



# 2008 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

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#### 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**