



All Occasions Catering

Christmas Menu

Meal includes 1 salad, 1 entrée, 2 sides, and 1 dessert for \$21.95 per person
Additional entrées: \$5 per person
Additional sides: \$3 per person

Entrées

Maple and Bourbon Glazed Airline Chicken Breast

Rosemary and Dijon Roasted Striploin with Shitake
Mushroom Jus

Poached Salmon with Lemon Dill Cream Sauce

Chicken Parmesan with Light Garlic Cream Sauce

Traditional Sliced Turkey Roast

Baked Ham with Pineapple-Brown Sugar Glaze

Traditional Style Roasted Turkey Breast Carving Station

** add on \$5 per person*

Baked Ham with Pineapple-Brown Sugar Glaze Carving
Station

** add on \$4 per person*

Prime Rib of Beef with Au Jus Carving Station

**add on \$8 per person*

Sides and Salads

Traditional Cornbread Dressing

Mashed Potatoes and Gravy

Sweet Potato Casserole

Medley of Potatoes Au Gratin

Roasted Red Skin Potatoes

Green Beans Almondine

Sweet Corn Casserole

Roasted Brussels Sprouts with Brown Sugar and Pecans

Steamed Asparagus with Garlic Lemon Butter

Harvest Rice Pilaf (cranberries and sliced almonds)

Mixed Greens with Cranberries, Walnuts, Bleu Cheese
Crumbles, and Raspberry Vinaigrette

Traditional Garden Salad with Diced Tomatoes, Shredded
Cheese, Croutons, and Assorted Dressings

Classic Caesar Salad

Tomato, Cucumber, and Onion Salad

Desserts

Eggnog Bread Pudding

Paul Newman Cake

Carrot Cake

Double Layer Pumpkin Pie

Texas Sheet Cake

Fruit Cobbler (Apple, Cherry, or Peach)

Fruit Crisp (Apple, Cherry, or Peach)

Homemade Cheesecake with Assorted Toppings