



CATERING • EXPRESS • THE YORK

# HOLIDAY MENUS 2018

## ENTREES

### Whole

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

Whole Tom Turkey (22 lb avg).....	\$107
choice of oven roast or butter injected & fried (add \$15) bone in whole turkey with gravy	

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

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

### Entrée Plates

*Dinners served with 3 sides, yeast rolls & butter*

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

*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
Turkey roast with 4 sides.....	\$15.50pp
Whole oven roast turkey add.....	\$3.00pp



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## SIDES & SALADS

### SIDES - STARCHES

- Southern style potato salad
  - Roast sweet potato & walnut salad
  - Yukon gold mashed potatoes
  - Oven roast red bliss potatoes
  - Potatoes au gratin
  - Sweet potato casserole with pecan crunch topping
  - Sage & onion cornbread dressing
  - Mac & cheese
  - Corn pudding
- \$1.95 - \$2.95pp (a la carte)**

### SIDES - VEGETABLES

- Apple broccoli slaw
  - Fresh collard greens
  - Squash casserole
  - Green beans
  - Grilled vegetables with balsamic glaze
  - Savannah Honey Bee glazed carrots
  - Moroccan oven roast baby carrots
  - Seasonal vegetable medley
  - Shaved Brussel sprouts with bacon
  - Green bean casserole with frizzled onions
- \$1.95 - \$2.95pp (a la carte)**

### SALADS

- |  |                 |
|--|-----------------|
| <b>Cranberry Field Greens</b> .....  | <b>\$2.95pp</b> |
| field greens, sundried cranberries, feta, roast pecans, balsamic vinaigrette |                 |
| <b>Autumn Kale Salad</b> .....   | <b>\$2.95pp</b> |
| romaine, kale, sundried cranberries, parmesan, walnuts, red wine vinaigrette |                 |
| <b>Classic Caesar</b> .....  | <b>\$2.95pp</b> |
| Romaine, parmesan, croutons and Caesar dressing                              |                 |
| <b>House Greens</b> .....  | <b>\$2.25pp</b> |
| Assorted lettuces, tomatoes, cucumbers, croutons, ranch & balsamic           |                 |



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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, crostini and pain rustique	

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, crackers, crostini and baguette.	

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

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

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

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



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## DESSERTS

### PIES \$18 (8 slices)

- Pumpkin 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.....	\$3pp
layers of pumpkin cake, fresh cranberry compote, custard and whipped cream	

Banana Pudding.....	\$2.75pp
house made custard, bananas, vanilla wafers and whipped cream	

### 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**

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**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**