



ALL OCCASIONS CATERING

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## 2025 HOLIDAY MENU

**\$23.95 PER PERSON**

**Meal includes choice of 1 entree, 2 sides, 1 salad, rolls and butter, and one dessert. \$1.50 per person to add on lemonade and iced tea.**

### ENTREES

**Orange & Cranberry Glazed Chicken Breast  
Chicken Breast with Sundried Tomato and Basil Cream Sauce  
Chicken Cordon Bleu with Dijon Cream Sauce on the Side  
Traditional Sliced Turkey Roast  
Baked Ham with Pineapple Brown Sugar Glaze  
6oz Beef Medallion  
Salmon with Lemon Dill Cream Sauce**

### SIDES

**Cornbread Dressing  
Mashed Potatoes and Gravy  
Sweet Potato Casserole  
Dauphinoise Potatoes  
Green Beans Almondine  
Sweet Corn Casserole  
Roasted Baby Carrots**

**Roasted Brussels Sprouts  
with Bacon and Bleu Cheese  
Crumbles  
Steamed Asparagus with  
Garlic Lemon Butter  
Harvest Rice Pilaf  
(cranberries and almonds)**

### SALADS

**Classic Caesar  
Mixed Greens with Cranberries, Walnuts, Bleu  
Cheese, and Raspberry Vinaigrette  
Garden Salad with Assorted Dressings**

### DESSERT

**Cheesecake with Assorted Syrups  
Paul Newman Cake  
Texas Sheet Cake  
Assorted Pies (Pumpkin, Cherry, and Apple)  
Carrot Cake**

