

Hors d'œuvres

Mini Parmesan and Rosemary Turkey

Biscuits with Cranberry Butter \$23.99/doz

Turkey-Cranberry Meatballs

with Bourbon-Cider Glaze \$11.99/lb

Cranberry-Brie Phyllo Tarts

with Orange Zest • \$19.99/doz

Dips

Smoked Mozzarella and

Sun-dried Tomato Dip • \$9.99/lb

White Bean and Rosemary

Hummus • \$8.99/lb

Craft Beer Cheese

with Dipping Pretzels • \$9.99

Entrées

Cider Brined Turkey

with Herb Pan Gravy • \$14.99/lb

Grilled Pork Tenderloin

with Apples, Caramelized Onions,
and Cherries • \$14.99/lb

Glazed Ham

with Cranberry Mostarda • \$11.99/lb

Peppered Beef Brisket

with Wild Mushrooms and Onions • \$19.99/lb

Sides

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)

Corn Pudding with White Cheddar and
Thyme • \$29.99 each

Boursin Cheese & Herb Grits with
Roasted Tomatoes •• \$6.99/lb

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

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

Wild Rice Salad Dried Apricots, Cherries,
and Golden Raisins with Honey-Lemon
Vinaigrette •• \$8.99/lb

Spinach Pesto Pasta Salad with
Roasted Fennel, Roasted Tomato, and
Pecorino Cheese • \$7.99/lb

Soup

Traditional Ground Beef Chili with
Sour Cream, Green Onions, and Cheddar
(serves 6) • \$23.99/2 qts

Brunch

Biscuits N' Gravy Local Ground Sage
Sausage Gravy, topped with a Buttermilk
Biscuit Crust (serves 8) \$39.99

Oyster Stuffing Local SC Oysters with
Combread, Onions, Celery, and Fresh
Herbs market price

Desserts

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

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

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

Gingerbread Spiced Bread Pudding
with Crème Anglaise (serves 8-10) • \$29.99

Pumpkin Spice Cannoli Dip with
Cinnamon-Sugar Spiced Pita Chips • \$9.99/pt

Pumpkin Soft Cookies with Maple Cream
Cheese Frosting \$24.99/doz

Turkey Dinner Package in
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

Cranberry-Apple Cobbler

Regular \$84.99 (serves 8)

Large \$149.99 (serves 8)