

2020 Holiday Menu



The Traditional Celebration

our most requested holiday menu package!

Roasted Sliced Turkey in Gravy
and/or Brown Sugar Glazed Pit Ham
Smashed Red Bliss Potatoes with Cream and Butter
Steamed Green Beans with Caramelized Onions
Tossed from the Garden Salad with Two Dressings
Fresh Baked White & Wheat Rolls with Butter
Fresh Made Citrus Cranberry Sauce 14.95pp

*add Pan Style Sausage Cornbread Stuffing or
Whipped Sweet Potatoes with Candied Pecan Streusel
for only 2.49pp*

Cheers, It's The Holidays!

Chicken Chasseur
*a French classic, rich and hearty
with mushrooms and fresh herbs*
Golden Yukons mashed with Cream and Butter
Steamed Broccoli & Carrots with Fresh Tarragon
Sunshine Salad with Berry Balsamic and Ranch
Fresh Baked White & Wheat Rolls with Butter
15.95pp
add Bordelaise Braised Eye of Round 16.95pp

Tex Mex Traditions

Fiesta Fajita: Grilled Chicken, Steak or Ueggie
Warm Flour Tortillas
Confetti Spanish Rice Authentic
Refried Frijoles
Sour Cream, Shredded Cheddar
Fire Roasted Housemade Salsa
with Tortilla Chips 13.95pp
Add made to order Guacamole 1.25pp



Add holiday themed buffet decor for only \$29.99 (per table)
Colored accent cloths, fresh greenery, pine cones and holiday ball ornaments

Country Tuscan Holiday

Grilled Rosemary Chicken
with Pinot Grigio Basil Reduction
Baked Penne Pasta with Marinara Rustico
Grilled Mixed Vegetables with Fresh Basil
Hail Caesar Salad with Caesar & Balsamic Dressing
Fresh Baked Garlic Rolls and Butter 15.95pp
*add a sliced New York Strip Roast
with Pesto Roasted Grape Tomatoes 16.95pp*

American Yuletide

Calvados Chicken
in a bourbon cream sauce with shallots and apple s
Almond Cranberry Rice Pilaf w/Fresh Tarragon
Sauteed Green Beans w/Applewood Smoked Bacon
Tossed from the Garden Salad with Two Dressings
Fresh Baked White and Wheat Rolls with Butter
15.95pp
add Burgundy Mushroom Beef Roast 16.95pp

Desserts

Pies: Pumpkin, Pecan, Apple, Coconut, Chocolate
Cream 24.95
Crowd Pleaser Dessert Tray 2.99pp
Fresh Baked Cookies 19.99/doz
Assorted Gourmet Cakes 39.95
Chocolate Chip Bread Pudding for 15-18pp \$47
Mini French Pastries \$27 per dz., minimum 3 dz.

Beverages

Iced Tea Service 14.95/gal
Fresh Squeezed Limeade 14.95/gal
Cranberry Lime Tea Punch 19.95/gal
Mulled Apple Cider 19.95/gal

Call (214) 905-6060 Email catering@freshella.com www.Freshella.com