



# Holiday Menu

## APPETIZERS

<b>Deviled Eggs</b> (48 halves, choose up to 2 flavors)	<b>50</b>
<i>classic:</i> our take on the classic southern deviled eggs	
<i>the savory:</i> creamy spinach, spanish olives, dill pickle and a pickled onion garnish	
<i>NC deviled:</i> a mixture of our classic deviled eggs and creamy house-made pimento cheese	
<i>pimento bacon:</i> our house made pimento cheese with a crispy bacon garnish	
<b>Caramelized Onion and Goat Cheese Pastry</b> (48 pieces)	<b>70</b>
house-made caramelized red onion marmalade, herbs, and goat cheese in puff pastry	
<b>Southern Sliders</b> (20 sliders)	<b>50</b>
<i>pit ham, house-made pimento cheese, petite garlic-cheddar biscuit</i>	
<b>Apple Brie Pastry Bites</b> (48 pieces)	<b>50</b>
<i>little bites of puff pastry baked with apples, brie, cranberries, nutmeg and drizzled with maple</i>	
<b>Bacon Wrapped Water Chestnuts</b> (48 pieces)	<b>50</b>

## FULL MEAL OPTIONS

*Minimum of 20 guests. Includes disposable plates, flatware, and napkins.*

<b>TRADITIONAL TURKEY AND DRESSING</b> (per person)	<b>15</b>
hand sliced turkey breast with gravy, garnished with cranberry orange chutney, served with herb seasoned stuffing, smashed potatoes, green bean casserole, rolls and honey butter.	
<b>HOLIDAY MEAL DOUBLE ENTREE</b> (per person)	<b>16</b>
traditional hand sliced turkey breast (4oz) with gravy and ham with brown sugar glaze (4oz), with cranberry orange chutney, herb seasoned stuffing, smashed potatoes, green bean casserole, rolls and honey butter	
<b>GLUTEN FREE OPTION</b> (per person)	<b>16</b>
hand sliced turkey breast, garnished with cranberry orange chutney, served with smashed potatoes, green beans, and garden salad with balsamic vinaigrette.	
<b>VEGETARIAN OPTION</b> (per person, minimum of 5)	<b>15</b>
<i>half of a roasted squash stuffed with quinoa, roasted vegetables and parmesan cheese, served with smashed potatoes, green beans, and garden salad with balsamic vinaigrette (can be vegan by request)</i>	

## A LA CARTE

### ENTREES

<b>Roast Beef and Gravy</b> (serves 18-20)	<b>160</b>
<b>Sliced and Glazed Ham</b> (serves 18-20)	<b>95</b>
<b>Beef Brisket</b> (serves 18-20)	<b>200</b>
<b>Salmon</b> with lemon dill cream sauce (serves 10)	<b>120</b>

## SIDES

(per person, minimum of 20, to be added as extra)

<b>Smashed Red Potatoes</b>	<b>2</b>
<b>Sweet Carrots</b>	<b>2</b>
<b>Herb Seasoned Stuffing</b>	<b>3</b>
<b>Macaroni and Cheese</b>	<b>3</b>
<b>Green Bean Casserole</b>	<b>3</b>
<b>Sweet Potato Souffle</b>	<b>3</b>
<b>Squash Casserole (gf/veg)</b>	<b>3</b>
<b>Baked Potato- butter, sour cream</b>	<b>3</b>
<b>Fresh Roasted Vegetables</b>	<b>3</b>
<b>Apple, Bistro, or Garden Salad</b>	<b>3</b>

## DESSERT

**Holiday Dessert Board**- house made oreo truffles, chocolate drop sugar cookies, decorated shortbread cookies, wedding cookies, cheesecake bites, house made dessert bars, brownies and mini cupcakes (Serves 15) **55**

### Cobbler

(serves 20-24)

Fresh Carolina Peach	<b>80</b>
Dutch Apple	<b>50</b>
Cherry	<b>75</b>

### Mini Mousse Cups (minimum of 1 dozen per flavor)

white chocolate	<b>2</b>
pumpkin cheesecake	<b>2</b>
chocolate peppermint	<b>2</b>

## GENERAL INFORMATION

**Servers** billed at hourly rate of 25.00 per hour - applies to setup, event and cleanup, 2 servers needed for the first 25 guests. 1 additional server needed for each additional 25 guests

**Bartender** billed hourly rate 35.00 per hour, applies to setup, event and cleanup, includes license and insurance

**Delivery Minimum** delivery 15.00 5-mile radius, each additional mile is 2.00 per mile

**Cancellations** require 7 Day Notice

**Service Charge** 10% service charge will be added to all catering orders to cover use of food table linen, chafers, sternos, equipment and serving utensils

**Gratuity** 15% will be added to all catering orders for kitchen, sanitation, delivery and serving staff

**Tax** North Carolina and Mecklenburg County sales tax of 8.25% will be added

**Credit Card** payments are accepted with an additional 4% fee