Holiday Favorites

SALADS

CAESAR
Crisp romaine, parmesan cheese, fresh croutons and house made caesar dressing

HOLIDAY MIXED GREENS
Spring mix and frisée topped with Capriole Farms goat cheese, dried cranberries, citrus sections, candied pecans, cranberry vinaigrette

HARVEST MIXED GREENS
Spring mix and romaine lettuce topped with Capriole Farms goat cheese, toasted pepitas, peppered biscuit croutons, roasted butternut squash and sherry sorghum vinaigrette

SOUPS

TOMATO BASIL

BUTTERNUT SQUASH BISQUE

ROASTED PUMPKIN & WILD RICE

ENTREES

CREAMY BAKED SALMON
with lemon butter caper sauce

SAUSAGE + HERB DRESSING STUFFED PORK LOIN

PROSCUITTO, SPINACH + PEPPER STUFFED PORK LOIN

BROWN SUGAR GLAZED HAM

EST 1998
BAYOU BLUEGRASS CATERING

CARVED ENTREES

CAJUN FRIED TURKEY
with our signature creole remoulade

PECAN WOOD SMOKED TURKEY
with cranberry sauce

TRADITIONAL BAKED TURKEY

ROASTED RACK OF LAMB
with mint jelly

HERB ENCRUSTED PRIME RIB
with whipped horseradish

ROSEMARY GARLIC MARINATED BEEF TENDERLOIN
with whipped horseradish

SIDES

AU GRATIN POTATOES

SOUTHERN SAGE CORNBREAD DRESSING

PECAN PRALINE SWEET POTATO CASSEROLE

BROCCOLI CHEDDAR CASSEROLE

KENTUCKY CORN PUDDING

HONEY CARAMELIZED HEIRLOOM CARROTS

SCRATCH MASHED POTATOES

MARINATED + GRILLED VEGETABLES

ROSEMARY ROASTED TRI COLOR POTATOES

FRESH GREEN BEANS
with roasted shallots and garlic

SAUTÉED ASPARAGUS + BELL PEPPER

COUNTRY STYLE GREEN BEANS

SAUTEED GARLIC BROCCOLINI

FALL VEGETABLE MEDLEY
roasted root vegetables, butternut squash and brussels sprouts

CRANBERRY SALAD

DESSERT

CHRISTMAS COOKIES

SNICKERDOODLE COOKIES

CINNAMON APPLE CRISP

FLOURLESS CHOCOLATE TORTE (GF)
with raspberry coulis

DOUBLE CHOCOLATE BREAD PUDDING
with fudge sauce

NEW YORK STYLE CHEESECAKE
with strawberries

PUMPKIN PIE

RED VELVET CAKE

SOUTHERN BREAD PUDDING
with Kentucky Bourbon Sauce

SOUTHERN PECAN PIE

SWEET POTATO PIE

TURTLE CHEESECAKE

WHITE CHOCOLATE RASPBERRY BREAD PUDDING
with raspberry rum sauce

MINI DESSERTS

CHOCOLATE HUMMUS CUPS
with assorted fruit and pretzels

CHOCOLATE GANACHE TARTS
topped with fresh raspberries

HOUSE MADE CANNOLI

CHESS BARS

LEMON BARS

PECAN PIE BITES

PEPPERMINT ICED BROWNIES

PUMPKIN PIE TERRINES

RASPBERRY MOUSSE CUPS

BEVERAGES

Non- Alcoholic

HOT APPLE CIDER

CRANBERRY SPICED APPLE CIDER

CITRUS WATER

HOT CHOCOLATE

HOT CHOCOLATE BAR
with whipped cream, marshmallows, cinnamon, caramel sauce, peppermint and chocolate shavings.

Seasonal Cocktails

WHEATLEY SPICED WINTER PUNCH

TITO'S CIDER SPRITZ

CRANBERRY PALOMA

POMEGRANATE MARGARITA

CRANBERRY OR APPLE CIDER MULE

CRANBERRY OR APPLE CIDER APEROL SPRITZ

CRANBERRY ORANGE SANGRIA

GINGER CRANBERRY WHISKEY SOUR

BROWN SUGAR OR SMOKED CINNAMON OLD FASHIONED

CRANBERRY OR CIDER MIMOSAS

MISTLETOE POMEGRANATE MULES

ESPRESSO MARTINI

HOLIDAY GRAZING TABLE $38

50 person minimum

-CLASSIC ITALIAN MEATS AND HAND SELECTED FESTIVE CHEESES
-BRIE WHEEL TOPPED WITH FIG JAM AND CANDIED PECANS
-PISTACHIO CRANBERRY CHEESE LOG
-CUT VEGETABLES, FRESH FRUIT AND BERRIES
-POMEGRANATE ARILS, DRIED FRUITS, MIXED NUTS
-CANDY CANE AND CHOCOLATE COVERED PRETZELS

DIP SELECTION: SUNDRIED TOMATO PESTO TERRINE, WARM SPINACH ARTICHOKE DIP, RED PEPPER HUMMUS, WHIPPED RICOTTA WITH SALTED HONEY WALNUTS AND RANCH DIP

served with sliced artisan breads, house made pita chips, crackers and house tortilla chips

-FRIED CHICKEN SLIDERS WITH ARUGULA & SUN-DRIED TOMATO AIOLI
-SHAVED BEEF SLIDERS WITH ARUGULA AND WHIPPED HORSERADISH
-TORTELLINI SKEWERS
-TOMATO PARMESAN TARTS