



# THE HOLIDAY BRUNCH MENU 2021

**\$15.00 PER PERSON**

Person price includes disposable plates, napkins and cups.

**15 PERSON MINIMUM**

Staff, linens and chafing dishes can be provided at additional charges-please call for pricing.



**Sausage Egg & Cheese Casserole**

**Assorted Scones: Chocolate Chip, Cranberry Orange & Caramel Walnut**

**Country Ham on Garlic Cheddar Biscuit with Brown Sugar**

**Maple Pepper Bacon**

**Fresh Fruit Salad**

## **Additional Upgrades**

**Assorted Breakfast Breads: Sweet Potato, Chocolate Chip, Lemon - \$ 2.00 Per Person**

**Assorted Miniature Muffins - \$ 2.00 Per Person**

**Maple Pepper Bacon - \$ 2.00 Per Person**

**Savory Sausage Patties - \$ 2.00 Per Person**

**Juice - \$ 9.50 Per Gallon**

**Individual Bottles of Juice - \$ 2.25 Per Bottle**

**Coffee - \$ 15.00 Per Carafe [ Serves 8-10 ]**

**Grande Coffee - \$ 22.00 Per Carafe [ Serves 12-15 ]**



# CREATE YOUR OWN HOLIDAY BUFFET MENU 2021

**Lunch: \$ 13.50 Per Person**

**Dinner & Weekend: \$ 17.50 Per Person**

Per person price includes disposable plates, flatware, napkins and cups.

**15 PERSON MINIMUM**

Staff, linens and chafing dishes can be provided at additional charges- please call for pricing.



## **Choice of Salad: (Pick One)**

Seasonal Green Salad with Dried Cranberries

Candied Walnuts - Citrus Vinaigrette Dressing

Baby Greens with Fresh Strawberries, Feta Cheese

Candied Walnuts, Strawberry Vinaigrette Dressing

## **Choice of Sides: (Pick One)**

Cornbread Stuffing

Redskin Mashed Potatoes

Green Bean Almondine

Sautéed Vegetable Medley

Green Bean Casserole

Roasted Sweet Potatoes

Rosemary Roasted Red Potatoes

Roasted Brussel Sprouts with Bacon & Balsamic Glaze

(Dinner Rolls with Butter are Included)

## **Choices of Dessert: (Pick One)**

Pecan Pie

Assorted Miniature Desserts

Peppermint Cheesecake

Red Velvet Cake Squares with Cream Cheese Frosting

and Red Sugar Crystals

## **Choice of Entrée: (Pick One)**

Roasted Pork Loin with Fig & Port Wine Sauce

Virginia Baked Ham with Brown Sugar Glaze

Slow Roasted Turkey with Homemade Gravy & Cranberry Sauce

Slow Roasted Rosemary Roast Beef

with Mushroom Demi Glaze

Chicken Breast Stuffed with Bacon & Gouda,

Topped with Pesto Cream

Smothered Pork Loin with Marsala Gravy

## **Choices of Beverage: (Pick One)**

Lemonade

or

Sweetened and Unsweetened Tea

## **Additional Upgrades**

Additional Side - \$2.50 Per Person

Additional Entrée - \$3.50 Per Person

Additional Dessert - \$2.00 Per

Person Holiday Punch - \$15.00 Per

Person (Serves Approximately 20

People)

**Info@catering-by-design.com**

**Phone: (919) 481-2366**



# **HOLIDAY HORS D' OEUVRES MENU 2021**

**\$26.00 PER PERSON**

Per Person price includes disposable plates, napkins and cups.

**15 PERSON MINIMUM**

Staff, linens and chafing dishes can be provided at additional charges-please call for pricing.



**Carved Turkey on Hawaiian Rolls with Cranberry Aioli**  
**Imported & Domestic Cheeses with Fruit Garnish and Assorted Crackers**  
**Roasted Red Pepper Chicken Dip with Crispy Crostini and Pita Points**  
**Bacon Wrapped Chicken Bites**  
**Caprese Skewers with Balsamic Drizzle**  
**Petite Crab Cakes with Lemon Aioli**  
**Miniature Beef Wellingtons**

## **Dessert Station**

**Peppermint Cheesecake**  
**Assorted Mini Dessert**  
**Red Velvet & Key Lime Dessert Shooters**

## **Choice of Beverage: (Pick One)**

**Sweetened and Unsweetened Tea**  
**Lemonade**

## **Additional Upgrades**

**Tortellini Pasta with Spinach, Prosciutto and Cream Sauce (\$ 4.00 Per Person)**  
**Cocktail Shrimp with Tangy Cocktail Sauce (\$ 4.00 Per Person)**  
**(2 Shrimp Per Person)**  
**Prime Rib Carving Station with Soft Yeast Rolls (\$ 10.00 Per Person)**  
**(Requires Carver - Please Call For Pricing)**  
**Holiday Punch - \$ 15.00 Per Gallon**  
**(Serves Approximately 20 People)**

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