# TRADITIONAL HOLIDAY BUFFET

## $18.75 PER PERSON

*This menu is created with Thanksgiving and Christmas traditions in mind*

### CHOICE OF SALAD

CRANBERRY AND FETA MIXED GREEN SALAD
HOUSE CHOPPED SALAD

### CHOICE OF TURKEY

ROASTED TURKEY AND GRAVY
FRIED TURKEY AND CREOLE GRAVY

### CHOICE OF HAM

CRANBERRY-CIDER GLAZED HAM
BROWN SUGAR HAM

### CHOICE OF THREE SIDES

DECONSTRUCTED RATATOUILLE
SWEET POTATO CASSEROLE
ROASTED VEGETABLES WITH WILTED SPINACH
SMOKED GOUDA AU GRATIN POTATOES
CHEESY SMASHY MASHY POTATOES
CREAMY MASHED POTATOES
GREEN BEANS
MACARONI AND CHEESE
GREEN BEAN ALMONDINE
CORN BREAD DRESSING

### ROLLS

### ADD-ONS

BEVERAGES | $2.25
*Sweet tea and Unsweet tea*
DISPOSABLES | $4.75
BLACKBERRY COBBLER | $2.75
PEACH COBBLER | $2.25

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# HOLIDAY EVENT MENUS

# DINNER BY THE BITE

$24.95 PER PERSON

## CHOICES OF FOUR HOT ITEMS

BUFFALO CHICKEN DIP
BACON WRAPPED BRIE BITES
BACON WRAPPED SCALLOPS
FRIED TURKEY WITH ROLLS AND CONDIMENTS
SPANAKOPITA
FLANK STEAK SKEWERS WITH SWEET TEA DEMI-GLACE
PULLED PORK SLIDERS
GRILLED CHICKEN SATAY
PIMENTO DIP WITH PORK CRACKLIN'S FOR DIPPING
CORNBREAD STUFFING CORQUETTE
RED WINE BRAISED MUSHROOM TARTLET WITH HORSERADISH HAVARTI
BACON WRAPPED DATES WITH JALAPEÑO GOAT CHEESE
MINI BEEF WELLINGTONS
NASHVILLE HOT CHICKEN SLIDERS

## CHOICES OF FOUR COLD ITEMS

CLASSIC TOMATO BRUSCHETTA
HAM, HAVARTI, AND APPLE BUTTER SLIDERS
SMOKED TURKEY AND CRANBERRY MAYO SLIDERS
CHEESE DISPLAY
CHARCUTERIE, OLIVE STATION
CHIPPY DIPPY BAR
PESTO CHEESE TORTE
CUCUMBER TOMATO SALAD
FINGER SIZE DESSERTS

## BEVEREAGES

SWEET TEA • UNSWEET TEA • WATER

## DISPOSABLES | $4.75

# UPSCALE HOLIDAY BUFFET

$26.95 PER PERSON

*An upscale twist on some traditional fall and winter flavors*

## CHOICE OF THREE APPETIZERS | $6.75

BRIE AND WALNUT FILO TART WITH CHERRY CHUTNEY
FRESH MOZZARELLA SKEWERS
BACON WRAPPED SHRIMP
FIG AND BALSAMIC GOAT CHEESE CONE
BACON WRAPPED DATES WITH JALAPEÑO GOAT CHEESE
SAUSAGE BALLS
BACON WRAPPED BLACKENED PRIME RIB BITES
RED WINE BRAISED MUSHROOM TARTLET WITH HORSERADISH HAVARTI
BACON WRAPPED DATES WITH JALAPEÑO GOAT CHEESE

## CHOICE OF SALAD

CRANBERRY AND FETA MIXED GREENS SALAD
BEET AND GOAT CHEESE SALAD
GRANNY SMITH APPLE AND CANDIED PECAN

## CHOICE OF TWO PROTEINS

CHICKEN WELLINGTON
CHERRY-BOURBON BRAISED BEEF
CRANBERRY BRAISED SHORT RIBS
CRANBERRY-CIDER GLAZED HAM
PORK LOIN WITH CRANBERRY-CIDER SAUCE
CHICKEN WITH BACON JAM
APPLE CIDER BRAISED SHORT RIBS
CHICKEN FLORENTINE
CRANBERRY-CIDER GLAZED HAM
MAPLE AND WHOLE GRAIN MUSTARD GLAZED SALMON

## CHOICE OF THREE SIDES

DECONSTRUCTED RATATOUILLE
SMASHY MASHY POTATOES
GREEN BEANS
CRANBERRY WILD RICE
CHEDDAR CHEESE GRITS
ROASTED ROOT VEGETABLE MEDLY
GREEN BEAN ALMONDINE
GARLIC RED SKIN MASHED POTATOES
MACARONI AND CHEESE

## ROLLS

## BEVEREAGES

SWEET TEA • UNSWEET TEA • WATER

## ADD-ONS

FINGER-SIZED DESSERTS | $5.75

*Our signature assortment of mini desserts like mini choclate tarts, mini pecan tarts, pumpkin tarts, and cranberry tarts*

# HOLIDAY BREAKFAST

## $78 PER PACKAGE

*feeds 4-6 people*

**APPLE BUTTER CHEESE TWISTS**
SWEET AND SAVORY APPLE BUTTER WITH GRUYERE TWISTED IN FLAKY PUFF PASTRY

**SAUSAGE BALLS**

**CINNAMON ROLLS**

**BACON, CHEDDAR AND SPINACH QUICHE**

**HASH BROWN CASSEROLE**

# THANKSGIVING DINNER

## $108 PER PACKAGE

*feeds 4-6 people*

**ROASTED TURKEY**

**TURKEY GRAVY**

**CRANBERRY RELISH**

**CREAMY MASHED POTATOES**

**GREEN BEANS**

**CORNBREAD DRESSING**

**ROLLS**

# CLASSIC CHRISTMAS DINNER

## $116 PER PACKAGE

*feeds 4-6 people*

**HOUSE CHOPPED SALAD**

**CRANBERRY-CIDER GLAZED HAM**

**CRANBERRY CIDER SAUCE**

**SWEET POTATO CASSEROLE**

**GREEN BEAN ALMONDINE**

**CHEESY SMASHY MASHY POTATOES**

**ROLLS**

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# HOLIDAY PICK UP MENUS AND ITEMS

# HOW IT WORKS. . .

*Each family meal package feeds 4-6 people with the option of adding on additional a la carte options.*

*Thanksgiving meal packages are available for pick up Tuesday, Nov. 24th, from 10am-5pm, and Wednesday, Nov. 25th, from 10am-3pm.*

*Christmas meal packages are available for pick up Tuesday, Dec. 22nd, from 10am-5pm, and Wednesday, Dec. 23rd, from 10am-3pm.*

*Breakfast packages and a la carte items are available for both Thanksgiving and Christmas pick ups*

*Each package comes with reheating instructions for any and all items necessary.*

**NOW LET US TAKE CARE OF YOU AND YOUR FAMILY THIS HOLIDAY SEASON!**

**ORDER ONLINE THROUGH THE QR CODE BELOW**

# HOLIDAY A LA CARTE ITEMS

*Each appetizer item is per dozen or by the pan designed to feed 4-6 guests, 2-3 pieces per person. For a full appetizer/cocktail party, we recommend choosing 6-8 menu items.*

## BREAKFAST

HASH BROWN CASSEROLE | $25

APPLE BUTTER CHEESE TWISTS | $15
*Sweet and savory apple butter with gruyere, twisted in flaky puff pastry*

BACON, CHEDDAR
AND SPINACH QUICHE | $23

CINNAMON ROLLS | $19
*6 ginormous cinnamon rolls with cream cheese icing*

SAUSAGE BALLS | $19
*15 house-made sausage balls*

## SALADS

HOUSE CHOPPED SALAD | $23

CRANBERRY AND
FETA MIXED GREENS SALAD | $20

## ENTREES

ROASTED TURKEY AND GRAVY | $41

FRIED TURKEY
WITH CREOLE TURKEY GRAVY | $43
*Deep fried turkey breast with rich creole garlic-rosemary gravy*

TURKEY AND GRAVY UPSIDE DOWN
JALAPEÑO CORNBREAD | $24
*Jalapeño cornbread embedded with pulled turkey breast, served with Impressions Catering's turkey gravy*

CRANBERRY BRAISED SHORT RIB | $46
*Braised for 24 hours in a rich cranberry demiglace*

CRANBERRY-CIDER GLAZED HAM | $27.50
*Brown sugar ham glazed with sweet and tangy apple cider cranberry glaze*

BROWN SUGAR HAM | $26

## DESSERTS

MINI CHOCOLATE TARTS | $2.75

MINI PECAN TARTS | $2.25

ASSORTED MINI TARTS |

## SAUCES AND SIDES

CRANBERRY CIDER SAUCE | $10

TURKEY GRAVY | $13

CREOLE TURKEY GRAVY |

CRANBERRY RELISH | $7

SWEET POTATO CASSEROLE | $19

ROASTED VEGETABLES
WITH WILTED SPINACH | $16

CHEESY SMASHY MASHY POTATOES | $22
*Roasted then smashed potato medallions, butter-baked with cheddar cheese*

SMASHY MASHY POTATOES | $18

SMOKED GOUDA AU GRATIN POTATOES | $20

CORN BREAD DRESSING | $16

GREEN BEAN ALMODINE | $27

DECONSTRUCTED RATATOULLIE | $15
*Think sliced zucchini and squash layered withs sun-dried tomato couli, finished with feathered parmesan cheese*

GREEN BEANS | $10

CREAMY MASHED POTATOES | $13

ROLLS | $12

## APPETIZERS

BACON WRAPPED SHIRMP | $18

SMOKED TURKEY
WITH CRANBERRY MAYO SLIDER | $40

HAM, HAVARTI,
AND APPLE BUTTER SLIDERS | $30

BRIE AND WALNUT
FILO TART WITH CHERRY CHUTNEY | $12

WHOLE BEEF TENDERLOIN | $225
*Whole roasted beef tenderloin served with rolls, house-made horsey sauce and creole remoulade. Each tenderloin serves approx. 25 guests*

MAC AND CHEESE BITES | $13

BACON WRAPPED DATES
WITH GOAT CHEESE | $15

PESTO CHEESE TORTE | $16

BUFFALO CHICKEN DIP | $15

SPANAKOPITA | $10