

Holiday Menu's

Holiday Dinner Menu

7 Days Notice Required; Minimum of 20 People.

Available for delivery or pick up no later than Wednesday, November 22nd for Thanksgiving and Sunday, December 24th for Christmas. \$39.00 delivery fee applies for Metro Atlanta. Hours of delivery or pick-up are 9:00 a.m. to 2:00 p.m. on November 22nd and December 24th.

Will come with complete reheating instructions in ready-to-heat pans that fit a normal size kitchen oven. Items will need to be refrigerated until ready to heat. \$35.00 per person.

Salads and Soup

Please choose one (minimum of 20 per selection) \$2.50 pp for each additional selection above one. Includes yeast rolls and butter.

Pacific NW Greens

Mixed baby greens with rogue river blue cheese, hazelnuts, pears, pickled red onion and a maple balsamic dressing

Baby Spinach and Kale

Dried cranberries, pecans, goat cheese, fennel, citrus vinaigrette

Wild Mushroom and Butternut Squash

Sautéed mushrooms and roasted butternut squash with toasted pumpkin seeds, pomegranate seeds, served over spinach with a balsamic vinaigrette.

Waldorf Salad

Chopped apples, pecans, celery, sliced red grapes, tossed with mayo and served over bib lettuce

Butternut Squash Bisque

Roasted butternut squash simmered in white wine, tarragon and chinese 5-spice before being pureed with cream

Fennel and Carrot Soup

Pureed carrots, potatoes and fennel. Topped with maple creme fraiche and toasted chestnuts

Protein:

Please choose two (minimum of 20 per selection) \$6.00 pp for each additional selection above two.

Turkey Breast

Cedar Planked Oven Roasted Turkey Breast with Gravy and a Pinot Noir Cranberry Sauce

Holiday Ham

Honey and thyme glazed baked ham, spiral sliced

Beef Bourgogne

A classic French stew braised in red wine with carrots, celery, potatoes and other aromatic

Pork Roast

Brined and herb roasted pork loin with an apple chutney

Lentil Meatballs

Vegetarian lentil, apple and sage meatball with a madeira and mushroom cream sauce

Sides

Please choose four (minimum of 20 per selection) \$2.00 pp for each additional selection above four.

Mashed Potatoes

Creamy mashed potatoes with goat cheese

Sweet Potato Casserole

Classic sweet potato casserole with chopped pecans and topped with marshmallows

Anson Mills Sea Island Red Peas

Vegetarian bourbon and molasses braised peas

Creamed Corn

A classic creamed corn soufflé

Brussels

Maple Glazed Roasted Brussel Sprouts with Bacon and Shallots

Green Beans

Steamed Green beans with caramelized Onions, Almonds and Browned Butter

Stuffing

Vegetarian or Sausage option with apples, fennels, celery and spiced

Rice Pilaf

Anson Mills Charleston Gold Rice Pilaf

Roasted Acorn Squash

with a brown sugar glaze

Kale and Mushroom Gratin

Baked with caramelized onions, Parmesan cheese and cream

Holiday Party Menu

Available for delivery and set-up beginning November 15th. Not available on Thanksgiving or Christmas day.

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

Rogue River Blue, Tillamook Cheddar, local goat cheese, apple and pear cinnamon compote and 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

Holiday Brunch Menu

Available for delivery and set-up beginning November 15th. Not available on Thanksgiving or Christmas day.

All items on this menu are served on reusable platters. Susan's Table will provide set-up, disposable plates and utensils.

22.95 per person. An additional 20% cost for a staffed event.

Sausage and Egg Breakfast Casserole

Thick country white bread layered with a breakfast fennel and sage sausage, Tillamook cheddar and soaked in an egg custard before being baked to bubbly goodness.

OR

Apple and Cinnamon French Toast Casserole

Brioche bread

Spiral Sliced Honey Ham

OR

Herb Roasted Turkey Breast

Salmon Platter: smoked salmon with whipped cream cheese, thinly sliced red onions, capers, mini bagels Rolls and Butter

Yogurt, Granola and Fruit Parfait

Candied Bacon Pieces

Pecan Pie Bars OR Apple Pie Bars