exclamations catering & event specialist Holiday Luncheons

HOLIDAY LUNCH BUFFET (30 or more guests)

<u>Salad:</u> Choice of <u>one</u> 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) +\$2 per guest

! 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 Whiskey Cream Sauce +\$6.00 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 herb Butter

! Scalloped Potatoes topped with cheese

! Mashed Red Potatoes with Butter & Cream

! 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 & cheese

Gourmet Rolls and Butter

Holiday Desserts:

Variety of dessert slices, cookies, bars

Iced Tea: sweet & unsweet | Water \$19.95 per guest

ADDITIONAL NEEDS:

Let exclamations catering help you celebrate with your holiday lunches! Service ware

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.

@ \$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 @ \$25.00 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

catering & event specialist