

(priced per person - 8 person minimum)

Salads | \$3.95 per person

Orchard Salad | Baby Spinach, Apples, Dried Cranberries, Grapes, Caesar | Romaine, Grape Tomatoes, Parmesan, Croutons, Classic Caesar Dressing

Strawberry Fields | Baby Spinach, Sliced Strawberries, Toasted Almonds, Crumbled Feta, Citrus Poppy Seed Vinaigrette
Classic House | Romaine & Mixed Greens, Shredded Carrot, Grape Tomatoes, Cheddar, Cucumber, Texas Toast Croutons,
Apple Cider Vinaigrette

Proteins | \$9.95 per person

Oven Roasted Turkey
Brown Sugar Glazed Ham
Braised Leg of Lamb (Halal) (+\$4.95 per person)
Herb Crusted Prime Rib (+\$8.95 per person)
Cajun Honey Pork Loin Roast
Herb Butter Roasted Beef Tenderloin (+\$8.95 per person)

Classic Sides | \$3.95 per person

Maple Glazed Carrots | Honey & Brown Sugar
Perfect Mashed Potatoes (gravy sold separately)
Creamed Spinach
Wild Rice Pilaf | Dried Cranberries, Granny Smith, Glazed Pecans
Cornbread Stuffing
Southern Corn Casserole
Broccoli Cheese Rice | Butter Cracker Crust
Sweet Potato Casserole | Brown Sugar, Marshmallows, Pecans
White Cheddar Mac & Cheese | Herb & Parmesan Bread Crumbs
Classic Stuffing
Green Bean Casserole | Mushrooms | Crispy Onions
Scalloped Potatoes
Herb Roasted Smashed Fingerling Potatoes
Nonna's Squash Casserole

Cheffy Sides | \$5.95 per person

White Wine Roasted Mushrooms | Fines Herbs, Shallots Roasted Butternut Squash & Brussels Sprouts | Maple & Sweet Chile w/Bacon

Glazed Baby Carrots | Harissa Honey Butter
Cauliflower Gratin | Parmesan, Bread Crumbs
Purple Sweet Potatoes | Maple Tahini, Brown Butter Toasted Hazelnuts
Apple & Sausage Stuffing
Sautéed Wild Mushrooms | Sherry & Herbs
Roasted Kabocha & Delicata Squash | Citrus Yogurt,
Pomegranate, Pepitas
Roasted Asparagus | Sauce Gribiche

Rolls & Additions | \$1.95 per person



Holiday on a Dime Menu Three | \$17.95 per person

(can be individually packaged for additional charge) Oven Roasted Turkey Breast Mashed Potatoes | Turkey Gravy French Green Beans | Mushrooms Cranberry Sauce | Dinner Roll

Holiday Menu One | \$29.95 per person

Coffee & Brown Sugar Glazed Ham (GF) House Smoked Herb Turkey Breast | Turkey Gravy Hill Country Cabernet Orange Cranberry Relish Fresh Cranberries, Red Wine, Orange Zest, Ginger (V, GF) Classic Buttery Herb Stuffing (V) Green Bean Casserole | Mushroom | Tobacco Onions (V, GF) Texas Mashed Potatoes | Whipped Yukon Golds, Roasted Garlic (V, GF)

Holiday Menu Two 1\$39.95 per person

Coffee & Brown Sugar Glazed Ham (GF) House Smoked Herb Turkey Breast | Turkey Gravy Hill Country Cabernet Orange Cranberry Relish | Fresh Cranberries, Red Wine, Orange Zest, Ginger (V, GF) Sage Sausage Stuffing | Crumbled Sage Sausage, Dried Cranberries, Texas Pecans | Bulleit Buttered Corn | Black Pepper, Green Onion (V, GF) Mashed Potatoes | Whipped Yukon Golds, Roasted Garlic (V, GF) Assorted Bread Baskets | White and Wheat Rolls, Garlic & Herb and Whipped Sorghum Butter (V)

Holiday Menu Three 1 \$59.95 per person

*priced/recommended for parties of 20 or more (price does not include staffing for carving station) Field Greens Salad | Mixed Greens, Dried Cranberries, Goat Cheese, Fig Balsamic Vinaigrette (V, GF) Sage Sausage Stuffing | Crumbled Sage Sausage, Dried Cranberries, Texas Pecans | Sorghum Butter Sweet Potatoes | Caramelized Spiced Rum Pineapple | Chile Maple Glazed Carrots (GF, V) Green Bean + Wild Mushroom Casserole (V) Assorted Bread Baskets | White and Wheat Rolls, Garlic & Herb Whipped Butter (V) Carving Station: Black Pepper Crusted Prime Rib Roast House Smoked Herb Turkey Breast | Turkey Gravy

Contact info: 214-505-6339 sales@creativeaffairscatering.com