



True Cuisine & Sweet Baby Ray's Catering

Holiday Entertaining Menu

Let True Cuisine & Sweet Baby Ray's Catering treat your guests to an affair full of all the comfort and splendor the holiday season can offer.

With events from cocktail parties to custom full-service dinners, and dishes, both elegant and classic, filled with holiday spice and richness, True Cuisine and Sweet Baby Ray's Catering is sure to warm the chill from the air and leave you and your guests full of good cheer.

From our family to yours--

Happy Holidays!

'TRUE' HOLIDAY DREAM • *Minimum 20 Guest*

Classic Surf & Turf - \$19.99 per guest

Beef Wellington

Prime Beef Tenderloin coated with Mushroom Duxelle with a touch of stone-ground French Mustard wrapped in flaky Pastry Dough and baked to perfection. Served with pan jus.

Garlic Sauteed Shrimp

Fresh Plump Shrimp sauteed in a Delicaté Garlic Sauce

Grilled Asparagus

Crisp Asparagus marinated in a Bright Lemon Vinaigrette and Grilled

Potato Duchess

Lightly seasoned Buttery Mashed Potatoes piped beautifully into individual servings and baked until golden brown; drizzled with a rich Brie Cream Sauce

Holiday Bistro Salad

Mixed Baby Field Greens, Red Wine Poached Pears, Candied Walnuts and Blue or Goat Cheese accompanied by our True Bistro-style Balsamic Vinaigrette

True Dinner Rolls

Classic Holiday Yeast Rolls made from scratch in-house and accompanied by housemade whipped Honey Cinnamon and Strawberry Basil Compounded Butters



Choice of one entrée and two sides, accompanied by a mixed green salad, choice of dressing and True Dinner Rolls with Compounded Butter

additional side dish – add 1.99 per guest

For a choice of two entrées, see our Sous Chef Menu | Complimentary tableware included

◆ *Pork*

Classic Ham

A classic honey-glazed pit ham served sliced

French Roasted Pork Loin

Pork loin oven roasted with fresh thyme and rosemary; finished with a caramelized onion pan sauce

◆ *Beef*

Brisket Bordeaux

Bordeaux braised beef with caramelized tomato, onion and garlic ragu, finished with fresh rosemary

Sweet Baby Ray's Smoked Meat Loaf

Served with a classic mushroom gravy

◆ *Poultry*

Oven Roasted Turkey Breast

Marinated overnight with our signature houseblend and sage then roasted until perfectly tender and moist

Grilled Pesto Chicken

Marinated; then grilled with a sun-dried tomato garlic sauce



◆ *Classics*

Turkey Roulade En Croute

Housemade honey-kissed cornbread stuffing and fresh herbs wrapped with oven roasted turkey in a flaky pastry dough and napped with traditional pan gravy

Traditional Pot Pie

Traditional housemade pot pies with garden peas, baby carrots, fresh celery, garlic and vidalia onions in a creamy sauce with your choice of

*Oven Roasted Chicken
 Oven Roasted Turkey
 Smoked Pork Loin
 Smoked Beef Brisket*

Eggplant Parmesan

Breaded, seasoned and lightly fried. Then topped with housemade marinara and finished with mozzarella and parmesan cheeses; baked until golden brown



DESIGN A 'TRUE' HOLIDAY MENU • Minimum 20 Guests
Sous Chef – \$12.99 per guest

Choice of two entrées, two sides, one salad and True Dinner Rolls with Compounded Butter

additional side dish – add 1.99 per guest | additional entree choice - add 2.99 per guest

Complimentary tableware included

♦ *Pork*

Sweet Baby Ray's Ham

Seasoned with our signature barbecue rub, smoked until caramelized and served with a housemade Smokey Sweet Apple Barbecue Sauce

True Cuisine Ham

Rubbed with brown sugar, allspice, ginger, garlic and orange zest, then served with our stone-ground mustard and orange honey glaze

French Roasted Pork Loin

Pork loin oven roasted with fresh thyme and rosemary; finished with a caramelized onion pan sauce

Cajun Spiced & Blackened Ham

Prepared with our signature Cajun spice blend; cold smoked then oven roasted.

♦ *Beef*

Beef Tri-Tip

Coriander, sea salt and espresso rubbed then oven roasted to a perfect medium; served in a natural pan jus with a caramelized onion glaze

Sweet Baby Ray's Smoked Meat Loaf

Served with a classic mushroom gravy

Brisket Bordeaux

Bordeaux braised beef with caramelized tomato, onion and garlic ragu, finished with fresh rosemary

♦ *Poultry*

Sweet Baby Ray's Turkey Breast

Seasoned with our signature barbecue rub and left to rest overnight, then smoked over hickory and served with a choice of traditional turkey gravy or Sweet Baby Ray's Barbecue Sauce

True Cuisine Turkey Breast

Seasoned with a classic rub of thyme, sage and rosemary then oven roasted and served with our traditional turkey gravy

Chicken Roulade

Boneless breast of chicken; stuffed with sauteed onions, spinach and ricotta in a white wine garlic sauce

Grilled Pesto Chicken

Marinated; then grilled with a sun-dried tomato garlic sauce

Oven Roasted Turkey Breast

Marinated overnight with our signature houseblend and sage then roasted until perfectly tender and moist

♦ *Classics*

Roulade En Crouste

Housemade honey-kissed cornbread stuffing and fresh herbs wrapped with your choice of house prepared meat in a flaky pastry dough and napped with traditional pan gravy. Your choice of

*Oven Roasted Turkey
Oven Roasted Chicken
Smoked Pork Loin
Smoked Beef Brisket*

New England Pot Pie

Petite shrimp, lump crabmeat, flaky white fish, caramelized onions, red potatoes, fresh herbs and white wine butter sauce

Traditional Pot Pie

Traditional housemade pot pies with garden peas, baby carrots, fresh celery, garlic and vidalia onions in a creamy sauce with your choice of

*Oven Roasted Chicken
Oven Roasted Turkey
Smoked Pork Loin
Smoked Beef Brisket*

Eggplant Parmesan

Breaded, seasoned and lightly fried. Then topped with housemade marinara and finished with mozzarella and parmesan cheeses; baked until golden brown





DESIGN A 'TRUE' HOLIDAY MENU • Minimum 20 Guests
Top Chef – \$15.99 per guest

Choice of two entrées, two sides, one salad and True Dinner Rolls with Compounded Butter

additional side dish – add 1.99 per guest | additional entree choice - add 3.99 per guest

Complimentary tableware included

◆ *Pork*

Norman Rockwell Ham

Timeless & traditional; spiral sliced ham with a sweet and delicate brown sugar and pineapple glaze. Served with decorative pineapple rings and maraschino cherries.

Sweet Baby Ray's Ham

Seasoned with our signature barbecue rub, smoked until caramelized and served with a housemade Smokey Sweet Apple Barbecue Sauce

True Cuisine Ham

Rubbed with brown sugar, allspice, ginger, garlic and orange zest, then served with our stone-ground mustard and orange honey glaze

French Roasted Pork Loin

Pork loin oven roasted with fresh thyme and rosemary; finished with a caramelized onion pan sauce

Cajun Spiced & Blackened Ham

Prepared with our signature Cajun spice blend; cold smoked then oven roasted

◆ *Beef*

New York Strip Loin

Cooked to a perfect medium and wrapped in flaky pastry dough; served with caramelized onions and roasted portobello mushrooms in a demi glaze

Beef Tri-Tip

Coriander, sea salt and espresso rubbed then oven roasted to a perfect medium; served in a natural pan jus with a caramelized onion glaze

Sweet Baby Ray's Smoked Meat Loaf

Served with a classic mushroom gravy

Brisket Bordeaux

Bordeaux braised beef with caramelized tomato, onion and garlic ragu, finished with fresh rosemary

◆ *Poultry*

Cajun Deep-Fried Turkey Breast

Injected with Cajun butter and rubbed with Cajun seasoning then deep-fried until golden brown and crispy and served with our savory Creole turkey gravy

Sweet Baby Ray's Turkey Breast

Seasoned with our signature barbecue rub and left to rest overnight, then smoked over hickory and served with a choice of traditional turkey gravy or Sweet Baby Ray's Barbecue Sauce

True Cuisine Turkey Breast

Seasoned with a classic rub of thyme, sage and rosemary then oven roasted and served with our traditional turkey gravy

Chicken Roulade

Boneless breast of chicken; stuffed with sauteed onions, spinach and ricotta in a white wine garlic sauce

Grilled Pesto Chicken

Marinated; then grilled with a sun-dried tomato garlic sauce

Oven Roasted Turkey Breast

Marinated overnight with our signature houseblend and sage then roasted until perfectly tender and moist

◆ *Classics*

Roulade En Crouste

Housemade honey-kissed cornbread stuffing and fresh herbs wrapped with your choice of house prepared meat in a flaky pastry dough and napped with traditional pan gravy. Your choice of

*Oven Roasted Turkey
Oven Roasted Chicken
Smoked Pork Loin
Smoked Beef Brisket
Seafood (Shrimp, Crab, Flaky White Fish)*

New England Pot Pie

Petite shrimp, lump crabmeat, flaky white fish, caramelized onions, red potatoes, fresh herbs and white wine butter sauce

Traditional Pot Pie

Traditional housemade pot pies with garden peas, baby carrots, fresh celery, garlic and vidalia onions in a creamy sauce with your choice of

*Oven Roasted Chicken
Oven Roasted Turkey
Smoked Pork Loin
Smoked Beef Brisket*

Eggplant Parmesan

Breaded, seasoned and lightly fried. Then topped with housemade marinara and finished with mozzarella and parmesan cheeses; baked until golden brown



Side Selections

Roasted Garlic Mashed Potatoes

Housemade mashed potatoes with roasted garlic

Oven Roasted Red Potatoes

Drizzled with olive oil and house blend seasoning

Buttered Corn

Bourbon Glazed Carrots

Peas & Carrots

Served in butter sauce

Traditional Au Gratin Potatoes

Creamy oven baked thinly sliced potatoes with parmesan and cheddar cheeses

Sweet Potato Casserole

Creamed Spinach

Corn Maque Choux

Cajun style creamed corn with smoked ham, red and green bell peppers and onions; finished with heavy cream

Traditional Herb Stuffing

Honey-Kissed Cornbread Stuffing

Cranberry Sauce

With orange zest and sun-dried cherries

Green Bean Casserole

With mushrooms and crispy onions

Green Beans Amandine

Broccoli, Cauliflower & Cheese Casserole

Baked with creamy cheddar cheese sauce and topped with crisp bread crumbs

Salads

Holiday Bistro Salad

Mixed baby field greens, red wine poached pears, candied walnuts and blue cheese or goat cheese accompanied by our True Bistro Style Balsamic Vinaigrette

Caesar Salad

With croutons and parmesan cheese

Tossed Salad

Lettuce, tomato, cucumber and shredded carrots with ranch and Italian dressing

Breads

*Made from Scratch & Baked Fresh In-House
Served with Housemade Whipped Honey Cinnamon
and Strawberry Basil Compounded Butters*

True Dinner Rolls

Classic Holiday yeast rolls

Honey-Kissed Cornbread

Pumpkin Bread

Uniquely spiced Holiday bread

Deluxe Dessert Platter

\$4.95 per guest 20 guest minimum

Decorated Holiday Cut-Out Cookies

Glazed and decorated classic Holiday sugar cookies

Assorted Holiday Bars

Including pumpkin, pecan, cranberry walnut, chocolate toffee crunch, york mint brownie or butterscotch blondies with Reese's Pieces®

White Chocolate Dipped & Decorated Pretzel Rods

Rolled in crumbled peppermint candy flakes

Mini Eclairs

Custard filled and drizzled in Holiday colors

Chocolate Covered Strawberries

Drizzled in Holiday colors

À la Carte Desserts

Assorted Holiday Bars Platter - 29.95 each

Including pumpkin, pecan, cranberry walnut, chocolate toffee crunch, york mint brownie or butterscotch blondies with Reese's Pieces®

Desserts

Assorted Holiday Cookies Platter - 26.95 each

Including glazed & decorated cut-out cookies, vanilla spritz, ginger, peanut butter blossoms with a chocolate kiss, thumbprint with raspberry or apricot filling or Mexican wedding cookies

Mini Eclairs - 24.99 per dozen, 3 dozen minimum

Custard filled and drizzled in Holiday colors

Chocolate Covered Strawberries - 21.99 per dozen, 3 dozen minimum

Drizzled in Holiday colors

Chocolate Caramel Bread Pudding - 34.99 per half pan

Cinnamon, Cranberry & Pecan Bread Pudding - 49.99 per half pan

Mini Holiday Decorated Cupcakes - 18.00 per dozen, 3 dozen minimum

Choice of chocolate cupcakes with cream filling and chocolate ganache frosting or yellow cupcakes with fudge filling and white butter cream frosting. Decorated with Holiday sprinkles.

Housemade Pie - 17.95 each

Your choice of Apple, Pumpkin or Pecan. 9 inch, 8 slice cut.

Pumpkin Roll - 23.95 each serves 12

Fresh pumpkin sponge cake roll with sweetened cream cheese filling.

Bouche de Noel - 23.95 each serves 12

A traditional yule log with chocolate sponge cake and chocolate buttercream

50 guest minimum
Complimentary tableware included

◆ 18.99

Butlered Hors d'oeuvres

Choose 5 selections, 5 pieces per guest from Group A, B & C

Landscapes

Trio of Crostini

Artichoke Parmesan, Salmon Coulis and Classic Bruschetta with Balsamico and Basil

Fresh Fruit Display

A beautiful and delicious medley of fresh fruit including Sliced Melons, Grapes and Berries

Crudite Display

A colorful assortment of fresh crisp vegetables accompanied by creamy Housemade Dill Dip or our Signature True Cuisine Red Pepper Mousse Dip

Domestic & Imported Cheese Display

A unique variety of flavorful domestic and imported cheeses including Sharp Cheddar, Smoked Gouda, Provolone, Blue, Brie and Havarti served with assorted Crackers and Flatbreads

Housemade Tortilla Chips, Salsa & Guacamole & Housemade Potato Chips, Barbecue Aioli and French Onion Dip

◆ 15.99

Butlered hors d'oeuvres

Choose 5 selections, 8 pieces per guest from Group A & B

Landscapes

Trio of Crostini

Artichoke Parmesan, Salmon Coulis and Classic Bruschetta with Balsamico and Basil

Domestic & Imported Cheese Display

A unique variety of flavorful domestic and imported cheeses including Sharp Cheddar, Smoked Gouda, Provolone, Blue, Brie and Havarti served with assorted Crackers and Flatbreads

Fresh Fruit Display

A beautiful and delicious medley of fresh fruit including Sliced Melons, Grapes and Berries

Crudite Display

A colorful assortment of fresh crisp vegetables accompanied by creamy Housemade Dill Dip or our Signature True Cuisine Red Pepper Mousse Dip

◆ 12.99

Butlered hors d'oeuvres

Choose 4 selections, 4 pieces per guest from Group A

Landscapes

Trio of Crostini

Artichoke Parmesan, Salmon Coulis and Classic Bruschetta with Balsamico and Basil

Domestic & Imported Cheese Display

A unique variety of flavorful domestic and imported cheeses including Sharp Cheddar, Smoked Gouda, Provolone, Blue, Brie and Havarti served with assorted Crackers and Flatbreads

Fresh Fruit Display

A beautiful and delicious medley of fresh fruit including Sliced Melons, Grapes and Berries

Crudite Display

A colorful assortment of fresh crisp vegetables accompanied by creamy Housemade Dill Dip or our Signature True Cuisine Red Pepper Mousse Dip

◆ 9.99

Domestic & Imported Cheese Display

A unique variety of flavorful domestic and imported cheeses including Sharp Cheddar, Smoked Gouda, Provolone, Blue, Brie and Havarti served with assorted Crackers and Flatbreads

Crudite Display

A colorful assortment of fresh crisp vegetables accompanied by creamy Housemade Dill Dip or our Signature Red Pepper Mousse Dip

Fresh Fruit Display

A beautiful and delicious medley of fresh fruit including Sliced Melons, Grapes and Berries

Housemade Tortilla Chips and Salsa & Housemade Potato Chips, Barbecue Aioli and French Onion Dip



'TRUE' COCKTAIL PARTY

50 guest minimum
Complimentary tableware included

◆ 15.99

Butlered Hors d'oeuvres

Choose 5 selections, 8 pieces per guest from Group A & B

Landscapes

Trio of Crostini

Artichoke Parmesan, Salmon Coulis and Classic Bruschetta with Balsamico and Basil

Fresh Fruit Display

A beautiful and delicious medley of fresh fruit including Sliced Melons, Grapes and Berries

Crudite Display

A colorful assortment of fresh crisp vegetables accompanied by creamy Housemade Dill Dip or our Signature Red Pepper Mousse Dip

Domestic & Imported Cheese Display

A unique variety of flavorful domestic and imported cheeses including Sharp Cheddar, Smoked Gouda, Provolone, Blue, Brie and Havartie served with assorted Crackers and Flatbreads

Bar Package includes all Bar Garnish, Ice, Stirrers, Bar Picks, Dram Insurance & Cocktail Napkins
Add Bleu Cheese Stuffed Olives for \$.95 Per Guest | Add Pineapple Juice & Lemonade for \$.50 Per Guest

◆ *Full Standard Bar*

Up to 3 Hours of Service

\$17.99 Per Guest

Up to 4 Hours of Service

\$20.99 Per Guest

Includes

Smirnoff Vodka, Tanqueray Gin, Appleton Estate Rum, Captain Morgan Rum, Johnnie Walker Red Whiskey, Jack Daniel's Whiskey, 1800 Reposada Tequila, Miller Lite, Mille Genuine Draft, Sam Adams, Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Triple Sec, Rose's Lime Juice, Grenadine, Orange Juice, Cranberry Juice, Grapefruit Juice, Bloody Mary Mix, Sweet 'n Sour Mix, Sweet Vermouth, Dry Vermouth, Water Bottles

Choice of 3 Canyon Road Winery Varietals

Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir

Add an Additional Varietal for \$1.00 Per Guest

Note: The above price is based on the agreed upon hours of beverage service. All leftover beverages, opened or unopened, remain the property of Sweet Baby Ray's & True Cuisine. If the event goes over the allotted time, an additional charge of \$4.00 per hour will be charged for the entire guest count.



◆ *Group A*

Petite Potato Cups

With Sour Cream & topped with Minced Scallions, Crumbled Apple Wood Smoked Hickory Bacon & Shredded Cheddar Cheese

Miniature Hot Dogs

Wrapped in Dough accompanied by Yellow Mustard

Stuffed Mushroom Caps

With Creamed Spinach & Bacon topped with Melted Cheddar Cheese

Sugar Snap Peas stuffed with Boursin Cheese

Potato Skins

With Cheddar & Bacon Bits

BBQ, Sweet n' Sour, Swedish or Italian Meatballs

Served on Frill Picks

Spanikopita

Phyllo Triangles stuffed with Spinach and Feta Cheese, drizzled with Feta-infused Extra-Virgin Olive Oil

Artichoke Parmesan Puff

White Bean & Roasted Garlic Hummus

Served on an Herb Toasted Pita Triangle

Petite Quiche Lorraine selections include

Lorraine

Apple Wood Smoked Hickory Bacon, Caramelized Onion & Gruyere Cheese

Broccoli & Cheddar

Roasted Vegetable & Smoked Mozzarella

◆ *Group B*

Smoked Chicken Quesadillas

Authentic Smoked Chicken & Jalapeno Jack Cheese accompanied by Smoked Tomato Salsa

Jerk Chicken Skewers

Served on a Bamboo Knot Pick accompanied by Mango Cilantro Dipping Sauce

Sweet Baby Ray's Pulled Pork

Served in a Jalapeno Corn Muffin garnished with Chopped Parsley

Puff Pastry Kisses selections include

Brie, Pecans, Brown Sugar & Butter

Brie & Raspberry Preserves

Brie & Apricot Preserves

Brie & Sweet and Spicy Tomato Jam

Brie & Pear Quesadillas

With a dollop of Cinnamon Creme Fraiche

Naan Pizza Bites selections include

Mediterranean

Cumin Spiced Chicken, Mediterranean Spiced Sauce, Kalamata Olives, Sun-Dried Tomatoes & Feta Cheese, Fresh Spinach Chiffonade & Balsamico Drizzle on a Whole Wheat Naan Pizza Crust

Viva Italiano Pizza

Fresh Roma Tomato, Grilled Eggplant, Zesty Pizza Sauce and Mozzarella Cheese drizzled with Basil Pesto, topped with Fresh Cracked Pepper on a Garlic Naan Pizza Crust

Pulled BBQ Pork Pizza

Sweet Baby Ray's Famous Pulled Pork and Original Barbecue Sauce, complimented by Caramelized Onions and Monterey Jack Cheese on Whole Wheat Naan Pizza Crust

Asian Chicken Pizza

Five Spice Grilled Chicken, Baby Spinach, Red Bell Pepper, Bean Sprouts, Scallion and Hoisin Sauce, topped with Mozzarella Cheese on a Whole Wheat Naan Crust

True Crostini

Freshly toasted Crostini brushed with Olive Oil & topped with Goat Cheese, Plum Tomato & Pesto

Stuffed Mushroom Caps

With Italian Sausage & Bechamel topped with Parmesan Cheese

Wild Mushroom and Brie Quesadillas

Accompanied by Smoked Tomato Salsa

Lemon Thyme Chicken Skewers

Served on a Bamboo Knot Pick accompanied by Citrus Aioli

Vegetable Egg Rolls

Accompanied by Sweet n' Sour & Hot Mustard Sauces

Belgium Endives

Piped with Boursin Cheese & Dried Cranberries

Mushroom Vol au Vent

Succulent mix of Wild & Button Mushrooms blended with creamy Fontina Cheese garnished with Chopped Parsley

Coconut Chicken Bites

Accompanied by Sweet & Spicy Tomato Jam

◆ *Group C*

White Cheddar Mac n' Cheese

Served in a Parmesan Frico Cup

Wild Mushroom Arancini

Bite Size Wild Mushroom Risotto stuffed with Mozzarella Cheese & Fried Golden Brown

Chicken & Waffles

Fried Chicken Tenders set atop a Belgian Waffle drizzled with Maple Syrup

California Maki Rolls

Accompanied by Soy, Wasabi & Pickled Ginger

Salata Caprese Stack

Thinly Sliced Cherry Tomato layered with Fresh Mozzarella set in a Miniature Parmesan Frico Cup drizzled with Pesto & Balsamico

Sweet Baby Ray's Chopped Brisket Muffin

Served in a Jalapeno Corn Muffin garnished with Chopped Parsley

Wings ~ Buffalo, Barbecue, Hoisin Chili

With Ranch & Bleu Cheese Dips & Celery Sticks

Sun-Dried Tomato, Caramelized Onion & Chevre Tart

Mini Mug Shot of Housemade Soup selections include

Corn Chowder

garnished with a Bruinoise of Sauteed Red Pepper

Roasted Tomato Soup

garnished with a Mini Grilled Cheese Triangle

Butternut Squash Soup

Buffalo Chicken Mini Eggrolls

Filled with Diced Buffalo Chicken, Bleu Cheese, Black Beans & Corn accompanied by Ranch Dressing

Pork or Vegetable Mini Eggrolls

Served with Sweet n' Sour & Hot Mustard Sauces



'TRUE' HOLIDAY A LA CARTE

Entree Selections

Sweet Baby Ray's Smoked Turkey - 59.95 per whole boneless breast, 9lb. avg.

Seasoned with our Signature Barbecue Rub and left to rest overnight, then smoked over hickory and served with a choice of Traditional Turkey Gravy or Sweet Baby Ray's Barbecue Sauce

True Cuisine Classic Oven Roasted Turkey - 59.95 per whole boneless breast, 9lb. avg.

Seasoned with a Classic Rub of Thyme, Sage and Rosemary then oven roasted and served with our Traditional Turkey Gravy

Sweet Baby Ray's Cajun Deep Fried Turkey - 59.95 per whole boneless breast, 9lb. avg.

Injected with Cajun Butter and rubbed with Cajun Seasoning then deep fried until golden brown & crispy and served with our savory Creole Turkey Gravy

Norman Rockwell Ham - 59.95 per ham, 8-10lb. avg.

Spiral sliced Ham with a sweet and delicate Brown Sugar and Pineapple Glaze. Served with decorative Pineapple Rings and Maraschino Cherries

Sweet Baby Ray's Ham - 49.95 per ham, 8-10lb. avg.

Seasoned with our Signature Barbecue Rub, smoked until caramelized and served with a Housemade Smokey Sweet Apple Barbecue Sauce

True Cuisine Ham - 49.95 per ham, 9.8-10lb. avg.

Rubbed with Brown Sugar, Allspice, Ginger, Garlic and Orange Zest, then served with our Stone-Ground Mustard and Orange Honey Glaze

Traditional Pot Pie - 14.95

Traditional housemade Pot Pies with Garden Peas, Baby Carrots, Celery, Garlic & Vidalia Onion in a creamy sauce with your choice of Roasted Chicken, Smoked Turkey, Smoked Pork Loin, Smoked Beef Brisket or New England Seafood

Side Selections

Roasted Garlic Mashed Potatoes - 24.95 per half pan

Housemade mashed potatoes with roasted garlic

Oven Roasted Red Potatoes - 24.95 per half pan

Drizzled with olive oil and house blend seasoning

Buttered Corn - 24.95 per half pan

Bourbon Glazed Carrots - 24.95 per half pan

Peas & Carrots - 24.95 per half pan

Served in butter sauce

Traditional Herb Stuffing - 24.95 per half pan

Honey-Kissed Cornbread Stuffing - 24.95 per half pan

Traditional Au Gratin Potatoes - 29.95 per half pan

Creamy oven baked thinly sliced potatoes with parmesan and cheddar

Corn Maque Choux - 29.95 per half pan

Cajun style creamed corn with smoked ham, red and green bell peppers and onions; finished with heavy cream

Sweet Potato Casserole - 29.95 per half pan

Creamed Spinach - 29.95 per half pan

Green Bean Casserole - 29.95 per half pan

With mushrooms and crispy onions

Green Beans Amandine - 29.95 per half pan

Broccoli, Cauliflower & Cheese Casserole - 29.95 per half pan

Baked with creamy cheddar cheese sauce and topped with crisp bread crumbs

Cranberry Sauce - 9.95 per quart

With orange zest and sun-dried cherries

Salads

Holiday Bistro Salad - 35.95

Mixed baby field greens, red wine poached pears, candied walnuts and bleu cheese or goat cheese accompanied by our True Bistro Style Balsamic Vinaigrette

Caesar Salad - 28.95

With croutons and parmesan cheese

Tossed Salad - 28.95

Lettuce, tomato, cucumber and shredded carrots with ranch and Italian dressing

Breads

Made from Scratch & Baked In-House
Served with 1 Pint Each Whipped Honey Cinnamon & Strawberry Basil Compounded Butters
3 dozen minimum per type

True Dinner Rolls - 29.95 per 3 dozen

Classic Holiday yeast rolls

Honey-Kissed Cornbread - 11.95 per dozen

Pumpkin Bread - 12.95 per loaf



Desserts

Deluxe Dessert Platter

\$4.95 per guest 20 guest minimum

Decorated Holiday Cut-Out Cookies

Glazed and decorated classic Holiday sugar cookies

Assorted Holiday Bars

Including pumpkin, pecan, cranberry walnut, chocolate toffee crunch, york mint brownie or butterscotch blondies with Reese's Pieces®

White Chocolate Dipped & Decorated Pretzel Rods

Rolled in crumbled peppermint candy flakes

Mini Eclairs

Custard filled and drizzled in Holiday colors

Chocolate Covered Strawberries

Drizzled in Holiday colors

Ala Carte Desserts

Assorted Holiday Bars Platter - 29.95 each

Including pumpkin, pecan, cranberry walnut, chocolate toffee crunch, york mint brownie or butterscotch blondies with Reese's Pieces®

Assorted Holiday Cookies Platter - 26.95 each

Including glazed & decorated cut-out cookies, vanilla spritz, ginger, peanut butter blossoms with a chocolate kiss, thumbprint with raspberry or apricot filling or Mexican wedding cookies

Mini Eclairs - 24.99 per dozen, 3 dozen minimum

Custard filled and drizzled in Holiday colors

Chocolate Covered Strawberries - 21.99 per dozen, 3 dozen minimum

Drizzled in Holiday colors

Chocolate Caramel Bread Pudding - 34.99 per half pan

Cinnamon, Cranberry & Pecan Bread Pudding - 49.99 per half pan

Mini Holiday Decorated Cupcakes - 18.00 per dozen, 3 dozen minimum

Choice of chocolate cupcakes with cream filling and chocolate ganache frosting or yellow cupcakes with fudge filling and white butter cream frosting. Decorated with Holiday sprinkles.

Housemade Pie - 17.95 each

Your choice of Apple, Pumpkin or Pecan. 9 inch, 8 slice cut.

Pumpkin Roll - 23.95 each serves 12

Fresh pumpkin sponge cake roll with sweetened cream cheese filling.

Bouche de Noel - 23.95 each serves 12

A traditional yule log with chocolate sponge cake and chocolate buttercream



'TRUE' HOLIDAY PACKAGES • *Minimum 20 Guests*

*Available for 150+ Guests | Please Call for Pricing
Complimentary tableware included*

◆ *Buddy the Elf*

Turkey En Croute

Oven roasted Turkey Breast wrapped around Honey-Kissed Cornbread Stuffing, wrapped in Pastry Dough and baked until golden brown. Napped in traditional Pan Gravy

Roasted Garlic Mashed Potatoes

Tossed Salad

Lettuce, Tomatoes, Cucumber and Shredded Carrots with Ranch and Italian Dressings

Freshly Baked Housemade Yeast Rolls

◆ *Picnic for the Holidays*

Pulled Pork

With Sweet Baby Ray's Barbecue Sauce

Barbecue Chicken

On-the-bone

Housemade Coleslaw

Barbecue Baked Beans

Freshly Baked Mini Buns

Complimentary Bottles of Sweet Baby Ray's Sauce

◆ *Feliz Navidad*

Chicken Fajitas

With Fire Roasted Peppers and Onions

Flour Tortillas

Refried Beans

Mexican Rice

With Tomatoes and Onions

Condiments

Shredded Lettuce, Shredded Cheese, Pico de Gallo and Sour Cream

Red, Yellow & Blue Housemade Corn Tortilla Chips

Accompanied by Housemade Chunky Salsa

