewers

Tomato parmesan tarts

SEASONAL COCKTAILS