



## HOLIDAY CATERING MENU

### HOLIDAY HORS D'OEUVRES OFFERINGS

#### **\$20 per dozen**

Caprese picks with Mozzarella, cherry tomatoes, basil leaves, and a balsamic glaze

Mozzarella crostini with roasted red bell peppers

Tomato and basil bruschetta

Bacon wrapped dates

Greek lemon chicken skewers

#### **\$27 per dozen**

Jumbo shrimp cocktail

Smoked salmon and cucumber canapes

Bacon wrapped prawns

### DISPLAY PLATTERS

(Serves approximately 25 guests)

Vegetable crudites platter with ranch dipping sauce

**\$65**

Domestic cheese and seasonal fruit platter

**\$80**

Antipasto display with Italian roasted vegetables, cured meats, imported cheeses, olives, marinated mushrooms, hummus, and a toasted pita bread

**\$175**



## **HOLIDAY DINNER MENU**

(Minimum 25 people)

### **OLYMPIC HOLIDAY BUFFET \$29.99**

Served with warm dinner rolls

#### **Salads**

*select one*

Garden salad with diced tomatoes, cucumbers, and carrots

Cranberry spinach salad with cashews and goat cheese

Mixed greens, raspberry, bacon, and blue cheese crumbles

#### **Accompaniments**

*select two*

Green beans almondine with bacon

Harvest rice pilaf

Honey roasted rainbow carrots with dill

Rosemary garlic roasted fingerling potatoes

Roasted mushrooms in a browned butter, garlic, and thyme sauce

Southern candied yams

Garlic mashed potatoes

Asparagus in hollandaise sauce

#### **Entrees**

*select one*

Spiced apple cider glazed turkey breast with herbed gravy

Baked salmon with lemon dill sauce

Apricot glazed carve ham with rosemary and brown sugar

Creamy lemon chicken piccata

Ribeye steak with onion blue cheese sauce

#### **Dessert**

*select one*

Flourless chocolate cake with three berry sauce

Salted caramel cheesecake

Warm apple crisp with house made whip cream



## HOLIDAY DINNER MENU

(Minimum 25 people)

DYES INLET BUFFET \$39.99

Served with warm dinner rolls

### Salads

*select two*

Garden salad with diced tomatoes, cucumbers, and carrots

Cranberry spinach salad with cashews and goat cheese

Mixed greens, raspberry, bacon, and blue cheese crumbles

### Accompaniments

*select three*

Green beans almondine with bacon

Harvest rice pilaf

Honey roasted rainbow carrots with dill

Rosemary garlic roasted fingerling potatoes

Roasted mushrooms in a browned butter, garlic, and thyme sauce

Southern candied yams

Garlic mashed potatoes

Asparagus in hollandaise sauce

### Entrees

*select two*

Spiced apple cider glazed turkey breast with herbed gravy

Baked salmon with lemon dill sauce

Apricot glazed carve ham wit rosemary and brown sugar

Creamy lemon chicken piccata

Ribeye steak with onion blue cheese sauce

### Dessert

*select one*

Flourless chocolate cake with three berry sauce

Salted caramel cheesecake

Warm apple crisp with house made whip cream

### Pie

*select one*

Pumpkin pie with house made whip cream

Pecan pie