

Holiday *Features*



appetizers

- feta & cranberry puff pastry cups 5
- boursin cheese stuffed mushrooms 5
- maple bacon cheese dip 5
- bacon wrapped brussels w. goat cheese 6
- bakery style sausage rolls 6
- smoked salmon crostini 7

entrees

- apricot jam & crispy onion
crusted pork loin
- cider glazed roast chicken
- classic lasagna
- brown sugar & hot honey ham
- maple mustard roast beef +\$2

sides

- roasted winter vegetables
- green bean casserole
- candied sweet potatoes
- corn bread casserole
- sweet & salty roasted brussels
- harvest salad +\$1

holiday entrees & sides are available in addition to sweet caroline's catering favorites - found on pg 3

desserts

- holiday fudge squares 5
- festive puppy chow 5
- pumpkin bars 6
- sticky toffee pudding 7
- christmas cobbler 7

Holiday *Drink Features*



cocktail tree

12 flute glasses filled with your choice of
bubbles - one option per table top tree

sparkling apple cider \$60

champagne \$84

prosecco \$120

sparkling moscato \$120

dirty soda bar \$4

canned sodas alongside add in's: flavored syrups, creamers, whipped toppings
& fresh fruit garnishes

hot cocoa bar \$6

hot cocoa alongside toppings: whipped cream, candy canes, marshmallows,
chocolate syrup, sprinkles, candy toppings & cookies
add carton of eggnog +\$12

hot coffee bar \$6

hot coffee alongside goodies to customize your cup: assorted syrups, assorted
creamers, whipped toppings, candy toppings & spices
add dispenser of hot tea +\$75 (serves 25 people)

jingle juice \$100

a three gallon dispenser filled with a festive
mocktail & floating garnishes - serves 25 people
red (cranberry, orange & ginger ale)
green (lime sherbert, pineapple & sprite)
white (white cranberry & pinacolada)



Inquire for a completely customizable signature drink menu!