



CATERING • EXPRESS • THE YORK

# HOLIDAY MENUS 2018

## ENTREES

### Whole

Whole Prime Rib (13-14 lb avg) 15-18 pple.....	\$30 per lb
Half Prime rib (6 lb avg) 6-8 pple.....	\$32 per lb
dry rubbed, oven roast boneless prime rib served with roasted shallot demi glace	

Whole Tom Turkey (22 lb avg) 20-22 pple.....	\$115
choice of oven roast or butter injected & fried (add \$15) bone in whole turkey with gravy	

Turkey Roast (11 lb avg) 25-30 pple.....	\$130
orange & rosemary brined, or traditional flavors, with gravy	

Brown Sugar Glazed Ham (18 lb avg) 20-23 pple.....	\$175
spiral cut, brown sugar glazed ham	

Whole Roast Pork Loin (9 lb avg) 18-20 pple .....	\$89
choice of chili rubbed or apple brined roasted pork loin	

### Entrée Plates

*Dinners served with 3 sides, yeast rolls & butter* sides – 4oz each

Roast Pork loin (6oz portion).....	\$13.95pp
chili rubbed or apple brined	

Chermoula Salmon (6oz portion).....	\$14.25pp
with a lemon beurre blanc	

Grilled Chicken Breast (6oz portion).....	\$13.95pp
herb marinated chicken breast, marsala sauce	

Braised Boneless Beef Shortrib (6oz portion).....	\$22.25pp
with braising sauce	

### Traditional Dinner meat-6oz; sides 4oz each

Orange & rosemary brined, or traditional turkey roast, includes cranberry relish, gravy & yeast rolls, apple or peach cobbler, iced tea

Turkey roast with 3 sides.....	\$14.50pp
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Turkey roast with 4 sides.....	\$15.50pp
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Whole oven roast turkey add.....	\$3.00pp
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## SIDES & SALADS

### SIDES - STARCHES

	1 GALLON 28-32 pple	1/2 GALLON 12-16pple
Southern style potato salad	\$32	\$20
Roast sweet potato & walnut salad	\$40	\$24
Yukon gold mashed potatoes	\$36	\$22
Oven roast red bliss potatoes	\$36	\$22
Potatoes au gratin	\$40	\$24
Sweet potato casserole with pecan crunch topping	\$40	\$24
Cornbread dressing	\$40	\$24
Mac & cheese	\$36	\$22
Corn pudding	\$28	\$16

### SIDES - VEGETABLES

Apple broccoli slaw	\$36	\$22
Fresh collard greens	\$34	\$20
Squash casserole	\$40	\$24
Green beans	\$32	\$20
Grilled vegetables with balsamic glaze	\$40	\$24
Savannah Honey Bee glazed carrots	\$28	\$16
Seasonal vegetable medley	\$28	\$16
Shaved Brussel sprouts with bacon	\$36	\$22
Green bean casserole with frizzled onions	\$36	\$22
Biscuits/Cornbread & Butter	\$8 per dozen	
Gravy	\$20 per gallon	\$6 per quart

### SALADS

	Per Large Bowl 18-22 pple
Cranberry Field Greens..... field greens, sundried cranberries, feta, roast pecans, balsamic vinaigrette	\$48
Autumn Kale Salad..... romaine, kale, sundried cranberries, parmesan, walnuts, red wine vinaigrette	\$48
Classic Caesar..... Romaine, parmesan, croutons and Caesar dressing	\$40
House Greens..... Assorted lettuces, tomatoes, cucumbers, croutons, ranch & balsamic	\$36



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## HORS D'OEUVRES

### HOT APPETIZERS

*(by the dozen)*

Mini crab cakes with remoulade.....	\$30
Bacon wrapped shrimp with peach BBQ glaze.....	\$32
Cajun appetizer meatballs.....	\$18
Mini spinach & goat cheese quiche.....	\$18
Chopped BBQ pork biscuits with cherry BBQ sauce.....	\$32
Mini twice baked potatoes with bacon & cheddar.....	\$18

### COLD APPETIZERS

*(by the dozen)*

Cucumber cups with crab salad.....	\$24
Sugar & spice shrimp.....	\$30
Pimiento biscuits.....	\$14
Pecan cheddar dollars (our take on the cheese straw).....	\$14
Blue cheese shortbread with fig compote.....	\$18
Quick pickled devilled eggs with curry stuffing.....	\$18
Phyllo cups with brie and cranberry compote.....	\$20

### DISPLAYS & DIPS

Bruschetta Bar.....	\$5pp
goat cheese & cranberry, white bean & oregano, tomato & basil, black bean & cilantro, served with baguette, crackers & crostini	

Autumn Edible Tablescape.....	\$8.95pp
sharp cheddar with Savannah Bee honeycomb, pimiento cheese, grapes & strawberries, pickled okra, olives, cold spinach dip, vegetable crudité with roast red pepper ranch, baguette, crackers & crostini.	

Hot Spinach & Artichoke Dip with House Fried Tortilla Chips	
1 Gallon.....\$70      Half gallon.....\$40	

Hot Crab Dip with crackers	
1 Gallon.....\$200      Half gallon.....\$110	

Fiesta Dip – Classic Seven Layer Salad	
1 Gallon.....\$75      Half gallon.....\$40	

1 gallon serves 60-64 pple; Half gallon serves 28-32 pple

*Please see our other menus online for additional hors d'oeuvres/platters/stations*



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## DESSERTS

### PIES \$18 (8 slices)

- Sweet potato pie
- Pecan pie
- Apple pie
- Key lime pie

### CAKE \$36 (12 slices)

- Hummingbird cake
- Red Velvet cake
- Chocolate cake

### CHEESECAKE \$45 (12 slices)

- classic, Oreo, Butterfinger

### OTHER DESSERTS

Apple cobbler (serves 12).....	\$35
Peach cobbler (serves 12).....	\$35
Assorted cookie platter (2 pp).....	\$2.75 pp
Chocolate bread pudding (serves 12).....	\$45
warm milk chocolate bread pudding with house made vanilla sauce	
Holiday Trifle .....	1 Gallon \$96
layers of pumpkin cake, fresh cranberry compote, custard and whipped cream	1/2 Gallon \$52
Banana Pudding .....	1 Gallon \$88
house made custard, bananas, vanilla wafers and whipped cream	1/2 Gallon \$46

### BEVERAGES

Iced tea – sweet or unsweet.....	\$8/gallon
includes cups, lids and straws	
Lemonade.....	\$10/gallon
includes cups, lids and straws	



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**CALL OR EMAIL US**

**912.354.9672**

**[cateringinfo@capecreationscatering.com](mailto:cateringinfo@capecreationscatering.com)**

**Pick up or Delivery is available**

**Minimum order required for events requiring service staff**

**Prices are based on a minimum of 25 people**

**Menu available November 1 – December 24, 2018**