

Holiday Season 2011
Buffet Menu Packages

*Let Superb Cuisines catering by Keula Binelly create
the perfect Celebration*

Complete Dinner for 6
\$ 150.00

Sliced Roasted Turkey Breast (2.5 lb)
(Or Substitute for whole Roast Turkey add \$ 85.00)
Additional Gravy suggested if substituted

Turkey Gravy (Pint)

Homemade Cranberry Sauce

Traditional Stuffing with Fresh Herbs

Green Beans with Wild Mushrooms

Mashed Potato

Country Corn Bread

Traditional Pumpkin Pie

Complete Dinner for 12

\$ 340.00

Whole Roasted Turkey

Turkey Gravy (Pint)

Homemade Cranberry Sauce

Traditional Stuffing with Fresh Herbs

Green Beans with Wild Mushrooms

Mashed Potato

Country Corn Bread

Traditional Pumpkin Pie

Grandmother's Pecan Pie

Deluxe Dinner for 6

\$ 205.00

Mixed Green

With Sliced Oranges, Dried Cranberries, Candied Pecans,
Citrus Vinaigrette

Corn Chowder

Sliced Roast Turkey Breast

(Or Substitute for whole Roast Turkey add \$85.00)

Additional Gravy suggested if substituted

Turkey Gravy (Pint)

Homemade Cranberry Sauce

Traditional Stuffing with Fresh Herbs

Green Beans with Wild Mushrooms

Sweet Potato Casserole

Mashed Potato

Country Corn Bread

Apple Crumb Pie

Deluxe Dinner for 12

\$ 440.00

Mixed Green

With Sliced Oranges, Dried Cranberries, Candied Pecans,
Citrus Vinaigrette

Corn Chowder

Sliced Roast Turkey Breast

(Or Substitute for whole Roast Turkey add \$85.00)

Additional Gravy suggested if substituted

Turkey Gravy (Pint)

Homemade Cranberry Sauce

Traditional Stuffing with Fresh Herbs

Green Beans with Wild Mushrooms

Sweet Potato Casserole

Mashed Potato

Country Corn Bread

Apple Crumb Pie and Pumpkin Pie

**Holiday Season
A La Carte Menu 2011**

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**Salads
\$4.00pp**

Beet Salad with Goat Cheese and Walnuts

Vibrant Crimson-Color Beets Salad

With toasted pieces of walnuts peek through lightly dressed greens and a generous sprinkling of tangy goat cheese

Waldorf Wilted Salad

A welcome change to the traditional crisp and crunchy version wilted salads are greens with a warm dressing poured over

Mesclun Salad with Roasted Pears

Salad through the fall and winter.

Pears are roasted to intensify their flavor then tossed with a sherry vinaigrette, mixed greens, strawberries, blue cheese, and pecans.

Fennel and Orange Salad

Fennel and blood oranges mixed with bibb lettuce leaves and snipped fresh chives

Centerpieces

Maple-Basted Whole Virginia Turkey

With choice of stuffing, roasted sweet potatoes,
green bean and cape cod cranberry relish

\$ 165.00, 14-16 lbs, serves 8-12 guests

\$199.00, 18-20 lbs, serves 12-15 guests

Breast of Turkey

Sliced turkey breast with cranberry chutney served
with mini cocktail rolls

\$85.00, 5 lbs, serves 15-20 guests

\$155.00, 10 lbs, serves 25-30 guests

Black Angus Filet of Beef

Roasted Black Angus filet rolled in Meaux mustard
and cracked black pepper served with crispy Tobago
onion strips, assorted cocktail rolls, béarnaise sauce and
horseradish cream

\$200.00, serves 10 guests

Orange and Madeira-Glazed Virginia Ham

Spiral sliced and served with homemade raisin chutney

\$170.00, 14 lbs, serves 12-14 guests

Traditional Sides

\$3.00pp

Roasted Sweet Potatoes with Orange Zest

Potato Gratin

Wafers of Yukon Gold potato layered with fresh cream and baked with parmesan cheese

Honey-Glazed Baby Carrots

Green Beans with Walnuts

Creamed Spinach

Steamed Asparagus

Haricot Vert and A Julienne of Zucchini

Roasted Acorn Squash

Desserts

Autumn Apple Cobbler

Red and golden delicious apples, baked with raw sugar, cinnamon and spices under a sweet streusel topping

\$35.00, serves 8 guests

Pecan, Pumpkin or Apple Pie

\$22.00, serves 8 guests

Assorted Holiday Cookies

\$17.50 per dozen

Seasonal Gourmet Cupcakes

\$2.75, each

Miniature Seasonal Pasties

\$4.25, per person