Traditional Holiday Buffet Meal

ENTREES

Sliced Hot, Fresh Turkey Breast

Your Choice of our Signature Bourbon & Thyme Smoked
or Basic Oven-Roasted
Both Served with Cranberry Chutney & Traditional Gravy

&

Apple Cider Glazed Ham with Candied Pecans

Ham Served Room Temperature on a Platter
unless requested to be Served Hot

Yeast Rolls
with Butter

CHOICE OF THREE SIDES

Tossed Garden Salad
with Balsamic Vinegar & Ranch Dressing

Caesar Salad

Roasted Sweet Potato Salad

Fresh Cut Fruit

Smashed Potatoes

Au Gratin Potatoes

Creamy Gouda Macaroni & Cheese

Carolina Wild Rice

Homemade Dressing

Fall Root Vegetable Medley

Brown Sugar Glazed Brussels Sprouts
with Candied Pecans

Homestyle Squash Casserole

Steamed Broccoli

Fresh Green Beans with Shoepeg Corn

Oven Roasted Vegetables

CHOICE OF DESSERT

Deluxe Desserts

Classic Carrot Cake

Egg Nog Pound Cake

Peppermint Chocolate Fudge Cake

Death by Chocolate Cake

Black Forest Cherry Trifle

Classic Desserts

Fresh Cut Fruit

Pick Up Sweets chioce of 3:

Cranberry Orange Bar
Raspberry White Chocolate Blondie
Pumpkin Spice Bar
Double Chocolate Chip Brownie

Assorted Homemade Cookies chioce of 3:

Pumpkin Chocolate Chip
Snickerdoodle
Red Velvet
Gingerbread

Sticky Toffee Pudding

Entrees, Three Sides & Deluxe Dessert:
$23 Per Person ++

Entrees, Three Sides & Classic Dessert:
$20 Per Person ++

Add $4 Per Person When Served After 3pm

Disposable Plates and Utensils Can be Included Upon Request.
Delivery Fee and Guest Count Minimums will Apply. Ask About our Special Rates for 150+ Guests.
Dates Subject to Availability