



{SALADS & SIDES}

Served by the half pan (feeds 8-10 people) \$27 or full pan (feeds 18-20) \$52

Tomato and Cucumber Salad Served with a Roasted Shallot and Basil Vinaigrette

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Tossed Baby Lettuces with Seasonal Berries, Mandarin Oranges, Spiced Pecans, Maytag Blue Cheese, and a Balsamic Vinaigrette

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Mixed Greens with Poached Pears, Fresh Chevre, and a Vanilla Citrus Vinaigrette

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Traditional Stuffing with French Bread and Sweet Corn

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Corn Bread Stuffing with Country Sausage and Goat Cheese

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Whipped Potato Soufflé with a Parmesan Gratin

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Baked Orzo Casserole with Broccoli and Aged Cheddar

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Autumn Squash and Sweet Potato Sauté with Maple and Nutmeg

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White Corn and Vidalia Onion Bread Pudding

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Trio of Steamed Fresh Green Beans, Asparagus, and Baby Carrots topped with Nutmeg Spiced Walnuts

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Green Bean Casserole

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Corn Soufflé

{MAINS}

Herb Roasted Whole Turkey, Served with an Apricot and Sage Chutney, Pan Gravy and Yeast Rolls, *\$98 for a 16-18 pound turkey*

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Pepper Crusted Loin of Tenderloin of Beef served with Grilled Portabella Mushrooms with a

Natural Jus and a Horseradish Cream Tenderloin: *\$185 (5 pound tenderloin, serves 10- 8 ounce portions)*

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Cinnamon and Brown Sugar Smoked Virginia Ham Glazed with Orange



CHEF'S GARDEN

Catering & Events

EVERY DETAIL. EVERY TIME.

Blossom Honey *\$123.00 (16 pound Ham)*

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Olive Oil and Citrus Poached Side of Salmon with Dill and Braised Fennel *\$100 (4-5 pound side of Salmon)*

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{DESSERTS} 10" Cake/ Pie with 8 slices, \$20 Each

Cinnamon Pumpkin Cheesecake served with a Chantilly Cream (+\$6)

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Pecan Pie with a Mascarpone Mousse

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Congaree and Penn Johnny Apple Seed Crostata with Cinnamon Whipped Cream

Pick-Up Can be arranged at one of our locations or Delivery Options available for orders of \$150 or more.