



CATERING MENU

Holiday Menu

TRADITIONAL HOLIDAY FEAST

STANDARD FARE

Herb Roasted Turkey

New England Stuffing

With Celery, Onions and Sage

Kelley's Mashed Potatoes

Giblet Gravy

String Beans or Green Bean Casserole

Cranberry Sauce

Jellied or Whole Berry

Soft Knot Dinner Rolls & Butter

Assorted Pies

Pumpkin, Apple, Pecan or Sweet Potato

SALADS

Field Greens Salad

(Dried Cranberries, Walnuts, Crumbled Blue Cheese & Balsamic Vinaigrette)

Garden Greens Salad

Seven Layer Salad

Greek Salad with Feta Cheese & Pepperoncini

Traditional Caesar Salad with Garlic Croutons

SIDES

Pumpkin, Butternut Squash & Apple Cider Soup

Old Fashioned Candied Yams

Green Bean Casserole

Southern Green Beans / Almondine

Brussels Sprouts with Bacon

4 Cheese Macaroni & Cheese

Gumbo – With Chicken, Smoked Sausage & Shrimp

Greens – Collards and Kale

Buttered Squash Slices – Acorn & Butternut

Savory Squash Casserole – Hubbard Squash, Onion, Butter, Sour Cream, & Parmesan Cheese

Squash & Fruit Bake – Acorn & Butternut Squash, Apples, Pears, Brown Sugar, Walnuts & Butter

Honey Ginger Glazed Baby Carrots

Spaghetti Squash Bake

With Parmesan Cheese, Butter & Dried Cranberries