Holiday Catered Affair Buffet

Create your own holiday buffet menu
$21.95 per guest
(Includes: Entrée, Salad, Sides and Dessert)

**Entrées**
Minimum of 25 guests per selection
Choose one:

- **Sage-Roasted Turkey Breast**
  Cranberry Sauce & Gravy

- **Maple Peach Glazed Ham**
  Fresh Berry Compote

- **Roasted Chicken with Mint & Orange**
  Roast Garlic Jus

- **Bourbon & Brown Sugar Flank Steak**
  (Market Price)

**Vegetarian Options:**
Minimum of 8 guests per selection
Choose one:

- **Grilled Herb Polenta**
  Mushroom Ragout and
  Braised Winter Root Vegetables

- **Roasted Vegetable Orzo Risotto**
  Roasted Zucchini, Red Peppers,
  and Tender Peas, Topped with Parmesan Cheese

**Salads & Sides**
Choose three:

- **Fall Pear and Beet Salad**
  Spring Lettuce, Bleu Cheese, and Walnuts,
  Cider-Dijon Vinaigrette

- **Tossed House Salad**
  Romaine Lettuce, Roma Tomatoes, Cucumbers,
  Shredded Carrots Ranch & Balsamic Vinaigrette

- **Green Bean Casserole**
- **Braised Collard Greens**
- **Steamed Vegetable Medley**
- **Roasted Winter Root Vegetables**
- **Ginger Glazed Carrots**
- **Maple Roasted Butternut Squash**
- **Harvest Wild Rice**
- **Yukon Gold Potato and Sweet Potato Gratin**
- **Cornbread Dressing with Cranberry Sauce**
- **Four Cheese Macaroni and Cheese**
- **Red Bliss Garlic Mashed Potatoes**
- **Sweet Potato Casserole**
Holiday Catered Affair
Buffet Continued

Beverages
Choose one:

Holiday Punch
Cranberry Spritzer

Desserts
Choose one:

Red Velvet Cake
Carrot Spice Cake
Golden Chocolate Layer Cake

Premium Desserts
for Additional charge

White Chocolate Bread Pudding
Bourbon Sauce
($1.25 per person)

Holiday Petit Fours
($1.75 per person)

Pumpkin Cheesecake
($2 per person)

All meals include:
Fresh Baked Artisan Rolls with Butter
Iced Water
High Quality Disposable Service Ware
Complimentary Standard Buffet Linens
For a nominal fee, House and Specialty Linens are available for guest seating tables and High Boys

PUMPKIN CHEESECAKE
Holiday Reception Packages

Our catering department provides high quality plastic serviceware as a standard for all our events. Eco-friendly serviceware or china are available upon request.

Yellow Jacket Reception
$13.50 Per Guest

Fresh Seasonal Fruit Display

Apricot Ginger Cheese Torte
Served with Crostini

Tomato Bread with Manchego & Pesto
Garlic and Olive Oil topped Sourdough Crostini with Fresh Tomatoes, Manchego Cheese, Pesto, and Sea Salt

Harvest Pork Belly
Tender Boneless Pork Belly topped with Pickled Onions, Mustard, Horseradish, and Fresh Crisp Granny Smith Matchsticks.

Cajun Chicken Bites
with Spicy Remoulade Sauce

Crab & Risotto Balls

Buzz Reception

$16.00 Per Guest

Assorted Deviled Eggs
Smoked Salmon, Bacon and Classic

Grilled Vegetables with Balsamic Reduction
Mini Turkey Flatbread with Cranberry Mayo
Turkey, Red Onion and Spring Mix with Cranberry Mayonnaise on an oven-fired Whole Grain Flatbread

Black Currant and Brie Crostini
French Baguette Toast topped with Creamy Brie, Black Currant Jam and Chervil.

Tomato, Vidalia Onion & Goat Cheese Tart
Pastry Crust with Creamy Goat Cheese, Caramelized Onions and Sundried Tomatoes

Curry Seared Scallops with Corn Confetti
Curry seared Scallops over Corn Confetti, festively presented on a Spoon and finished with a touch of Vanilla Crème.

Chipotle Maple Bacon Wrapped Chicken
Succulent Chipotle and Adobo-marinated Chicken Morsels wrapped in a Strip of Bacon and tossed gently in Maple Syrup.
Mediterranean Fusion Reception

$28.95 Per Guest

Prosciutto Wrapped Asparagus
Tender Asparagus rolled in Shaved Prosciutto served with Dipping Sauce

Sundried Tomato Pesto Ciliegine
Cherry size Mozzarella Balls soaked into Pesto and Skewered with Sundried Tomatoes and delicately layered Fresh Basil

Pacific Shrimp Cocktail
Wasabi Grilled Shrimp on delicate Seaweed Salad with Crispy Sesame Wafer and a smattering of Matchstick Red Peppers

Chef Attended Performance Station:
Grilled Greek Chicken Skewer Served as a small plate with Cranberry Rice Salad

Cypess Antipasti Table
An assortment sampler of Cured Meats, Marinated Artichokes, Italian Cheeses, Olives, and Grilled Vegetables

Deconstructed Grilled Pita and Falafel Display
Grilled mini Pita Rounds topped with Falafel, and a Sprinkling of Sundried Tomato Relish

Cannellini Bruschetta with Ricotta Salata and Rosemary Crisp
Light and elegant Lemony Cannellini Beans on Fresh Rosemary Crisps with delicate Shaved Ricotta Salata

Roasted Garlic Hummus and Tzatziki Sauce
Served with Assorted Breads: Grilled Pita Points and Baguette Crisps
Holiday Reception
Chef Tables
(All Selections Require Station Chef)

Carving Stations
All carved items accompanied by Assorted Mini Rolls

Maple Glazed Roast Turkey Breast
Cranberry, Orange Compote, and Creamy Dijon Mustard
$5.99 Per Guest

Brown Sugar Rubbed Pork Loin
Chipotle Mayo, Stone Ground Mustard Sauce, and Creamy Dijon Mustard
$5.99 Per Guest

Oven Roasted Top Round Beef
Horseradish Cream and Roasted Garlic Au Jus
$6.99 Per Guest

Herb Turkey Martini Bar
Roasted Garlic Mashed Potatoes, Creamed Spinach, and Herb-roasted Turkey served with Cranberry Plum Chutney
$4.99 Per Guest

Mac & Cheese Bar
Served in Martini Glasses
traditional Three-cheese White Macaroni and Cheese
MIX INS | select up to four:
Blackened Shrimp
Glazed Ham
Crumbled Bacon
Sautéed Mushrooms
Scallions
Crumbled Bleu Cheese
$6.95 Per Guest

Disposable martini glass is included
Real martini glasses available for additional fee
Let us complement your holiday meal!

Salads
House Salad
Tomatoes & Cucumbers served with Ranch Dressing & Balsamic Vinaigrette (serves 25) $75.00

Mixed Greens Salad
Cranberries, Pecans & Goat Cheese served with Balsamic Vinaigrette (serves 25) $88.00

Entrées
Half pan serves up to 18
Full pan serves up to 35

Traditional Beef Lasagna
$81.00 Half  $157.50 Full

Vegetarian Lasagna
$76.50 Half  $148.75 Full

Sage Roasted Turkey
Half Breast Serves 20 - $55.00
Whole Turkey Breast Serves 40 - $110.00

Glazed Ham (Sliced)
Half Ham Serves 25 - $60.00
Whole Ham Serves 50 - $115.00

Sides
Half pan serves 15
Full pan serves 30

Green Bean Casserole
$41.00 Half  $79.00 Full

Braised Collard Greens
$49.50 Half  $96.25 Full

Orange Glazed Carrots
$41.00 Half  $79.00 Full

Steamed Broccoli
$45.00 Half  $88.00 Full

Cornbread Dressing
$54.00 Half  $105.00 Full

White Cheddar Macaroni & Cheese
$54.00 Half  $105.00 Full

Wild Rice with Cranberries
$41.00 Half  $79.00 Full

Red Bliss Mashed Potatoes with Gravy
$36.00 Half  $70.00 Full

Sweet Potato & Marshmallow Casserole
$41.00 Half  $79.00 Full
Holiday Dessert Selections

Desserts Stations

Village Bakery

Assorted Holiday Petite Desserts
- Pumpkin Cranberry Fudge
- Mocha Bread Pudding in Mini Cups
- Cranberry and Nut Chocolate Bark
- Apple Streusel Tart
- Mini Holiday Cheesecakes
$6.50 Per Guest

Mini Cheesecake Bar
Our most popular mini cheesecake selections: pumpkin, blueberry, NY style and chocolate rice krispy cheesecake served with strawberry topping, whipped cream, and chocolate ganache.
$6.75 Per Guest

S'Mores Station
- Graham Cracker with Toasted Marshmallows, Peanut Butter, Reese's Peanut Butter Cups and Milk Chocolate Bars
$6.25 Per Guest

Southern Style Banana Pudding
$75.00 (serves 25)

Cakes and Pies

Pumpkin Pie
$9.00 (serves 8)

Dutch Apple Pie
$13.00 (serves 8)

9" Round Southern Red Velvet Cake
$21.00 (serves 16)

9" Round Lemon Chiffon Cake
$21.00 (serves 16)

9" Round Carrot Cake
$21.00 (serves 16)

9" Round Chocolate Layer Cake
$21.00 (serves 16)

10" Buche de Noel Yule Log Sponge Roll
Chocolate Cake
$50.00 (serves 12)

Cognac Pumpkin Cheesecake
$46.00 (serves 14)
Pickup and Delivery Options

Delivery and Set up Service:
includes Stainless Steel Chafers,
Standard Buffet Linens,
Disposable Plates, Napkins, Cutlery
(add 10% of total for delivery
China service ware available for nominal fee)

Pick up Service:
Food served in aluminum pans,
plastic bowls, plastic platters
disposable tongs
and disposable serving spoons

Optional Service ware:
Disposable Plates,
Napkins and Cutlery
($1.00 per person)

To order
please contact us at
(404) 894-1542
Or
gatechcatering.catertrax.com