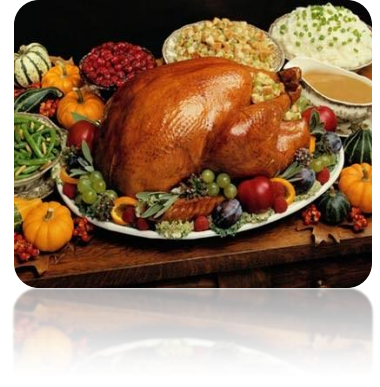




holiday menus

~buffet style for 2 to 50 guest~

All menu selections must be the same per person.
Extra appetizers, salads, sides, or desserts may be added for an additional fee upon request.



Appetizers: (choose 1)

Spinach Artichoke Dip with Tortilla Chips
Brie & Cherry Pastry Cups
Smoked Salmon Spread with Crackers
Nut Encrusted Cheese Balls with Crackers
Vegetable Tray with Ranch Dip

Salads: (choose 1)

Caesar Salad with Caesar Dressing
Garden Salad with Ranch, Honey Mustard, Honey Poppy Seed, or Herbed Vinaigrette
Classic Waldorf Salad (with apples, grapes, cranberries, celery, and nuts)
Southern Potato Salad

Entree: (choose 1 meat, includes cranberries)

Whole Herb Roasted Turkey, Turkey Breast, **(or)** Baked Spiral Cut Ham
Green Onion Turkey Gravy (for turkey only)
Fresh Cranberry Conserve

Sides: (choose 2)

Cornbread Stuffing
Garlic Mashed Potatoes
Roasted Herb Potatoes
Sweet Potato Casserole
Buttered Broccoli
Southern Green Beans
Roasted Carrots
Tri-Vegetable Medley

Desserts: (choose 2)

New Orleans Bread Pudding with Butter Rum Sauce
Chocolate Bundt Cake with Chocolate Ganache
Pumpkin Pie with Whipped Topping
Apple Pie with Crumb Topping
Southern Pecan Pie

Includes: Fresh Rolls with Butter Pats

Fruitful Vintage does not provide drinks or tableware. We will use the tableware available in your kitchen.

All 3 Layer Homemade Cakes (12-14 slices) (additional \$75 per cake)

Carrot Cake with Cream Cheese Frosting
Red Velvet Cake with Cream Cheese Frosting
Italian Cream Cake with Coconut Cream Cheese Frosting
Coconut Cake with Whipped Cream Frosting
German Chocolate Cake



(Booking Based on Availability & First Booked Basis)

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