

# AC & EVENTS CATERING

704-417-5884

## HOLIDAY LUNCH MENU

### Some "Elfin' Magic" Light Hors D' Oeuvres

Domestic Cheese- with Gourmet Crackers

Hummus Trio-Traditional. Black Bean and Roasted Red Pepper

Buffalo wings

Spinach and Artichoke Dip

Mini Maryland Crab Cakes

\$14.95 per person

### The "Little Helpers" Luncheon/Dinner

Savory Apple Stuffed Pork Loin, Wild Rice, Steamed Vegetables

Yeast Rolls with butter

Holiday Dessert

\$12.95 per person Lunch \$16.95 per person Dinner

Minimum of 15 People

Includes Disposable Supplies a fresh bed of crisp romaine lettuce topped with fresh vegetables, walnuts, and a raspberry vinaigrette dressing

### Hearty Holiday Buffet

Smoked Turkey Breast sliced with gravy  
Honey Baked Ham topped with brown sugar

Smashed Potatoes

Cut Green Beans

Stuffing

Holiday Dessert

\$12.95 per person Lunch \$16.95 per person Dinner

Minimum of 15 People

Includes Disposable Supplies

## DESSERT

Holiday Petit Fours

Cranberry Orange Fudge with Walnuts

Assorted Holiday Cookies

Mini Apple Tortes

\$8.95 per person





### **Jingle All the Way Heavy Hors D' Oeuvres**

**Baked Brie Wrapped in Puffed Pastry**

**Breaded Chicken Tenders**

**Spanakopita**

**Sliced Pork Tenderloin Platter**

**Fresh Tomato Salsa with our Homemade Tortilla Chips**

**Stuffed Mushrooms with Pork Sausage, Mozzarella and Parmesan**

**Fresh Veggie Platter with Artichoke Dip**

**\$19.95 per person**

### **Holiday Extravaganza**

**Imported and Domestic Cheese Selection**

**Grilled Cilantro Chicken Satay's**

**Served with Key Lime Sauce**

**Sliced Beef Tenderloin Platter**

**Baby Back Pork Cocktail Ribs**

**Rosemary and Garlic Jumbo Shrimp Cocktail**

**Mini Maryland Crab Cakes with Remoulade**

**Homemade Goat Cheese and Mushroom Tarts**

**Assorted Bite Sized Festive Dessert Platter**

**\$27.95 per person 20 Person Minimum**

### **The Winter of Romance**

**Perfect for a Holiday Wedding or Dinner Party**

**Passed Hors D' oeuvres**

**Rumaki/ Bacon Wrapped Scallops**

**Bruschetta topped with Pimento Cheese and Bacon**

**Boursin Cheese Smoke Bacon Tarts**

**Dinner Menu**

**Caesar Salad**

**Chicken Cordon Blue**

**Duchess Potatoes**

**Baked Asparagus topped with feta cheese and tomatoes**

**Yeast Rolls**

**\$24.95 per Person**

**15 person Minimum**







## **Celebration Brunch**



**Egg Frittata with Spinach Artichoke Hearts Broccoli  
and Cheese**



**Greek Chicken Strudel**

**Mini Ham Biscuits**

**Mini Bagels with Assorted Cream Cheese**

**Sliced Smoked Salmon with Sliced Tomato, capers,  
sliced red onions**

**Small Seasonal Fruit Tray**

**Cranberry Orange Crumb Cake and French Macarons**

**\$19.95 per person**

**20 person minimum**

**These are just a few sample menus**

**Please feel free to mix and match with other**

**Hors D' Oeuvres, dinner, or dessert items from other  
menus**

**During these special times of year, take advantage of  
the opportunity you have to spend time  
with loved ones, have real conversations and enjoy  
authentic moments.**

**Let us take the hassle out of your holiday so you can  
enjoy and feast.**

