

FARM FRESH

CATERED

FRESH INGREDIENTS

MEMORABLE GATHERINGS



CORPORATE COLLECTION | 2026

Fall + Holiday Catering Menu

Elevated Southern Cuisine

Seasonal Ingredients

Effortless Hospitality

Thoughtfully prepared corporate catering for morning meetings, team lunches, client appreciation, executive gatherings and holiday celebrations. Our seasonal menus pair familiar Southern hospitality with polished presentation, fresh ingredients and crowd-pleasing flavors.

BREAKFAST

from \$15/person

LUNCH

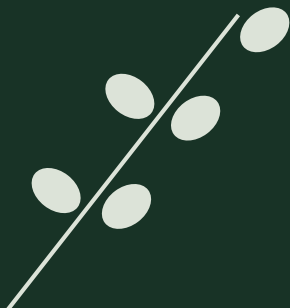
from \$18/person

HOLIDAY EVENTS

from \$35/person

Reserve fall meetings and holiday celebrations early
for the best date availability.

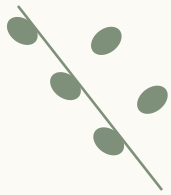
Fresh Ingredients. Memorable Gatherings.



MORNING MEETINGS

Corporate Breakfast

Easy, polished options for board meetings, trainings and early-morning teams.



The Farmhouse Continental

\$15-\$17 per person

Seasonal fresh fruit - cranberry-orange muffins - apple-cinnamon coffee cake - buttermilk biscuits with whipped honey butter and preserves - Greek yogurt parfaits - fresh-brewed coffee

Southern Executive Breakfast

\$21-\$24 per person

Soft scrambled eggs with herbs - applewood-smoked bacon or chicken sausage - roasted sweet potato breakfast hash - buttermilk biscuit - seasonal fruit - mini yogurt parfait - coffee and orange juice

BREAKFAST UPGRADE **+\$4/person**

Brown sugar-pecan French toast bake

Fall Corporate Lunch

Protein-forward, balanced lunches designed to travel well and keep teams satisfied.

Harvest Lunch Box

\$18-\$20 per person

Herb-Roasted Chicken: farro harvest salad, roasted sweet potato, kale, dried cranberries, toasted pecans and maple-Dijon vinaigrette.

Southern Chicken Caesar: grilled chicken, romaine, Parmesan, cornbread croutons, tomato and house Caesar.

Turkey Harvest Wrap: roasted turkey, greens, cranberry relish, sharp cheddar and herb aioli.

Includes seasonal fruit or kettle chips and a fresh-baked cookie.

Farm Fresh Harvest Bowl Bar

\$22-\$25 per person

Brown rice, quinoa/farro blend and seasonal greens with herb-roasted chicken, maple-Dijon chicken or smoked turkey.

Seasonal toppings: roasted sweet potatoes, Brussels sprouts, charred broccoli, cranberries, apples, toasted pecans, goat cheese and pickled red onions.

Dressings: maple-Dijon, green goddess and cranberry-balsamic.

Add grilled salmon +\$7-\$9/person.

CORPORATE LUNCH

Executive Lunch + Signature Favorite

Protein-forward, balanced lunches designed to travel well and keep teams satisfied.

Southern Executive Lunch

\$27-\$31 per person

Choose one protein, two sides, harvest salad and bread.

PROTEIN SELECTIONS

Rosemary-garlic roasted chicken
Bourbon-peach glazed chicken
Apple cider herb chicken
Slow-roasted turkey breast
Brown sugar-Dijon glazed ham

SEASONAL SIDES

Garlic mashed potatoes - sweet potato gratin - maple carrots -
Southern green beans - Brussels sprouts - wild rice with
cranberries & pecans - smoked Gouda mac & cheese -
cornbread dressing

SIGNATURE FALL FAVORITE

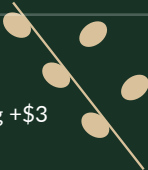
Farm Fresh Southern Harvest

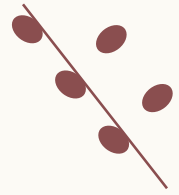
\$29 per person

Bourbon-peach roasted chicken - wild rice with cranberries & pecans - maple-thyme roasted carrots - harvest greens with apple, goat cheese & cider vinaigrette - mini buttermilk biscuits with honey butter - apple crumble bar

POPULAR ENHANCEMENTS

Grilled salmon +\$8 | Dessert assortment +\$5 | Seasonal beverage station +\$4.50 | Individual packaging +\$3





HOLIDAY ENTERTAINING

Holiday Celebrations

Comforting seasonal menus with an elevated Southern finish.

Southern Holiday Celebration

\$38-\$44 per person

Entrees: herb-roasted turkey with rosemary gravy and bourbon brown-sugar glazed ham with cranberry-orange relish.

Choose three sides: smoked Gouda mac & cheese, garlic whipped potatoes, Southern green beans, maple roasted carrots, sweet potato souffle, cornbread dressing or Brussels sprouts with bacon and balsamic.

Includes: harvest salad, buttermilk biscuits with whipped honey butter and two mini dessert selections.

Executive Holiday Dinner

\$55-\$68+ per person

Winter greens with pear, candied pecan, goat cheese and cranberry. Choose two entrees such as red wine braised short rib, herb-roasted chicken with wild mushroom jus, bourbon-glazed salmon, maple-Dijon pork tenderloin or premium rosemary roasted beef tenderloin. Choose three seasonal sides and finish with a mini dessert duo.

Holiday Cocktail Party

\$35-\$55 per person

A festive small-bites experience featuring selections such as chicken & waffle bites with hot honey, pimento cheese crostini with bacon jam, bourbon meatballs, smoked chicken deviled eggs, sweet potato biscuits with country ham and pepper jelly, shrimp & smoked Gouda grit cups, cranberry-Brie phyllo bites, harvest charcuterie and mini seasonal desserts.

5 selections \$35 | 7 selections \$44 | 9 selections \$52 per person

Premium seafood and beef selections may carry an additional charge.

SERVICE & BOOKING

Delivery, staffing, rentals, setup, premium disposables and full-service event production are quoted separately based on the event. Menu availability and pricing may vary with guest count, service style and market pricing. Advance booking is recommended for November and December dates.