
2017 Holiday Party Menus

Dinner Buffet – price per person, based on choice of carving station

Carving Station (choose one)

Herb rubbed whole turkey with cornbread dressing and cranberry relish - \$21.95

Honey bourbon glazed ham with sweet potato rolls - \$21.95

Top round of beef with au jus and horseradish cream - \$24.95

Prime rib of beef with au jus and horseradish cream - \$29.95

Entrée Selections (choose one)

Chicken Marsala – sauteed chicken with ham, swiss cheese and marsala sauce

Chicken Piccata – with lemon caper sauce

Pan seared salmon filet with lemon dill butter

Roasted pork loin with pan gravy

Pre-set salad (choose one)

Baby mixed greens, carrots, cucumbers, tomatoes

Spinach salad with red onion, bacon, mushrooms

Caesar salad with parmesan cheese and herb croutons

Side Items (choose four)

Mashed potatoes

Sweet potato soufflé

Candied sweet potatoes

Wild rice pilaf

Au gratin potatoes

Macaroni and Cheese

Squash casserole

Green beans almandine

Green bean casserole

Sweet corn soufflé

Broccoli casserole

Steamed vegetable medley

Dessert Buffet includes the following

Assorted cakes, pies, holiday cookies, fruit cobbler

Beverages

Sweet tea and unsweetened tea

Coffee station available for an additional \$2.50 per person

All service will be presented on china, glass and silverware

Menus can be customized and there are many options available, including vegetarian and gluten free

Consider the **Moose Lodge** for your holiday party or celebration! Rental includes tables, chairs, linens, set up & break down.

For more information, a quote, or to place an order, contact: **Cameron Gunter**
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