

# *holiday dinners*



## TRADITIONAL SOUTHERN HOLIDAY FEAST

HERB ROASTED TURKEY WITH SKILLET GRAVY  
MAPLE GLAZED SLICED HAM  
SOUTHERN CORNBREAD & SAGE DRESSING  
CRANBERRY AND PEACH RELISH  
HOMEMADE CREAMY MASHED POTATOES  
COUNTRY STYLE SEASONED GREEN BEANS  
OVEN BAKED SWEET POTATO SOUFFLÉ  
AMBROSIA FRESH FRUIT SALAD  
FRESH BAKED ROLLS OR COUNTRY CORNBREAD  
OR BUTTERMILK BISCUITS  
SWEET ICED TEA OR LEMONADE OR HOLIDAY PUNCH  
WARM APPLE & CARAMEL CREAM CRUMBLE  
FALL PUMPKIN SPICE PIE IN A FLAKY BAKED CRUST

## NOT-THE-HOLIDAYS BUFFET

ITALIAN CAESAR SALAD WITH FRESH SHAVED PARMESAN & CROUTONS  
FRESH GARDEN SALAD WITH CHERRY TOMATOES, SLICED CUCUMBER,  
SHREDDED CARROTS, BUTTERMILK RANCH & ITALIAN VINAIGRETTE  
TERIYAKI ORANGE BAKED BONELESS CHICKEN  
TANGY PEACH BARBECUE BAKED BEEF BRISKET  
SMOKED GOUDA MACARONI & CHEESE  
SEASONED VEGETABLE MEDLEY  
WARM BAKED POTATO SALAD WITH CRUMBLED BACON, SHREDDED  
CHEDDAR, & TOPPED WITH SCALLIONS  
AMBROSIA FRESH FRUIT SALAD  
HOMEMADE CHEDDAR BISCUITS  
SWEET ICED TEA OR LEMONADE OR HOLIDAY PUNCH  
RED VELVET CAKE WITH CREAM CHEESE FROSTING  
MERRY MARGARITA CAKE WITH FRESH LIME ICING

## CLASSY HOLIDAY BUFFET

ORGANIC SPRING GREENS SALAD WITH DRIED CRANBERRIES,  
GORGONZOLA CHEESE, & A POMEGRANATE VINAIGRETTE  
SLICED PRIME RIB WITH AU JUS & HORSERADISH CREAM  
BAKED BRIE & APPLE STUFFED CHICKEN BREASTS  
FIRE ROASTED SQUASH & ZUCCHINI MEDALLIONS  
BAKED SPINACH & ARTICHOKE MASHED POTATOES  
CITRUS CINNAMON GLAZED PEARS & CARROTS  
CHILLED ASPARAGUS SALAD WITH CRUMBLED FETA  
& A WHITE BALSAMIC DRESSING  
ASSORTED FRESH BAKED DINNER BREADS  
POMEGRANATE LEMONADE  
HOMEMADE GERMAN CHOCOLATE CAKE  
WARM PEACH & CHERRY CRUMBLE

## HANUKKAH DINNER CELEBRATION

WARM PEAR AND RICOTTA DIP WITH CROSTINIS & CRACKERS  
POTATO LATKES WITH SMOKED SALMON, CAVIAR,  
& TARRAGON CRÈME FRAICHE  
PLATTER OF SLICED BRISKET WITH DRIED APRICOTS & PLUMS  
SMOKED TROUT CAKES WITH HORSERADISH CREAM  
MARINATED HALIBUT ON ROASTED BEET & FENNEL SALAD  
WARM WINTER SQUASH WITH CARAMELIZED ONIONS  
CREAMY SPINACH WITH TOASTED PINE NUTS & PLUMP RAISINS  
CRANBERRY AND ORANGE SPRITZER  
SOUR CREAM COFFEE CAKE  
CITRUS CHEESECAKE WITH MARMALADE COMPOTE



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# *Holiday hors d'oeuvres*



## **FESTIVE HOLIDAY HORS D'OEUVRE PARTY**

ASSORTED FRESH VEGETABLES WITH A  
PUMPKIN HUMMUS SPREAD  
& A CREAMY DILL DIP

ITALIAN TOMATO & CANNELLINI BEAN  
BRUSCHETTA TOPPED WITH BASIL RIBBONS  
OVER CRISP BAKED CROSTINI

PETITE SAVORY BEEF TENDERLOIN BISCUITS  
WITH A SPICY WILD CHERRY AIOLI

FRESH PEARS & FIGS WRAPPED WITH  
PROSCIUTTO & TOPPED WITH FINELY  
CHOPPED TOASTED PECANS & A HONEY  
BALSAMIC DRIZZLE

PETITE GINGER & CINNAMON ROASTED  
PORK BISCUITS

WHISKEY KISSED BAKED CHICKEN BITES

COCONUT & SWEET ORANGE  
MARMALADE SHRIMP

RASPBERRY FLAVORED TEA

CARAMEL APPLE & CHEVRE TARTLETS

FRESH BAKED HOLIDAY COOKIES  
& DECADENT FUDGE BROWNIES

PETITE NEW YORK STYLE  
CHEESECAKE SQUARES

## **CASUAL HOLIDAY GATHERING**

DOMESTIC & INTERNATIONAL CHEESES  
WITH CRACKERS

PETITE GRILLED BURGERS TOPPED  
WITH CHEDDAR CHEESE & BACON

CLASSIC SPINACH & ARTICHOKE DIP  
WITH TORTILLA CHIPS

FRESH GARDEN VEGETABLES  
WITH A ROASTED RED PEPPER DIP

OVEN BAKED SOUTHERN  
SWEET GLAZED MEATBALLS

PANKO CRUSTED CRAB CAKE BITES  
WITH ROASTED PEPPER & CHIVE AIOLI

MINI CITRUS & ORANGE MUFFINS  
WITH ROASTED TURKEY  
& CRANBERRY RELISH

BREADED CHICKEN TENDERS  
WITH HONEY MUSTARD  
& BARBECUE SAUCE

HOMEMADE HOLIDAY FRUIT PUNCH

BAILEY'S CHOCOLATE FONDUE SAUCE WITH  
FRESH FRUIT, MARSHMALLOWS, & PRETZELS

## **AN EVENING WITH FRIENDS AND FAMILY**

HOMEMADE WARM CRAB DIP WITH  
TOAST POINTS & CRACKERS

ASSORTED GRILLED CRUDITÉS  
WITH A FRAGRANT HERB VINAIGRETTE

TENDER SOY & GARLIC MARINATED  
SIRLOIN SATAYS

GREEK MARINATED SKEWERS – OLIVES,  
ARTICHOKES, ROASTED PEPPER, BASIL,  
FETA CHEESE

SMOKED BARBECUE CHICKEN &  
CARAMELIZED ONION TARTLETS

BACON WRAPPED SHRIMP  
WITH A BASIL GARLIC STUFFING

HOLIDAY WREATH OF FLAKY PASTRY FILLED  
WITH CHICKEN & CHEDDAR CHEESES

BAKED FRUITED BRIE SQUARES  
IN PUFF PASTRY

CRANBERRY ORANGE INFUSED ICED TEA

ASSORTED CHOCOLATE TRUFFLES

ASSORTED FRESH FRUITS & PRETZELS  
WITH A DECADENT CREAMY CARAMEL DIP

SPICED CARROT CAKE LOLLIPOPS



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## HANUKKAH HORS D'OEUVRE BUFFET

SWEET POTATO & CURRANT LATKES  
FRESH GARDEN VEGETABLES WITH A SUN-DRIED TOMATO DIP  
SMOKED SALMON & CREAM CHEESE TARTLETS  
PESTO GOAT CHEESE SPREAD WITH FRESH BAKED BAGELS  
WHOLE FILET OF FISH GARNISHED WITH  
CUCUMBERS & DILL CHIVE AIOLI  
KOSHER PLATTER OF PICKLES, PEPPERS, & OLIVES  
PETITE BEEF BRISKET SANDWICHES ON RYE  
PETITE NEW POTATOES FILLED WITH DILL POTATO SALAD  
HANUKKAH FRUIT PUNCH  
WALNUT & BROWN SUGAR FILLED RUGELACH  
SPICED CHERRY CHEESE BARS

## ELEGANT NEW YEAR'S HORS D'OEUVRE PARTY

ANTIPASTO PLATTER- ASSORTED MEATS, CHEESES,  
MARINATED VEGETABLES, & CRACKERS  
BLACK EYED PEA SALSA WITH RED ONION,  
FRESH CILANTRO, & TORTILLA CHIPS  
ELEGANT ENDIVE LEAVES STUFFED WITH BLUE CHEESE,  
TOASTED NUTS, & HONEY  
BOURBON GLAZED BEEF TENDERLOIN SKEWERS  
FRESH CRAB TOSSED IN A CHAMPAGNE DRESSING  
SERVED IN HERBED NEW POTATO BOWLS  
RASPBERRY CHIPOTLE GLAZED CHICKEN SKEWERS  
GULF SHRIMP SERVED SHOT GLASS STYLE  
WITH CELERY IN A SPICY BLOODY MARY DIP  
ASSORTED SPICED ROASTED NUTS  
HOMEMADE CRANBERRY AND ORANGE PUNCH  
COFFEE & COCOA TIRAMISU WITH FRESH WHIPPED CARAMEL CREAM  
TOWER OF VANILLA CRÈME PUFFS WITH WHITE CHOCOLATE



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