

Holiday Menu

Traditional Southern Holiday

Orange Rosemary Brined Turkey Breast

Breast of turkey brined overnight in an orange and rosemary brine then oven roasted, draped with orange cranberry chutney

Jack Daniels Twice Smoked Ham

Boneless pit ham draped with bourbon apricot glaze

Mashed Yukon Gold

Whipped with butter and cream, served with turkey gravy

Green Bean Provencal

Tossed with blistered grape tomatoes

Mac & Cheese

An upscale rendition of a classic favorite made with our jalapeno cheese sauce

Served with fresh-baked dinner rolls, cranberry sauce, sweet and unsweet iced tea, and water

\$20 per guest

Make it Even More Spectacular by Turning the Turkey and Ham into a Carving Station



Orange Rosemary Brined Turkey Breast



Brisket Breakfast Tacos



Funky Monkey French Toast Casserole

Brunch Fiesta

Breakfast Taco Action Station

Brisket Breakfast Tacos

Shredded beef brisket tucked in a flour tortilla with scrambled eggs, topped with pico de gallo and cotija cheese

Pollo Asado Breakfast Tacos

Pollo asado and scrambled eggs in a flour tortilla, topped with pico de gallo and cotija cheese

Served with

Breakfast Potatoes

Tossed with basil pesto sauce

Funky Monkey French Toast Casserole

Made with banana nut bread and topped with caramel sauce and candied pecans

Also served with orange juice and water

\$22 per guest - minimum guest count of 50

for the Brunch Fiesta

Bella Italia

Grilled Chicken Alfredo

Grilled chicken tossed in a Parmesan cream sauce

Pasta Ragu

Cabernet braised shredded beef and Italian sausage in a San Marzano marinara spooned over a bed of pasta

Tuscan Vegetables

A rainbow of vegetables including zucchini, yellow squash, carrots, bell peppers, and green beans seasoned with oregano, thyme, and olive oil

Served with Caesar salad, garlic bread, sweet and unsweet iced tea, and water

\$20 per guest



Grilled Chicken Alfredo

Bella Italia

Add Italian Passed Hors d'Oeuvres for a
Pre-Dinner Cocktail Hour

Mini Italian Meatballs \$11.50/dozen

Handmade beef and sausage meatballs
slow-simmered in San Marzano marinara
sauce and served over cheesy polenta



Mini Italian meatballs

Basil Pesto Tortellini Pick \$11.50/dozen

Cheese tortellini tossed in a basil pesto
sauce



Caprese Pipette

Caprese Pipettes \$17/dozen

Fresh mozzarella, heirloom tomato, and
fresh basil on a pipette filled with aged
balsamic

Antipasto Skewer \$16/dozen

With pepperoni, salami, tomato, and
provolone cheese



Truffle Cream Tortellini Pick

Truffle Cream Tortellini Pick

\$11.50/dozen

Cheese tortellini with truffle cream sauce

Mediterranean Oasis

Mediterranean Brisket

Marinated in savory seasonings and slow-braised until fork tender, finished with pomegranate molasses and crushed pistachio

Grilled Greek Chicken Kebabs

Chicken skewers of succulent chicken pieces marinated in a blend of Mediterranean flavors including olive oil, lemon juice, garlic, oregano, and yogurt.

Basmati

Topped with dried fruit and toasted nuts

Roasted Broccolini with Harissa Oil

Drizzled with olive oil infused with sweet harissa pepper

Served with Greek salad, fresh-baked dinner rolls, sweet and unsweet iced tea, and water

\$24 per guest



Grilled Greek Chicken Kabobs

Mediterranean Oasis

Add a Dip Bar for Cocktail Hour

Labne

Yogurt cheese drizzled with Agrumato, an extra virgin olive oil pressed with lemon, and served with pita bread

Loaded Hummus

Topped with marinated feta, pepperoncini peppers, diced tomatoes, olives, and garlic infused olive oil

Muhammara

A pepper dip made with ground walnuts, fresh tomatoes and onions, and spices like cumin and coriander, then topped with a drizzle of pomegranate molasses, served on a toasted crostini

\$6 per guest



Labne



Loaded Hummus

Taco Bout A Great Party!

Street Taco Action Station (choose two options)

Shredded Brisket Tacos

Slow-braised beef brisket in a flour tortilla topped with cilantro lime slaw, fresh pico do gallo, and cotija cheese

Pollo Asado Tacos

Chicken marinated in orange and lime juices and savory spices and grilled, served in a flour tortilla topped with cilantro lime slaw, pico de gallo, and cotija cheese

Pork Carnitas Tacos

Shredded cola-braised pork butt on a warm tortilla topped with chimichurri sauce, fresh pico de gallo, and sliced avocado



Shredded Brisket Tacos

Saco Bout A Great Party!

Served with

Cilantro Lime Rice

Fluffy white rice with a splash of lime juice and fresh cilantro

Spicy Beans

Pinto beans flavored with bell peppers, onions, and just a kick of jalapeno peppers – not too hot but definitely packed with flavor

Cheese Dip

Our creamy white cheese dip is flavored with fresh cilantro and just a touch of mild chile peppers and jalapeno peppers

Salsa

Made with fresh cilantro, garlic, onions, and spices with just a kick of jalapenos



Cilantro Lime Rice

\$22 per guest

Carving Station

Your choice of one of the following

Herb-Crusted Slow-Roasted Prime Rib Carving Station Your Choice of 8 oz. or 10 oz. Servings

Black Angus Choice prime rib crusted in rosemary, black peppercorns, and fresh garlic, slowly roasted to a perfect medium rare



Herb-Crusted Slow-Roasted Prime Rib

Smoked Beef Tenderloin Carving Station Your Choice of 6 oz. or 8 oz. Servings

Black Angus Choice beef tenderloin lightly seasoned and then applewood smoked to medium rare, draped with pan jus



Smoked Beef Tenderloin

Served with

Yukon Gold Twice Baked Potato Casserole

Buttery Yukon Gold potatoes blended with butter and cream, shredded cheddar, green onions, and crispy bacon crumble

Roasted Broccolini

Lightly seasoned and roasted with extra virgin olive oil



Roasted Broccoli

Also served with fresh-baked dinner rolls, sweet and unsweet iced tea, and water

Market Price per guest



Stuffed Acorn Squash

Vegetarian Option

Spinach Artichoke Stuffed

Portobello \$22

Stuffed with spinach, artichoke hearts, sun-dried tomatoes, feta, and Parmesan cheeses, and drizzled with balsamic glaze

Vegan Option

Stuffed Acorn Squash \$19

This vegan dish features P. Allen Smith's Ralston Farms' Harvest Blend Rice combined with fresh sauteed vegetables including chickpeas, spinach, peppers and corn along with dried cranberries and toasted walnuts all stuffed inside a roasted acorn squash and drizzled with a vegan cucumber aioli