



MOSAIC
catering + events

chs seasonal offerings

Hors d'œuvres

Turkey-Cranberry Meatballs
with bourbon-cider glaze \$11.99/lb

Baby Lamb Lollipop
with pomegranate molasses • \$29.99/doz

Devised Ham & Pimento Cheese Sliders
on mini Parker House rolls \$19.99/doz

Cranberry-Brie Phyllo Tarts
with orange zest • \$19.99/doz

Mini Parmesan-Rosemary Biscuits
with sliced roasted turkey & cranberry
Mostarda \$20.99/doz

Soups & Breads

Traditional Ground Beef Chili served with sour
cream, green onions, and cheddar (serves 6)
• \$23.99/2 qt serving

Vegetarian Chili with lentils, chickpeas,
butternut squash, and mushrooms (serves 6)
•• \$23.99/2 qt serving

Traditional Brunswick Stew with shredded
chicken, corn, lima beans, and tomatoes
(serves 6) • \$20.99/2 qt serving

Tomato Basil Soup (serves 6) •• \$15.99/2 qt
Cornbread Squares with creamed corn, bell
peppers, and onions • \$8.99/doz

Herb-Cheddar or Tuscan (sun dried tomato,
olive, and Italian herbs) **Biscuits** • \$8.99/doz

Dinner Rolls with whipped butter • \$9.99/doz

Entrées

Cider Brined Turkey
with herb pan gravy • \$14.99/lb

Grilled Pork Tenderloin with apples,
caramelized onions, and cherries • \$14.99/lb

Beef Tenderloin Platter with arugula, roma
tomatoes, horseradish-bistro sauce, and
baguette market price

Sides

Harissa & Maple Roasted Carrots •• \$8.99/lb

Sautéed Collards with country ham • 8.99/lb

Brandied Cranberry Sauce •• \$9.99/pt

Scalloped Potatoes •• Half pan \$20.99
(serves 4-6); Whole pan \$34.99 (serves 8-10)

Traditional Stuffing with sage, fennel, and
apples Half pan \$20.99 (serves 4-6);
Whole pan \$34.99 (serves 8-10)

Sweet Potato Casserole with gingersnap and
oatmeal crust • Half pan \$20.99 (serves 4-6);
Whole pan \$34.99 (serves 8-10)

Casseroles in disposable pans, fully cooked.

Chicken N' Biscuits Casserole roasted pulled
chicken, peas, celery, onions, potatoes, carrots,
and fresh herbs topped with a baked buttermilk
biscuit crust \$39.99

Green Bean Casserole with crispy onions
• \$34.99

Shepherd's Pie ground lamb baked with peas,
carrots, onions, rosemary, thyme, and topped
with mashed potatoes • \$49.99

**Creamy Broccoli and Cheddar Cheese
Casserole** with a panko, Parmesan, and
Ritz cracker crust • \$34.99

Salads

Orecchiette Pasta Salad goat cheese, dried
cranberries, spiced pepitas, arugula, and
butternut squash with fig vinaigrette • \$7.99/lb

Arugula Salad with roasted golden beets,
pistachios, cherries, and grain mustard
vinaigrette •• \$11.99/lb

Wheat Berry Salad with fresh herbs, dried
cherries, toasted pecans, feta and honey-
balsamic vinaigrette •• \$8.99/lb

Boxed Lunches Individually labeled &
packed in attractive boxes with utensils.

Turkey Pastrami Sandwich with Russian
dressing, Swiss cheese, and slaw on rye \$10.99

Roasted Turkey Sandwich with cranberry
sauce, white cheddar, lettuce, and Dijon mayo
on sourdough \$10.99

Arugula Salad with roasted golden beets,
pistachios, cherries, and grain mustard
vinaigrette •• \$10.99

Desserts

Striped Pig Bourbon Bread Pudding
(serves 8-10) • \$39.99

Cheesecake Bars with snickerdoodle
cookie crust • \$24.99/doz

Pumpkin Spice Cannoli Dip with
cinnamon-sugar spiced pita chips • \$9.99/pt

Cranberry-Apple Cobbler
(serves 8-10) • \$29.99

Pumpkin Soft Cookies with maple cream
cheese frosting \$24.99/doz

Brunch

Signature Sticky Buns with toffee maple glaze
(serves 8) • \$29.99

Biscuits N' Gravy featuring local ground sage
sausage gravy, topped with a buttermilk biscuit
crust (serves 8) \$39.99

Corned Beef Hash with house made
corned beef, grilled potatoes, and onions
(serves 8) • \$39.99

Oyster Stuffing (SC oysters) Local oysters
with cornbread, onions, celery, and fresh
herbs market price

Turkey Dinner Package on upscale
disposable containers, ready to heat and serve.
Disposable plates/utensils available upon request.

**Oven Roasted Turkey, Herb Pan Gravy,
Dinner Rolls** with whipped butter, **Scalloped
Potatoes, Green Bean Casserole, Traditional
Stuffing, and Cranberry-Apple Cobbler.**
Regular \$84.99 (serves 4)
Large \$149.99 (serves 8)

Available October 2017 – March 2018. To place your order, call (843) 388-1490, or contact us directly via email at info@mosaiccateringevents.com.

● VEGETARIAN ● GLUTEN-FREE
ASK ABOUT OUR VEGAN OPTIONS