



CATERING • EXPRESS • THE YORK

HOLIDAY MENUS 2021

ENTREES

Traditional Dinner

meat-6oz; sides 4oz each

Traditionally seasoned boneless turkey roast - includes cranberry relish, gravy, dinner roll, & peach cobbler.

Turkey roast with 3 sides.....	\$18.50pp
Turkey roast with 4 sides.....	\$19.50pp
Add 4oz portion of sliced ham.....	+\$4.50pp

ASK US ABOUT SUPER SIZING YOUR PORTIONS!

SALADS, SIDES, & VEGGIES

SALADS

Per Large Bowl
Serves 18-22 people

Cranberry Field Greens..... field greens, sundried cranberries, feta, roast pecans, balsamic vinaigrette	\$50
Autumn Grilled Peach Salad..... romaine, grilled peaches, parmesan, walnuts, red wine vinaigrette	\$50
Classic Caesar..... Romaine, parmesan, croutons, and Caesar dressing	\$42
House Greens..... Assorted lettuces, tomatoes, cucumbers, croutons, ranch & balsamic	\$38

Choose from the sides listed below (starches & vegetables) for your traditional boneless turkey roast dinner.

SIDES - STARCHES

1 GALLON
28-32 people

1/2 GALLON
12-16 people

Southern style potato salad	\$36	\$22
Roast sweet potato & walnut salad	\$42	\$26
Yukon gold mashed potatoes	\$36	\$24
Oven roast red bliss potatoes	\$36	\$24
Potatoes au gratin	\$42	\$26
Sweet potato casserole with pecan crunch topping	\$42	\$26
Cornbread dressing	\$42	\$26
Mac & cheese	\$38	\$24
Corn pudding	\$30	\$18

SIDES - VEGETABLES

Apple broccoli slaw	\$38	\$24
Fresh collard greens	\$36	\$22



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Squash casserole	\$42	\$26
Green beans	\$34	\$22
Grilled vegetables with balsamic glaze	\$42	\$26
Savannah Honey Bee glazed carrots	\$30	\$18
Seasonal vegetable medley	\$30	\$18
Shaved Brussel sprouts with bacon	\$38	\$24
Green bean casserole with frizzled onions	\$38	\$24
Biscuits, yeast rolls, or cornbread w/butter	\$10 per dozen	
Gravy	\$22 per gallon	\$8 per quart

HORS D'OEUVRES

HOT APPETIZERS

(per dozen)

Mini crab cakes with remoulade.....	\$40
Bacon wrapped shrimp with peach BBQ glaze.....	\$34
Cajun appetizer meatballs.....	\$20
Mini spinach & goat cheese quiche.....	\$20
Chopped BBQ pork biscuits with cherry BBQ sauce.....	\$34
Mini twice baked potatoes with bacon & cheddar.....	\$20

COLD APPETIZERS

(per dozen)

Cucumber cups with crab salad.....	\$26
Sugar & spice shrimp.....	\$32
Pimiento biscuits.....	\$16
Pecan cheddar dollars (our take on the cheese straw).....	\$16
Blue cheese shortbread with fig compote.....	\$20
Quick pickled devilled eggs with curry stuffing.....	\$20
Phyllo cups with brie and cranberry compote.....	\$22

DIPS

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

Hot Spinach & Artichoke Dip with House Fried Tortilla Chips

1 Gallon \$72 Half gallon \$42

Hot Crab Dip with crackers

1 Gallon \$200 Half gallon \$110

Buffalo Chicken Dip

1 Gallon \$82 Half gallon \$52



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DESSERTS

PIES \$20 (8 slices)

Sweet potato pie
Pecan pie
Apple pie
Key lime pie

CAKES \$45 (12-16 slices)

Hummingbird cake
Red Velvet cake
Chocolate cake

CHEESECAKES \$50 (14 slices)

Classic, crème brûlée, or raspberry white chocolate

COBBELER \$36 (serves 12)

Apple OR Peach

Assorted cookie platter \$30 (1 dozen)

Chocolate chip, white chocolate & macadamia nut, and oatmeal raisin

Chocolate bread pudding \$45 (serves 12)

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 \$56 (serves 28-32)

1/2 Gallon \$34 (serves 12-16)

BEVERAGES

Iced tea – sweet or unsweet

Includes cups, lids, straws & ice

\$10/gallon

Lemonade

Includes cups, lids, straws & ice

\$12/gallon



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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. For parties under 25, a 20% surcharge will be added

Delivery fees apply. Delivery fees start at \$25 and are dependent upon distance and time of delivery.

Menu good from November 1 – December 23, 2021

Prices and availability of products are subject to change without notice due to fluctuating supply chain issues.