



## **THE HOLIDAY BRUNCH MENU 2022**

*\$15.00 PER PERSON*

Sausage Egg & Cheese Casserole

Assorted Scones: Blueberry, Chocolate Chunk, Brown Sugar Cinnamon

Country Ham on Garlic Cheddar Biscuit with Brown Sugar

Maple Pepper Bacon

Fresh Fruit Salad

*20 PERSON MINIMUM. Person price includes disposable plates, napkins, flatware and cups. Staff, linens and chafing dishes can be provided at additional charges. Please call for pricing.*

### **ADDITIONAL UPGRADES**

Assorted Breakfast Breads - 2.75 Per Person

*Lemon, Marble Chocolate Chip, Cinnamon Streussel, Orange Poppy Seed*

Assorted Miniature Muffins - \$2.50 Per Person

Maple Pepper Bacon - \$2.50 Per Person

Savory Sausage Patties - \$2.50 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 - \$24.00 Per Carafe (Serves 12-15)





## **CREATE YOUR OWN HOLIDAY BUFFET**

LUNCH: \$14.50 PER PERSON

DINNER & WEEKEND: \$17.50 PER PERSON

15 PERSON MINIMUM. Person price includes disposable plates, napkins, flatware and cups. 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 – Apple Cider Vinaigrette Dressing

### **Choice of Entrée: (Pick One)**

Roasted Pork Loin with Fig & Port Wine Sauce  
Virginia Baked Ham with Orange Glaze  
Slow Roasted Turkey with Homemade Gravy & Cranberry Sauce  
Slow Roasted Rosemary Roast Beef with Mushroom Demi Glaze  
Chicken Breast with Bacon & Gouda Topped with Pesto Cream  
Honey Garlic Glazed Salmon

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

Cornbread Stuffing  
Redskin Mashed Potatoes  
Green Beans with Roasted Red Peppers  
Sautéed Vegetable Medley  
Green Bean Casserole  
Roasted Sweet Potatoes  
Roasted Brussel Sprouts with Bacon & Balsamic Glaze  
Hot Grilled Marinated Vegetables  
[Dinner Rolls with Butter are Included]

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

Lemonade or Sweetened and Unsweetened Tea

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

Pecan Pie  
Assorted Miniature Desserts  
Peppermint Cheesecake  
Red Velvet Cake Squares with Cream Cheese Frosting and Red Sugar Crystals

### **Additional Upgrades**

Additional Item – \$2.50 Per Person  
Additional Entree – \$4.50 Per Person  
Additional Dessert – \$2.50 Per Person  
Holiday Punch – \$15.00 [Serves Approximately 20 People]



# Catering by Design



## **HOLIDAY HOR D' OEUVRES MENU 2022**

\$28.00 PER PERSON

*20 PERSON MINIMUM. Person price includes disposable plates, napkins, flatware and cups. 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**

Raspberry Cheesecake  
Assorted Mini Dessert  
Red Velvet & Key Lime Dessert Shooters

### **CHOICE OF BEVERAGE**

Lemonade or Sweetened and Unsweetened Tea

### **ADDITIONAL UPGRADES**

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

*\*Requires Carver - Please Call for Pricing*