

**exclamations catering & event specialist**  
**Holiday Luncheons**

**HOLIDAY LUNCH BUFFET**  
**(30 or more guests)**

**Salad:** Choice of **one** Salad (add additional salad @ \$3.00 per guest)

- ! Tossed Mixed Green Salad with an Array of Fresh Vegetables with Assorted Dressings
- ! Honey Mustard Brussels Sprout Salad with dried cranberries & chopped pecans, tossed with a sweet honey mustard vinaigrette
- ! Sweet Potato, Butternut Squash & Pecan Salad with Tossed greens and Maple Dressing
- ! Romaine Lettuce with Grape Tomato, Shaved Parmesan, Croutons & Classic Caesar Dressing
- ! Winter Salad – Mixed Greens with Apples, Dried Cranberries and Sugared Walnuts with Champagne Honey Mustard Vinaigrette

**Entrees:** Choice of **one** Entrée

(add an additional entrée for \$6.00 per guest)

- ! Oven Roasted Turkey Breast with Savory Gravy and Cranberry Sauce
- ! Chicken Marsala – with Marsala wine & mushrooms
- ! Lemon Artichoke Chicken
- ! Chicken Charleston with Sweet Roasted Red Pepper Cream Sauce
- ! Oven Roasted Chicken Quarters (bone in)
- ! Tuscany Chicken – grilled pesto chicken with Roma tomatoes and fresh mozzarella
- ! Sicilian Chicken Thighs – roasted with tomatoes & kalamata olives
- ! Smoked Beef Brisket with mopping sauces (tomato & mustard based)
- ! Sliced Oven Roasted Beef with Mushroom Demi Glaze
- ! Seared Flank Steak with Hunters Sauce – mushrooms, shallots, bandy & tomato \*+\$2 per guest
- ! Beef Tenderloin Medallions in Green Peppercorn Sauce \*+\$5.00 per guest
- ! Thinly sliced Oven Roasted Pork Loin with Apple cider gravy & fried apple pieces
- ! Thinly sliced Oven Roasted Pork Loin with Port Wine & sun-dried cherries
- ! Spiced Brown Sugar & Honey Baked Ham
- ! Penne Pasta with Creamy Shrimp Sauce or Roasted Vegetable Marinara Sauces
- ! 3 cheese ravioli tossed with Vodka sauce – topped with shaved parmesan

**Vegetables and Starches:** Choice of **three** total –

(add an additional vegetable or starch @ \$3.00 per guest)

- ! Southern Style Green Beans with apple cured bacon pieces & red potatoes
- ! Green Beans tossed with Kosher Salt, Olive Oil & Sun-dried Tomatoes
- ! exclamations Green Beans with tomatoes, carrots & onion
- ! Winter Squash Casserole with cheese, shredded carrot, sour cream & crispy onions
- ! Citrus Mint & honey-glazed Baby Carrots
- ! Steamed Broccoli, Cauliflower, Carrots with Dill Butter
- ! Mashed Red Potatoes with Butter & Cream
- ! Mashed Potatoes with Garlic & Butter
- ! Oven Roasted Red Potatoes with rosemary, olive oil & kosher salt
- ! Roasted Sweet and Red Potato quarters tossed with olive oil, kosher salt & pepper
- ! Savory Cornbread dressing
- ! Mixed Wild Rice & Cranberry Pilaf
- ! Mashed Sweet Potatoes with Brown Sugar Blueberry topping
- ! exclamations Baked Three Cheese Macaroni

## Gourmet Rolls and Butter

### Holiday Desserts:

Variety of dessert slices

Iced Tea: sweet & unsweet | Water

\$18.95 per guest

### ADDITIONAL NEEDS:

**We all deserve a celebration right now!**

**Let exclamations catering help you celebrate with your holiday lunches!**

**We can help you do it safely!**

***Exclamations catering & event specialists has participated in the Count on Me NC training for all of its staff all in an effort to keep you and your guests safe during this COVID time that we are all experiencing.***

***We can service food in several different ways, depending upon your comfort level***

#### ***Option I.***

***Beautiful Buffet style food.*** All event buffets to be decorated with a holiday theme at no additional charge.

*Food will be placed in pans to be served either by your guests, by your management staff or by our staff (if staffing option is chosen) Exclamations to provide disposable plates, utensils, napkins, cups, etc.*

*@ \$1.95 per guest*

#### ***Option II.***

***All Items will be Pre – Boxed or wrapped individually for guests.*** Items that should be warm will be brought warm in microwave safe containers. Items can also be placed in chafing dishes to keep them warm on a beautiful holiday buffet that represents the appreciation you have for your guests and the presentation that you have come to expect from exclamations catering at **NO ADDITIONAL COST!**

*COVID Style service ware (containers, wrapped plastic ware, etc.) @ \$2.95 per guest.*

#### **Service of event**

***Drop off and Pick up of lunch*** in Greensboro Area: \$50.00, other areas available...just ask!!!

***or***

***exclamations Staffing for your event*** is available upon request.

*Staffing @ \$20.00 per hour per staff person. Clock in, clock out from our commissary in Greensboro.*

*Staff Appreciation for delivery or service staff is not included in pricing.*

*Although it is not expected, it is certainly appreciated by the staff.*

*Additional services can be arranged such as tables, chairs, linens, floral, etc... Just ask!!!*

**6.75% NC Sales Tax on all charges**

**INSPIRATION. CREATIVITY. PASSION**

**336-299-2600**

**[www.exclamationscatering.com](http://www.exclamationscatering.com)**