

O's Catering Holiday Menu

Holiday Buffet

Minimum 20 Guests



Roast Turkey with Volute Sauce

Honey Glazed Ham Topped with a Sweet Raisin Sauce Strawberry Spinach Salad Topped with Poppy Seed Dressing

Green Bean Casserole

Cranberry Bread Stuffing

Mashed Butternut Squash with Cinnamon Brown Sugar Cranberry Chutney Assorted Dinner Rolls

\$17.95

Choose both Meats for an additional \$3 per person



Apple Pie
Pumpkin Pie
Pecan Pie
Bread Pudding
Tres Leches
Choice: \$3 per person







Mini Christmas Cookies Chocolate Truffles Butterball Cookies \$18dz.



(Minimum 25 guests)

Seasoned Rib Eye Steak and Roast Turkey Carving Station Served with Caesar and Cranberry Walnut Salad Assorted Crusty Rolls Red Pepper Coulis, Horseradish Mayo, Spicy Mustard and Cranberry Chutney Dressing

> \$26 per person \$50 Carving Fee per Carver



(Minimum 15 per order) Herb Crusted Steak Roulade

Coconut Shrimp with Apricot Chutney

Smoked Salmon Toast Points w/ Sour Cream Dill

Your Choice \$4 ea.

Porchetta on Polenta Bites with Pickled Onions

Spinach & Goat Cheese Tartlets

Teriyaki Chicken Skewers with Szechuan Sauce Your choice \$3 ea.



Beverage Service Moette Punch

Pineapple, Apple, Cranberry and White Grape Juice Carbonated with Sprite \$25 Gal.

Nutmeg Flavored Egg Nog \$25 Gal.

German Gluhwein

Warmed Red Wine with Cinnamon Sticks, Cloves and a touch of Orange Zest \$30 Liter

To book your event, please call Kim Fennema in our catering department at 512.232.9060



Pumpkin Cheesecake Carrot Cake Strawberry Cheesecake Devils Fudge Cake Choice: \$4.50 per person

Platters

(Serves 15)

Mediterranean Platter Hummus and Seasoned Pita Chips, with Carrot Sticks, Roasted Red Peppers, Cucumber and Kalamata Olives.

\$75

Fruit and Cheese Tray

Seasonal Fruit and Cheese with Crackers and Yogurt Dipping Sauce

\$75

Vegetable Crudité

Served with Carrots, Red Peppers, Celery Sticks, Cherry Tomato and Broccoli Florets

\$65