

“A Very Thankful Open House”

Try a more contemporary holiday with chocolate and orange fluff.

□ Main Buffet □

Grilled Orange Rosemary Pork Tenderloin

With Pineapple Horseradish Jezebel Sauce & Freshly Baked Yeast Rolls

Thinly Sliced Smoked Breast of Turkey

*Smoked In-House, Served with Dijon Mustard, Cranberry Aioli,
And Herbed Cheddar Biscuits*

Traditional Crudités Basket

Crisp Vegetables & Creamy Spinach Dip

Crab & Artichoke Dip

With Tortilla Chips

Crisp Red & Green Apple Slices

With Warm Caramel Dipping Sauce

Holiday Mini Sweets

\$28.00 per person

“Low Country Thanksgiving”

Cornucopia, natural twig deer, black iron lanterns, and copper chafers & trays.

□ To Pass □

Fried Green Tomato

Topped with Pimento Cheese

Smoked Candied Bacon

□ Main Buffet □

Maple Pomegranate Salad

Fresh Spinach, Pomegranate Seeds, Toasted Almonds, Manchego Cheese & Maple Balsamic Vinaigrette

Braised Spinach

with Crispy Shallots, Mushrooms & Butter

Goat Cheese & Sundried Tomato Mousse

Served with Assorted Crackers

Marinated & Grilled Flank

Thinly Sliced & Accompanied by Horseradish Cream, Green Peppercorn Aioli & Yeast Rolls

Maple Pecan Chicken

Cranberry Orange Chutney

Savannah Crab Cakes

Sweet and Spicy Corn Butter

Charleston Shrimp & Grits

Low-Country Shrimp & Stone-Ground Smoked Tomato Grits

□ Dessert □

Spiced Pumpkin Roll

Coconut Lemon Cake Shooters & Chocolate Toffee Brownie Shooters

\$45.00 per person

“Southwestern Holiday “Spread”

*Natural greenery, wrought iron candles, a single feathered pheasant,
and deer, enhanced with chocolate and gold fluff.*

□ Appetizers □

Prosciutto and Fig Crostini

Micro Greens & Chevre

Smoked Stuffed Jalapeño

Wrapped in Bacon

□ Main Buffet □

Brie & Dried Smoked Chicken Cranberry Quesadillas

With Cranberry Chutney

Texas Style Steamed Shrimp

With Classic Cocktail Sauce & Red Remoulade

Ancho & Orange Marinated Smoked Brisket

Jalapeno Orange Marmalade

Stone-Ground Smoked Tomato Cheese Grits

With Chipotle Peppers

Grilled Vegetables

With A Cilantro Ranch

Mushrooms Stuffed

With Spicy Sausage and Tart Dried Cherries

□ Sweets □

Key Lime Tarts and Kahlua Brownies

\$38.00 per person

“Thank Goodness its Casual”

Turkey & Dressing Sliders

Cranberry Orange Chutney, Homemade Durkee’s Gravy, Mustard, & Fried Onions

Homemade Potato Chips

“Grown Up” Pigs in A Blanket

*Sausage Wrapped in Puff Pastry
Yellow Mustard, Tomato Onion Jam*

Spinach & Artichoke Dip

Served with Fresh Tortilla Chips

Country Ham Biscuits

Orange Marmalade Mustard

Crudité

Spinach Dip

Cheddar Almond Dip

Strawberry Compote

Holiday Mini Sweets

\$25.00 per person



“Our Traditional Yuletide Buffet”

Accompanied by rich burgundy & gold fluff, gold candles, & fragrant greenery.

□ To Pass □

Petit Beef Wellington

In Puff Pastry with Tarragon Béarnaise

Roasted Asparagus

Wrapped in Prosciutto

□ Main Buffet □

Classic Vegetable Christmas Wreath

with a Spinach Dipping Sauce

Baked Brie

Filled with Apricots, Bourbon Brown Sugar and Pecans

Fresh Mushrooms

Stuffed with Spinach, Artichoke, & Parmesan

Creamy Seafood Dip

with Crispy Fried Wontons

Over-Stuffed Red-Skin Potatoes

Crisp Bacon, Cheddar Cheese, & Chives

Chargrilled Tenderloin of Beef

With Horseradish Cream, Mushroom Sauce

Roasted Holiday Turkey

With Cranberry Chutney, Mayonnaise, & Yeast Rolls

Fresh Steamed Shrimp

With Classic Cocktail Sauce & Red Remoulade

□ Dessert □

Strawberries Topped with Caramel & Cream

Mini Chocolate Eclairs & Caramel Cream Puffs

\$43.00 per person

“A Southern Holiday”

*Silver & deep blue fluff, blue crystal trees,
and crystal & glass candleholders could grace your table.*

□ Hors-d’oeuvre □

Petite Pecan Chicken Salad Bites

□ Main Buffet □

Classic Vegetable Tray

& Butter Bean Hummus Dip

Three-Cheese Macaroni & Cheese

Bold, Rich & Creamy

Spinach & Artichoke Dip

With Tortilla Chips

Southern-Style Deviled Eggs

Chargrilled Hanger Steak

With Horseradish Cream and Yeast Rolls

Spicy Jerk & Marinated Ham

Dijon Mayo, Mango Cranberry Chutney, & Mini Cheese Biscuits

Sea Island Shrimp

with Cocktail Sauce & Saltine Crackers

□ Dessert □

Holiday Dessert Shooters

\$36.00 per person

“French Quarter Yuletide Feast”

In deep, warm fabrics, touches of gold, wrought iron & copper risers, & fresh greenery.

□ Hors-d’oeuvre □

Antipasti Platter

Capicola, Salami, Kalamata Olives, Stuffed Olives, Pepperoncini’s, Gorgonzola, Marinated Tomatoes, Hearty Breads

□ Main Buffet □

White Wine Pear Salad

Butter Lettuce, White Wine Poached Sliced Pears, Crispy Prosciutto Parmesan Cheese and Toasted Walnuts with White Balsamic Vinegar

Fingerling Potatoes & White Truffle Potato Salad

Local Gold Fingerling Potatoes with Fresh Herbs

Stuffed Eggplant Dip

With Shrimp and Crab on Garlic French Bread

Braised Kale

With shallots & Bacon

Bourbon Marinated Sirloin of Beef

Wild Mushroom & Pearl Onion Fricassee, Blue Cheese, Green Peppercorn Aioli

Spicy Crusted Grouper Bites on a Flat-Top Grill

With White Remoulade Sauce

Warm Turducken with a Mushroom Demi-Glace

Sliced French Bread & Pomegranate Chutney

“Turducken” is a New Orleans Tradition:

A Turkey filled with a Duck Filled with a Chicken!

□ Afters □

Pecan Diamonds & Chocolate Peppermint Sandwiches

New Orleans Praline Cake

with a Caramel Drizzle

\$41.00 per person

“Winter Wonderland”

Silver & white platters, white velvet fluff, Whimsical characters, & white candle holders

□ Canape □

Dijon Crusted Baby Lamb Chops

With Fresh Rosemary

Crostini

With Grilled Vegetables & Balsamic Vinaigrette Topping

□ Seafood Appetizer □

Steamed Shrimp & Jonah Crab on Ice

With Red Remoulade, & Joe’s Mustard

Smoked Salmon Mousse

Chopped Parsley & Crunchy Pecan Topping Herbed Flatbreads Alongside

Oysters on The Half Shell

With Lemon and Cocktail Sauce

□ Main Buffet □

Cheese from Sweet Grass Farm:

Buttery Gouda, Creamy Goat Cheese, Blue, Holiday Fruit Garnish

Phyllo Purses Filled with Wild Mushroom Duxelles

Grilled Petite Fillet of Beef with Blue Cheese Topping

On A Bed of Caramelized Onions Presented on A Flat-Top Grill

Asian Barbecued Grouper on A Bed of Bok Choy With Hoisin Sauce

Presented on A Flat-Top Grill

Parmesan Crusted Chicken

With Marinara Sauce

Grilled & Roasted Asparagus, Roma Tomatoes & Red Potatoes

Stuffed New Potatoes with Mascarpone and White Truffles

□ Confections □

Holiday Berries with Vanilla Sabayon Sauce

Spicy Caramelized Pecans & Holiday Dessert Shooters

\$65.00 Per Person

“Holiday “Patisserie”

A display dressed for the holidays in red & silver silks, mirrored risers, glass candleholders & twinkling candlelight accented with sprays of silver.

□ Main Buffet □

Chocolate Mint Yule Log

*Devil’s Food Cake with Chocolate Mint Essence & Whipped Cream Filling
Covered in Chocolate Ganache Frosting*

Chocolate Tall Cake

With a “Snow” of Dark Chocolate Curls

Holiday Orange Slice Cake & a Sugar Glaze Drizzle

Chocolate Cherry Cobbler with Cinnamon Whipped Cream

Peppermint Bombe

*Chocolate Chocolate Cake, White Cream Cheese Frosting,
And Crushed Peppermint Candies*

Mini Sweet Pyramids

*Pecan Diamonds,
Chocolate Almond Macaroons, & Lemon Squares*

Mini “Chipwiches”

*A Pair of Tiny Chocolate Chip Cookies
Both Filled & Topped with Chocolate Ganache... “To Die For”*

Strawberries Topped with Caramel & Whipped Cream

Variety of Sweet Grass Farm Cheeses:

*Fol Epi, Fresh Gouda, Toma,
Flatbreads & Breadsticks*

□ Hot Toddy □

Coffee & Hot Mulled Cider

\$30.00 per person

“Visions of Sugar Plums”

The Delicacies of The Holidays with Wooden Boards, Gold and Copper Accents

Charcuterie Display

Cured Meats and Assorted Cheeses Accented with Dried Apricots, Figs, Mixed Nuts, Hot Honey, Olives, Grain French Mustard Cornichons and Fruit Preserves and An Assortment of Fresh Crackers and Flatbreads.

Mediterranean Mezze Platter

Zucchini, Squash, Portabella, Carrots, Eggplant, sweet onion, Fennel, Peppers, and asparagus

Ricotta Dip

With Tomato, Basil, & Extra Virgin Olive Oil & Garlic French Bread

Asparagus Wrapped in Prosciutto

With Peppery Dijon Sauce

Salmon Skewers

On a Bed of Butternut Squash with Sage & Almonds

Lemon Rosemary Chicken Skewers

Baby Lamb Chops

Mint Pesto Aioli

Roasted Winter Vegetables

With Thyme

Festive Cannolis

\$42.00 per person

“Mingle All the Way”

All Passed Hors D'Oeuvres for The Covid- 19 Safe Holiday's

Candies Smoked Bacon

Mini Crab Cakes

With Lime Jalapeno Corn Butter

Dates

Wrapped in Applewood Bacon and stuffed with Blue Cheese

Caramelized Thyme Pear Puff Pastry

With Gorgonzola Cheese

Chicken & Waffle

With Maple Butter Cream and Orange Zest

Sesame Ginger Tuna Tartare

On Wonton Chip

Rosemary Beef Wellington

With Tarragon Béarnaise

Scallops

Wrapped in Double Wood Smoked Bacon

Mini Lobster Corn Dogs

Vodka Cocktail Sauce

Olives

Wrapped in Sharp Cheddar Cheese

Peppermint Chocolate Shooters

Almond & Coconut Macaroons

\$42.00 per person

“Holiday Dinner I”

*Fill the table with holiday greenery, a deer here and there,
rustic iron lanterns with candlelight and touches of rich gold fabric.*

□ Antipasto □

Baked Brie in Brioche

with Dried Cranberries

Seasonal Dates

Filled with Bleu Cheese & Wrapped in Crispy Bacon

□ Entrees □

Tuscan Chopped Salad

An Assortment of Chopped Italian Vegetables in Champagne Marinade

Roasted Vegetable

Oven Roasted Squash, Broccoli, Peppers, Potatoes and Eggplant

Mediterranean Turkey Roulade

With Spinach, Pine Nuts, & Sundried Tomatoes in White Wine Beurre Blanc

Butterfly Shrimp Scampi

With Garlic & White Wine over Rice Pilaf

Stuffed Roasted Leg of Lamb

With Mint Pesto Apricot and Orange

Homemade Herb Focaccia

Finished with Sea Salt, Tomato & Mozzarella

□ Dessert □

German Chocolate Yule Log

Coconut & Pecan Filling & Rich Chocolate Ganache

Krispy Kreme Bread Pudding

With Caramel Drizzle & Cinnamon Whipped Cream

\$60.00 per person

“Holiday Dinner II”

*Imagine wrought iron, rich burgundy & gold silks, copper & wooden trays,
and over-sized wooden candleholders, all draped with natural greenery.*

□ To pass □

Vidalia Onion Tarts

*with Gorgonzola Cheese & Caramelized Walnuts
Three-Cheese Panini with Pear Chutney*

Peking Duck Spring Rolls

□ Main Buffet □

Caprese Salad

*Fresh Mozzarella, Roma Tomatoes, Peppery Basil
Splashed with White Balsamic Vinaigrette*

Creamy Garlic Mashed Potatoes

Whipped Gold Potatoes with Roasted Garlic

Grilled Seasonal Vegetables

Chef's Selection of Roasted Vegetables with Italian Herbs

Beef Roulade

With Roasted Red Peppers, Mascarpone, & Arugula Pesto

Cranberry Sage Chicken

Seared Chicken with Sage Cream Sauce, Finished with Fresh Sage and Dried Cranberries

Homemade Dinner Rolls

Homemade Steakhouse Rolls with Whipped Butter

□ Delicacies □

Warm Chocolate Cherry Cobbler

With Amaretto Whipped Cream

Chocolate-Chocolate Cappuccino Cake

\$48.00 per person

“Holiday Dinner III”

Fill your table with silver & white platters, natural greenery, & white candle holders

□ Aperitif □

Artichoke & Sun-Dried Tomato Wonton

Served with Pesto Dipping Sauce

Sweet Potato Latke

Candied Pork Belly

□ Main Course □

Mixed Greens with Dried Cranberries & Granny Smith Apples

Caramelized Pecans, Feta Cheese, & White Balsamic Vinaigrette

Goat Cheese & Charred Scallion Mashed Potatoes

Yukon Gold Potatoes with Aged Goat Cheese and Charred Scallion

Crispy Brussels Sprouts

Tossed with Rosemary Thyme Butter, Dried Cranberries and Parmesan Cheese

Maple Glazed Turkey

Carved Turkey Breast

With Spiced Rum and Maple Glaze, Served with Gravy and Cranberry Chutney

Carved Beef Tri- Tip

Prime Tri-Tip Rubbed with Blackened Steak Seasoning Served with Balsamic Tomato Jam and Herb Drawn Butter

Pork Tenderloin

Herb Roast Pork with Caramelized Apples Apple Cognac Cream Sauce

Homemade Yeast Rolls

□ Dessert □

Chocolate Peppermint Bomb

Chocolate Truffle Cake Layered with Chocolate Mousse, Caramel and Chocolate Ganache

Sweet ‘N Salty Gingerbread

Gingerbread Cake with Salted Caramel Cheesecake, Topped with Whipped Cream, Pretzel Streusel and Bacon

\$55.00 per person

“Holiday A’ la Carte”

Holiday Entrees

Turkey (10-12lb \$75.00ea) (18-20lb \$100.00 Ea.)

Each to Include 2 Qts. Turkey Gravy (Additional Gravy \$18.00 Per Qt)

Mediterranean Herb Rotisserie Turkey

Cajun Spiced Fried Turkey

Smoked Applewood Turkey

Rotisserie Turkey Breast (\$100.00 around 10lb)

Organic Turkey

Coca-Cola Smoked & Glazed Spiral Ham & Orange Garnish or Jerk Ham with Rum Spiced Marinade (\$70.00 around 10lb)

A Wood Grilled Tenderloin with choice of Horseradish, Béarnaise, Or Mushroom Demi Glaze (will server 8-10 people) \$170

Porchetta – Rolled Pork Loin Stuffed with Beautiful Things with Savory Gravy (will server 10-12 people) \$125

Holiday Casserole Dinners

Foil Disposable Pan Will Serve 10 people \$120.00

White Chicken Lasagna Florentine with Artichokes & Spinach

Classic Meat Lasagna with Three Cheeses and a Tuscan Marinara Sauce

Chicken Azalea – Southwestern Spiced Chicken Breast with Roasted Peppers and Onions with Rigatoni in a creamy Alfredo Sauce

Chicken Piccata over Bowtie Pasta with a Lemon Caper sauce

Turkey Tetrazzini - Roasted Breast of Turkey with Sautéed Mushrooms, Spaghetti, Parmesan and Cheddar Cheeses

Vegetarian White Lasagna Florentine with Spinach, Mushrooms and Three Cheese

Baked Ziti with Italian Sausage in a Marinara Sauce

Southwestern Chicken over Rice with Roasted Peppers & Tomatoes

Stuffing /Dressing

1/2 Foil Disposable Pan Will Serve 12-15 people \$42.00

Southern Traditional Cornbread Sage Dressing with Celery & Onions

Sun Dried Cranberries, Pecan & Granny Smith Apple Dressing

“Jimmy Dean” Sausage & Sage Dressing

Wild Rice & Sausage Stuffing

Fennel & Fresh Oyster Stuffing

Corn & Cheese Spoon Bread

Sweet Potato & Corn Spoon Bread

Wild Mushroom & Artichoke Risotto

Salads

All Salad's \$5.00 per person

Waldorf Salad

Roasted Pumpkin & Arugula with Toasted Almonds & Goat Cheese Balsamic Glazed

Dressing

White Wine Pear Salad- Butter Lettuce, White Wine Poached Sliced Pears, Crispy

Prosciutto Parmesan Cheese and Toasted Walnuts with White Balsamic Vinegar

Classic Basil Caesar Salad, Homemade Croutons & Shaved Parmesan

“Bluegrass Salad” Mixed Greens, Local Ellijay Apples & Fresh Blue Cheese & Candied Walnuts, White Balsamic Vinaigrette.

Vegetables & Casseroles

1/2 Foil Disposable Pan Will Serve 12-15 people \$42.00

Traditional Green Beans (Or Almandine)

Oven Roasted Root Vegetables (Beets, Celery Root, Parsnips, Turnips, Peppers, Onions

Assorted Squashes)

Squash Casserole with Sharp Cheddar & Ritz Cracker Crumbs

Herbed Baby Butter Beans

Garlic Mashed Potatoes

Glazed Fresh Sweet Potatoes with Butter, Orange & Cinnamon

Creamed Spinach with Sweet Onions

Acorn Squash Stuffed with Wild Rice & Sundried Cranberries

Roasted Sautéed Sliced Brussels Sprouts With Pancetta & Balsamic

Roasted Garlic Cauliflower Trees

Rosemary Orange Roasted Beets

Broccoli & Gruyere Casserole

Honey & Thyme Glazed Baby Carrots

Cheesy Mashed Potatoes with Gouda & Crispy Pancetta

Four Cheese Macaroni and Cheese

Christmas Spinach Ring with Stuffed Tomato Basil Confit

Au Gratin Potatoes

Extras

All Bread \$15.00 Per Doz.

Butter Topped Yeast Rolls

Garlic Cheddar Biscuits

Corn Bread Sticks

Homemade Cranberry Orange Relish \$16.00 per Quart

Homemade Turkey Gravy \$18.00 per Quart

Mushroom Demi Glaze \$18 per Quart

Dessert

Cakes Are 10" And Serve 14-16, Pies Are 12" And Serve 12-14

Coconut Cake with Lemon Curd Filling Whip Cream Icing & Fresh Coconut \$40.00

Traditional Red Velvet Cake \$40.00

Granny's Caramel Cake \$40.00

Carrot Cake \$40.00

Oreo Crusted Key Lime Pie \$35.00

Strawberry Cake with Fresh Strawberries and Whipped Cream \$40.00

Chocolate Cake with Chocolate Ganache Icing \$40.00

Traditional Pecan Pie \$35.00

Bourbon Pecan Chocolate Pie \$35.00

Pumpkin Pie \$30.00

Apple Pie \$30.00

Pumpkin Cheesecake \$45.00

Chocolate Brioche Bread Pudding \$35.00

Apple Crisp \$35.00

Krispy Kreme Bread Pudding, Caramel Sauce & Cinnamon Whipped Cream \$45.00

Pick your favorite three Mini Sweets or Dessert Shooters for \$5.00 per person

Mini Sweets

Pecan Diamonds

Bourbon Chocolate Brownies

Choc. Covered Strawberries

Mini Éclair's

Chocolate Cream Puffs

Rum Balls

Divinity

Smores

W. Choc Truffle

Lemon Curd Tart

Strawberry Cheesecake

Buck Eye's

Oreo Cheesecake

Pumpkin Cheesecakes

Orange Slice Cake

Reg. Brownies

Mint Brownies

Choc. Truffles

Fruit Tarts

Cappuccino Cheesecake

Chip Witch

Key Lime Tart

Lemon Square

Sara Bern Heart

White Chocolate Cherry

Rocky Road

Coconut Macaroon

Almond Macaroons

Hello Dollies

Raspberry Bar

Chocolate Pecan Tart

Twix Bar

Profiteroles

Dessert Shooters

Banana Pudding

Key Lime Pie

Traditional Pecan Pie

Oreo

Red Velvet & Cream Cheese Icing

Strawberries and Cream

Dulce De Leche

Limoncello

Chocolate Mousse & Cream

Eggnog Parfaits

Twix

Reese's

Carrot Cake & Cream Cheese

Tiramisu

Peppermint Pots de Creme



Holiday Menus

Additional Charges & Enhancements

<i>Service Staff for Cocktail Buffet</i>	<i>\$ 180.00 each</i>
<i>We recommend 1 server for every 15-20 guests, and 1 bartender for every 50 guests. The \$180.00 charge is based on an 8-hour period that includes the time to drive to the site and set-up the event, no more than 4 hours for the event, and time to breakdown, clean, and drive back to our facility. Each additional hour is billed at an additional \$25.00 per server, per hour. A Captain placed on all events that have 3 or more staff at \$230.00 each.</i>	
<i>Full China, Silver Place Settings & cloth napkin</i>	<i>\$ 5.00 each</i>
<i>Silver Place Settings with cloth napkins</i>	<i>\$ 2.50 each</i>
<i>China Cocktail plates, silver forks & paper napkins</i>	<i>\$ 2.00 each</i>
<i>Paper & plastics</i>	<i>\$ 2.50 per person</i>
<i>Bar Set-Ups</i>	<i>\$ 6.00 per person</i>
<i>Includes all-purpose glasses, wine glasses, pitchers, Coca-Cola products, tonic water, club soda, orange juice, cranberry juice, cocktail napkins, ice bowl with scoop, cooler of ice, and lemons and limes,</i>	
<i>Bar Set-Ups with Plastics</i>	<i>\$ 4.00 per person</i>
<i>Bar set up cost for specialty bar or extra type of glasses</i>	<i>\$8.00 per person</i>
<i>Ice is \$1.00 per person if no bar set up is needed.</i>	
<i>*C. Parks Catering bartender required with all set-ups</i>	
<i>12-ounce bottled water</i>	<i>\$1.00 each</i>
<i>Bar Table with Cloth</i>	<i>\$ 25.00 each</i>
<i>Linens for Tables</i>	<i>\$ 20.00 and up</i>
<i>Specialty Linens and Overlays</i>	<i>\$ 25-40 each</i>
<i>Seating Tables/Buffer Tables</i>	<i>\$ 10.00 and up</i>
<i>Padded Wood Folding Chairs</i>	<i>\$ 4.00 each</i>
<i>Furniture Delivery</i>	<i>\$ 75.00+ (minimum)</i>
<i>Coffee Station with Silver Urn & China Mugs</i>	<i>\$ 3.50 per person</i>
<i>*Minimum 50 guests</i>	
<i>*Additional silver urn for \$100.00</i>	
<i>Buffet Centerpieces starting at</i>	<i>\$ 175.00 each</i>
<i>Seating Table Centerpieces starting at</i>	<i>\$ 35.00 each</i>

8.5% Georgia sales tax & 20% Production Management fee will be added to all orders

Holiday Additions

- *All menus are based on a minimum of 40 guests. If your count is less, the price per person will change.*
- *Three Passed Hors D' Oeuvres may be added for \$10.00 per person*
- ***Traditional Shrimp Cocktail may be added for \$6.00 per person***
- *A Mashed Potato Bar, Pasta Station, or Grits Station may be added for \$7.50 per person
Plus \$180.00 for chef attendant
- ***A Yule Log may be added for an additional \$50.00 each.***
- *Hot Spiced Cider in Silver Urn served in China Mugs are \$3.50 per person
Minimum 50 guests
- *Nutmeg and Cinnamon Eggnog for \$ 3.50 per person
Minimum 50 guest