

# Celebration Holiday Buffet

## Drop Off Service

### Crisp Salads (choose one)

*Organic Field Green Salad with Dried Cherries, Candied Walnuts, Crumbled Goat Cheese  
Light Citrus Herb Vinaigrette*

*Or*

*Spinach and Arugula Salad with Roasted Purple and Golden Beets, Cucumbers, Toasted Pumpkin Seeds  
and Raspberry Vinaigrette*

### Classic Hot Entrées – (choose one)

*Roasted Turkey with Gravy & House Made Fresh Cranberry Sauce  
Herb Crusted Pork Loin with Peppercorn or Jalapeno Apricot Sauce  
Chicken Stuffed with Fontina, Basil, Pine Nuts with Lemon Shallot Cream Sauce  
Grilled Chicken with Grilled Pears, Fresh Spinach, & Teardrop Tomatoes in Light Butter Sauce  
Chicken Marsala with Toasted Hazelnuts  
Sliced TriTip with Mushroom Port Wine Reduction or Peppercorn Sauce  
Salmon with Pink Peppercorn Demiglace (Adds \$5/Guest)*

### Vegetarian Entrée (Vegan Available Upon Request) – (choose one)

*Cheese Tortellini with Pumpkin Cream Sauce  
Creamy Risotto with Butternut Squash  
Roasted Portabella over Cheesy Polenta  
Orzo with Roasted Vegetables & Fontina Cheese  
Acorn Squash Stuffed with Herb Quinoa*

### Accompaniments - (choose two)

*Roasted Garlic Mashed Potatoes (add Gravy for \$1.50/pp)  
Roasted Baby Red Potatoes with Rosemary  
Traditional Stuffing with Mushrooms and Sage  
Roasted Sweet Potatoes with Brown Sugar and Pecans (or request savory)  
Roasted Root Vegetables with Olive Oil and Fresh Herbs  
Roasted Brussel Sprouts with Seasalt and Cracked Pepper  
Julienne Medley of Fall Squashes and Sweet Bell Peppers*

**CHOOSE FROM** - Warm Herb Focaccia or Assorted Dinner Rolls with Butter

### Optional Desserts:

**Whole Fresh Baked Apple, Cherry, or Pumpkin Pie for \$20 ea**  
**Apple Cranberry Crisp for \$40/ ½ pan (feeds 16) \$75 full pan (feeds 32)**  
**Pumpkin Crème Brulee \$5 ea (minimum 25)**  
**Pumpkin Cheesecake Bars \$3/pp (minimum 25 guests)**

### Pricing

Monday thru Thursday: \$25/pp (50+guests), \$26/pp 25-49 guests  
Friday-Sunday: \$30/pp (50+ guests), \$33/pp 25-49 guests  
19% Service charge, applicable delivery charge (typically \$35 for SC County) and tax will be added to final bill.

Pricing includes linen for the buffet, high quality disposable plateware and faux silver eating utensils, paper napkins, rental of holiday buffet centerpiece, chaffing and other serving dishes and serving utensils.  
Additional sides can be added for \$3/pp; Additional entrees add \$6 pp

Please let us know if you prefer a Fall themed, Red & Green Christmas or Blue & Silver Winter Holiday color scheme.