



## **THE HOLIDAY BRUNCH MENU 2023**

**\$16.00 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)





# Catering by Design



## CREATE YOUR OWN HOLIDAY BUFFET

LUNCH: \$14.95 PER PERSON

DINNER & WEEKEND: \$17.95 PER PERSON

25 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 Tomatoes, Cucumbers & Carrots - House 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

Homemade Mac & Cheese

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 2023**

*\$29.00 PER PERSON*

*25 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*