**SC CATERING- 1,2,3 HOLIDAY BUFFET MENU**

**Choose 1 (one) Bread Style:**

*Buttery Dinner Rolls*

*Buttery Corn Muffins*

**Choose 2 (two) Proteins:**

*Herb Brined Turkey Breast (with gravy)*

*Cajun Turkey Wings*

*Smothered Swedish Meatballs In Gravy (Beef or Turkey)*

*Smothered Turkey Wings*

*Black Peppercorn Lamb Racks*

*Honey-Cayenne or Blackened Spiced Salmon Bites*

*Brown Sugar And Rosemary Glazed Ham*

**Choose 3 (Three) Sides:**

*Collard Greens*

*Seasoned Cabbage*

*Roasted Garlic Broccolini*

*Garlic Mashed Potatoes*

*Aromatic Jasmine Rice*

*Smoked Gouda Mac And Cheese*

*Brioche Stuffing*

*Sweet Potato Yams (choice of marshmallows Added)*

*Romaine Salad – Cherry tomatoes, cucumbers, red onion, carrots, and scallions. Served with Ranch or Herb Dressing*

**Feeling Sweet? ADD A DESSERT.**

**Choose 1 (one) Dessert:**

*Apple Cinnamon Blondies With Maple Cream Cheese Frosting*

*Cinnamon Caramel Cheesecake*

*Pumpkin Spiced Pound Cake with Vanilla Icing*

**Contact Procedure**

**YOUR QUOTE IS DETERMINED BASED ON FOUR FACTORS:**

**1. THE NUMBER OF GUESTS THAT ARE ATTENDING.**

**2. THE LOCATION AND DISTANCE.**

**3. WHETHER THE EVENT REQUIRES THE CHEF AND TEAM TO BE PROFESSIONALLY ON-SITE OR OFF-SITE (DROP OFFS).**

**4. THE MENU CHOSEN AND ANY MENU MODIFICATIONS.**

**PLEASE CONTACT ME FOR YOUR PERSONALIZED QUOTE! THANK YOU FOR CONSIDERING SC CATERING LLC.**

**CONTACT PROCEDURE**

**TO RECEIVE YOUR QUOTE, CONTACT ME WITH:**

**1. YOUR FULL NAME**

**2. THE OCCASION**

**3. ALLERGEN/DIETARY CONCERNS**

**4. THE FOUR FACTORS**

**CONTACT INFO**

**• EMAIL: CHEFSCOLLINS18@GMAIL.COM**

**• DROP A LINE: WWW.SCCATERINGLLC.ORG SCROLL TO THE BOTTOM OF THE HOMEPAGE AND SEND A MESSAGE.**

**• TEXT 404-671-5421 (*POPULAR*)**