

## exclamations catering & event specialist

### 2018 Holiday Buffet Lunch Menu

(20 or more guests)

#### HOLIDAY LUNCH BUFFET

**Salad:** Choice of **one** Salad

! Tossed Mixed Green Salad with an Array of Fresh Vegetables with Assorted Dressings

! Romaine Lettuce with Grape Tomato, Parmesan, Croutons & Classic Caesar Dressing

! Winter Salad of Apples, Dried Cranberries and Sugared Walnuts with Champagne Honey Mustard Vinaigrette

**Entrees:** Choice of **two** Entrees

! Oven Roasted Turkey Breast with Savory Gravy and Cranberry Sauce

! Seasoned Oven Roasted Chicken pieces

! Breast of Chicken Chasseur with mushrooms, prosciutto, brandy & herbs

! Lemon Chicken with a lemon & white wine

! Pesto Marinated Chicken Breast topped with chopped tomatoes

! Sautéed Chicken Breast with Garlic, Tarragon & Wild Mushrooms

! Smoked Beef Brisket with mopping sauces

! Sliced Oven Roasted Beef with Mushroom Demi Glaze

! Beef Burgundy

! Grilled Marinated London Broil with Hunters Sauce – mushrooms, shallots, bandy & tomato \*+\$2 per guest

! Oven Roasted Pork Loin with Apple cider gravy & fried apple pieces

! Oven Roasted Pork Loin with Port Wine & sun-dried cherries

! Clove, Brown Sugar & Cinnamon Baked Ham

! Penne Pasta with Creamy Shrimp Sauce or Roasted Vegetable Marinara Sauces

! Baked Salmon Fillet Citrus Mango Salsa\*+\$2 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

! Green Beans seasoned with carrots & onions

! Green Beans tossed with Kosher Salt, Olive Oil & Sun-dried Tomatoes

! Steamed Broccoli with Kosher Salt, Olive Oil & Sesame Seeds

! Winter Squash Casserole with cheese, shredded carrot, sour cream & crispy onions

! Citrus Mint & honey-glazed Baby Carrots

! Steamed Broccoli, Cauliflower, Carrots with Dill Butter

! Smashed Potatoes

! Oven Roasted Red Potatoes with rosemary, olive oil & kosher salt

! Savory Cornbread dressing

! Mixed Wild Rice & Cranberry Pilaf

! Sweet Potato Casserole with sugared pecans & toasted marshmallows

! Roasted Sweet Potato and Red Potato pieces with kosher salt, pepper & olive oil

! 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 based upon counts:

such as cakes, pies, cookies, various mousse, dessert bars, etc.

**Iced Tea (Sweet & Unsweetened) with Lemon Slices**

**\$20.95 per guest**

**6.75% NC Sales Tax on all charges**

*Black Plastic service ware @ \$1.75 per guest. Clear Plastic service ware with silver plastic utensils @ \$2.25 per guest*

*All event buffets to be decorated with a holiday theme at no additional charge. **Drop off and Pick up of lunch in Greensboro Area: \$40.00, other areas available...just ask!!!** Staffing for your event is available upon request. Clock in, clock out from our commissary in Greensboro. Additional services can be provided such as tables, chairs, linens, etc... Just ask!!!*

PHONE 336-299-2600

[www.exclamationscatering.com](http://www.exclamationscatering.com)