



CATERING • EXPRESS • THE YORK

# HOLIDAY MENUS 2020

## ENTREES

### Traditional Dinner

meat-6oz; sides 4oz each

Orange & rosemary brined OR traditionally seasoned boneless turkey roast - includes cranberry relish, gravy & yeast rolls, apple or peach cobbler, iced tea

Turkey roast with 3 sides.....	\$15.50pp
Turkey roast with 4 sides.....	\$16.50pp
Add 4oz portion of sliced ham.....	\$4.00pp

**ASK US ABOUT SUPER SIZING YOUR PORTIONS!**

## SIDES & SALADS

### SIDES – STARCHES

	1 GALLON 28-32 people	1/2 GALLON 12-16 people
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



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## SALADS

**Per Large Bowl**  
18-22 people

Cranberry Field Greens.....	\$48
field greens, sundried cranberries, feta, roast pecans, balsamic vinaigrette	
Autumn Grilled Peach Salad.....	\$48
romaine, grilled peaches, parmesan, walnuts, red wine vinaigrette	
Classic Caesar.....	\$40
Romaine, parmesan, croutons and Caesar dressing	
House Greens.....	\$36
Assorted lettuces, tomatoes, cucumbers, croutons, ranch & balsamic	

## 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



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### DIPS

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

Buffalo Chicken Dip  
1 Gallon \$80 Half gallon \$50

1 gallon serves 60-64 people; Half gallon serves 28-32 people  
*Please see our other menus online for additional hors d'oeuvres/platters/stations*

### 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, OR Butterfinger

#### COBBELER \$35 (serves 12)

Apple OR Peach

#### OTHER DESSERTS (prices vary)

Assorted cookie platter (1 dozen) \$30

Chocolate bread pudding (serves 12) \$45

Warm milk chocolate bread pudding with house made vanilla sauce.

#### Holiday Trifle

Layers of pumpkin cake, fresh cranberry compote, custard, and whipped cream.

1 Gallon \$96 (serves 28-32)

1/2 Gallon \$52 (serves 12-16)

#### Banana Pudding

House made custard, bananas, vanilla wafers, and whipped cream.

1 Gallon \$88 (serves 28-32)

1/2 Gallon \$46(serves 12-16)

### BEVERAGES

Iced tea – sweet or unsweet..... \$8/gallon

Includes cups, lids, straws & ice

Lemonade..... \$10/gallon

Includes cups, lids, straws & ice



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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, 2020