



Call:
423-280-5432

Sales@Catering-Cart.com
Catering-Cart.com

HOLIDAY APPETIZER MENU

In addition to our regular menu offerings, we also offer additional festive selections that are perfect for the holiday season. Pricing is food only and can be delivered or we can add servers, bartenders, and rentals for a full service holiday experience.

HOLIDAY APPETIZER ADDITIONS

Prosciutto Wrapped Pears & Arugula
Bacon Wrapped Dates
Caprese Skewers with Balsamic
Pimento Cheese Deviled Eggs
Cranberry & Prosciutto Crostini
Dried Cherry, Goat Cheese, Pistachio Balls
Chilled Asparagus with Pomegranate & Bacon
Tomato Basil or Winter Mushroom Soup Shooters
Crudite Platter with Hummus
Cranberry Brie Bites

Cinnamon Brown Sugar Sweet Potato Canape
Ham & Cranberry Hawaiian Roll Sliders
Festive Italian Bruschetta with Basil Ribbons
Stuffed Mini Pepper Poppers
Sage Dressing and Turkey Tartlets
Spinach Artichoke Spread w/Crostinis
Raspberry Chipotle Chicken Skewer

Add On's:

Christmas Wreath Charcuterie - \$9/pp
Jumbo Chilled Shrimp Cocktail - \$14/pp upcharge

HOLIDAY DINNER OPTIONS

Entrees: *Additional Selection can be found on our regular menus*

House Herb Roasted Turkey Breast
Brown Sugar and Honey Glazed Ham
Whole Beef Tenderloin with Rosemary Butter

Sides:

Cinnamon Sweet Potato Souffle
Southern Sage and Cornbread Dressing
Festive Organic Greens Salad, Dried Cranberries, Sliced Apples, Fig Vinaigrette
Chilled Salads - Red Skinned Potato, Italian Pasta, Southern Macaroni, Broccoli Carrot
Brussel Spouts with Cranberry Agrodolce

HOLIDAY DESSERTS & DRINKS

Festive Dessert Bar - \$8/pp
Spiked Cocoa Bar Only - \$7/pp
Holiday Champagne Toast - Includes Glass Flutes, \$6/pp
Red/Green Edible Glitter or Sugared Rim- \$6/pp
Holiday Sangria- \$5/pp
Non Alcoholic Winter Punch or Fruited Iced Tea - \$3/pp
Non Alcoholic Spiced Apple Cider or Cocoa - \$3/pp
Champagne Wall - \$300 Mobile Bar Rental - \$300



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FESTIVE ARRANGED MEALS

Too busy to plan the party or just want to have us handle it all? We have created several of our most popular menus to appeal to a wide variety of audiences and always make the host shine. Servers, bartenders, tabletop rentals will all be added at time of invoice. Customizations welcome.

STOCKING STUFFER

House Herb Roasted Turkey Breasts
Our "secret recipe" Cranberry Chutney
Brown Sugar and Honey Glazed Ham
Sage and Cornbread Dressing
Green Bean Casserole
Homemade White Cheddar Mac & Cheese
Homemade Brown Butter Mashed Potatoes
Fresh Baked Bread and Seasoned Butter
\$21/pp

PRESENTS GALORE

Organic Greens, Dried Cranberries, Roasted Squash, Candied Nuts, Fig Vinaigrette
Rosemary and Dijon Roasted Pork Tenderloin
House Herb Roasted Turkey Breasts
Our "secret recipe" Cranberry Chutney
Sage and Cornbread Dressing
Brussels with Cranberry Agrodolce
Fresh Baked Bread and Seasoned Butter
\$26/pp

HOLIDAY SLEIGH

Cocktail Hour Hors D'oeuvres:

Choice of 3 festive appetizers from our Holiday Menu

Buffet Dinner:

Christmas Tree Salad, Swiss Chard, Arugula, Nuts, Mandarin Oranges, Red Grapes, Cranberries, Star Croutons, Maple Cider Vinaigrette
Whole Beef Tenderloin with Rosemary Butter
Chicken Roulade with Spinach Cream Sauce and Pomegranate Seeds
Creamy Sundried Tomato Penne Pasta with Fresh Basil
Sea Salt and Olive Oil Roasted Beets, Carrots, Red Onion, and Butternut Squash
Cinnamon Sweet Potato Souffle
\$37/pp

HOLIDAY DESSERTS

Festive Desserts-Choose 3 for \$8/pp-Most can be minis or full size
Candied Pecan Pie
Festive Pumpkin Pie with Whipped Cream
Warm Apple Cobbler
Chocolate Fudge Cake Garnished with Crushed Peppermint
Spiced Gingerbread Cake with Cream Cheese Icing
New York Style Cheesecake with Cranberry Chutney
Cream Cheese Iced Carrot Cake with Nuts
Holiday Fudge and Assorted Cookies