

## Corporate Holiday Menus

Let Susan's Table help you show just how much your employees mean to you by providing the perfect holiday meal or party. We've worked hard to come up with all of the traditional favorites at special holiday pricing.

7 Days Notice Required; Minimum of 20 People.

*All prices include set-up, wire chafing dish, sterno, reusable trays, napkins, plates, forks, knives. All items on this menu are served on reusable platters. Susan's Table will provide disposable plates and utensils.*

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### Corporate Holiday Meal

19.95 per person

PNW Salad – Rogue River Blue, hazelnuts, pears, pickled red onions, maple balsamic dressing

Thyme and honey glazed baked ham, sliced

**OR**

Oven roasted turkey breast with a pinot noir cranberry sauce

Green beans casserole with roasted garlic, caramelized onions and sautéed mushrooms

Maple and orange sweet potato mash

Vegetarian apple, fennel and sage stuffing

Rolls and Butter

Assorted dessert platter

### Corporate Holiday Party

24.95 per person

Shrimp Cocktail Platter with a classic cocktail sauce and cajun remoulade

**OR**

Salmon rillet canapé finished with fresh chives

**Veggie Skewers:** assorted roasted veggies like onion, red bell pepper, baby red potatoes, cauliflower and fennel, skewered, 2 sauces: chimichurri and romesco

**Cheese and Fruit Preserve Platter**

Blue cheese, cheddar, local goat cheese, apple and pear cinnamon compote along with local honey

Bowl of Caramel Bacon Popcorn

Salt and Pepper Roasted Round Eye with a roasted garlic and horseradish aioli.

**OR**

Roast pork loin with a madeira and mushroom cream sauce

Rolls and Butter

Assorted dessert platter