Holiday Dinner Meny BY CLASSIC CATERING & EVENTS

HORS D'OEUVRES (SELECT THREE OR CHARCUTERIE BOARD)

STUFFED MUSHROOM CAPS

ITALIAN SAUSAGE OR DUXELLES WITH CHEESE & SPINACH

BACON WRAPPED DATES STUFFED WITH BLUE CHEESE

CHICKEN SATAY THAI PEANUT OR PLUM SAUCE

FRESH VEGETABLE DISPLAY HOUSEMADE DILL OR RANCH

OR

CHARCUTERIE BOARD

DISPLAY OF IMPORTED MEAT, CHEESE, BREAD, CRACKERS, FRUIT, ROASTED ALMONDS, OLIVES, HUMMUS, NAAN BREAD

SALAD

(SELECT ONE)

MIDWEST SALAD

MIXED GREENS, DRIED CHERRIES, PECANS, FETA, RASPBERRY VINAIGRETTE

MANDARIN ORANGE SALAD

MIXED GREENS, MANDARIN ORANGE, DRIED CRANBERRIES, WALNUTS, PARMESAN, POPPY SEED VINAIGRETTE

HOUSE SALAD

MIXED SALAD GREENS, GRAPE TOMATOES, CUCUMBERS, ONIONS, ASSORTED DRESSINGS

ACCOMPIED BY ASSORTED ARTISAN ROLLS & BUTTER

BEEF MEATBALLS TANGY BBQ, SWEDISH OR SWEET CHILI SAUCE

BRIE BITES BAKED, CRANBERRY SAUCE

DEVILED EGGS TRADITIONAL, WASABI OR BLT

SHRIMP COCKTAIL COCKTAIL SAUCE, LEMON, CHIVE

ENTRÉES

(SELECT ONE)

CHICKEN NORMANDY ROASTED CHICKEN BREAST, APPLE, ONION, CIDER SAUCE

WILD CAUGHT SALMON MAPLE BACON GLAZE

BEEF MEDALLIONS MARINATED, MIRIN REDUCTION

SQUASH RAVIOLI BROWN BUTTER SAGE SAUCE

SIDES

(SELECT TWO)

MASHED POTATOES BOURSIN CHEESE

RICE PILAF

ROASTED BLEND BRUSSEL SPROUTS, SWEET POTATOES, CARAMELIZED PECANS **NEW POTATOES** PARSLEY BUTTERED

BABY CARROTS GLAZED, SHALLOTS

GREEN BEAN MEDLEY GREEN BEANS, BABY CARROTS, ROASTED RED PEPPER BUTTER

DESSERT

ASSORTED HOLIDAY COOKIES

MENU AVAILABLE FOR GUEST COUNTS OF 15 OR MORE

ADD BOTTLED WATER OR SOFT DRINKS FOR ADDITIONAL CHARGE PER PERSON

MENU AVAILABLE WITH SERVICE STAFF OR AS A DROP OFF MEALS CAN BE UPGRADED FOR AN INDIVIDUALLY PACKAGED PRESENTATION

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