

exclamations catering & event specialist
Holiday Buffet Lunch Menu (20 or more guests)
HOLIDAY LUNCH BUFFET

Salad: Choice of one Salad (add additional salad @ \$3.00 per guest)

- ! Tossed Mixed Green Salad with an Array of Fresh Vegetables with Assorted Dressings - GF
- ! Honey Mustard Brussels Sprout Salad with dried cranberries & chopped pecans, tossed with a sweet honey mustard vinaigrette GF
 - ! Granny Smith Apple Vinegar Slaw - GF
- ! Sweet Potato, Butternut Squash & Pecan Salad Tossed greens and Maple Dressing - GF
- ! Romaine Lettuce with Grape Tomato, Shaved Parmesan, Croutons & Classic Caesar Dressing
- ! Winter Salad – Mixed Greens with Apples, Dried Cranberries and Sugared Walnuts with Champagne Honey Mustard Vinaigrette GF

Entrees: Choice of two Entrees

- ! Oven Roasted Turkey Breast with Savory Gravy and Cranberry Sauce
- ! Breast of Chicken Chasseur with mushrooms, prosciutto, brandy & herbs - GF
 - ! Lemon Artichoke Chicken
 - ! Chicken Charleston with Roasted Red Pepper Cream Sauce
- ! Tuscany Chicken – grilled pesto chicken with Roma tomatoes and fresh mozzarella - GF
 - ! Smoked Beef Brisket with mopping sauces (tomato & mustard based) - GF
 - ! Sliced Oven Roasted Beef with Mushroom Demi Glaze - GF
- ! Grilled Marinated London Broil with Hunters Sauce – mushrooms, shallots, bandy & tomato *+\$2 per guest - GF
 - ! Beef Tenderloin Medallions in Green Peppercorn Sauce *+\$4.50 per guest
 - ! Oven Roasted Pork Loin with Apple cider jus & fried apple pieces - GF
 - ! Oven Roasted Pork Loin with Port Wine & sun-dried cherries
 - ! Spiced Brown Sugar & Honey Baked Ham - GF
- ! Penne Pasta with Creamy Shrimp Sauce or Roasted Vegetable Marinara Sauces
- ! Tri colored 3 cheese tortellini tossed with Alfredo sauce – topped with shaved parmesan
 - ! Southern Shrimp & Grits *+\$4 per guest

Vegetables and Starches: Choice of one vegetable and one starch - (add an additional vegetable or starch @ \$3.00 per guest)

- ! Southern Style Green Beans with apple cured bacon pieces & red potatoes - GF
- ! Green Beans tossed with Kosher Salt, Olive Oil & Sun-dried Tomatoes- GF
 - ! Green Beans Byzantine with tomatoes, carrots & onion - GF
 - ! Zucchini, Squash & Onion sauté - GF
 - ! Citrus Mint & honey-glazed Baby Carrots - GF
- ! Steamed Broccoli, Cauliflower, Carrots with Dill Butter - GF
 - ! Smashed Red Potatoes - GF
 - ! Mashed Garlic & Butter Potatoes - GF
- ! Oven Roasted Red Potatoes with rosemary, olive oil & kosher salt - GF
- ! Roasted Sweet and Red Potato quarters tossed with olive oil, kosher salt & pepper - GF
 - ! Savory Cornbread dressing
 - ! Mixed Wild Rice & Cranberry Pilaf - GF
- ! Sweet Potato Casserole with sugared pecans & toasted marshmallows - GF
- ! exclamations Baked Three Cheese Macaroni

Gourmet Rolls and Butter

Holiday Desserts:

Holiday Dessert Display ~ various array of desserts of the season prepared & chosen by our chef: such as cakes, pies, cookies, various mousse, dessert bars, etc.

Iced Tea (Sweet & Unsweetened) with Lemon Slices

\$21.95 per guest

Black Plastic service ware @ \$1.95 per guest. 6.75% NC Sales Tax on all charges

*All event buffets to be decorated with a holiday theme at no additional charge. **Drop off and Pick up of lunch in Greensboro Area: \$30.00, other areas available...just ask!!!** Staffing for your event is available upon request. Clock in, clock out from our commissary in Greensboro. Gratuity is not included in pricing. It is not expected but is certainly appreciated by the staff. Additional services can be provided such as tables, chairs, linens, floral, etc... Just ask!!!*

PHONE 336-299-2600

www.exclamationscatering.com