



ALL OCCASIONS CATERING

2026 HOLIDAY MENU

\$24.95 PER PERSON

Meal includes choice of 1 entree, 2 sides, 1 salad, rolls and butter, and one dessert. \$1.50 per person to add on lemonade and iced tea. Table Service is not included.

ENTREES

**Orange & Cranberry Glazed Chicken Breast
Chicken Breast with Sundried Tomato and Basil Cream Sauce
Chicken Cordon Bleu with Dijon Cream Sauce on the Side
Traditional Sliced Turkey Roast
Baked Ham with Pineapple Brown Sugar Glaze
Veal Ossobuco
Salmon with Lemon Dill Cream Sauce**

SIDES

**Cornbread Dressing
Mashed Potatoes and Gravy
Sweet Potato Casserole
Dauphinoise Potatoes
Green Beans Almondine
Sweet Corn Casserole
Roasted Baby Carrots**

**Roasted Brussels Sprouts
with Bacon and Bleu Cheese
Crumbles
Steamed Asparagus with
Garlic Lemon Butter
Harvest Rice Pilaf
(cranberries and almonds)**

SALADS

**Classic Caesar
Mixed Greens with Cranberries, Walnuts, Bleu
Cheese, and Raspberry Vinaigrette
Garden Salad with Assorted Dressings**

DESSERT

**Dutch Apple Pie
Pecan Pie
Peppermint Cheesecake
Cheesecake with Cherry Topping
Cherry or Apple Strudel**

