

# *Holiday Themed Selections*

## **Hors d'oeuvres**

### **Baked Brie en Croute**

**Bluegrass Chutney Cream Cheese Dip** with cream cheese, mango chutney, bacon and shredded cheese

**Cheddar Sausage Balls**

**Caprese Skewers or Crostini**

**Delightful Dates** (bacon wrapped)

**Deviled Eggs**

**Petite Crab Cakes** with remoulade sauce

**Pistachio Cranberry Cheese Log** served with crackers

**Shrimp Cocktail**

**Sundried Tomato, Pesto, and Cream Cheese Terrine** served with toasted pita chips

## **Salads & Soups**

**Pumpkin Soup**

**Tomato, Basil and Parmesan Soup**

**Cranberry Salad**

**Seven Layer Salad**

**Festive Spring Mix Salad** topped with dried cranberries, candied pecans and bacon served with raspberry vinaigrette

**Spinach Salad** topped with mushrooms, red onion, shredded cheddar cheese and hard boiled eggs

## **Entrees**

**Bourbon Maple Glazed Salmon or Pork Chops**

**Lemon Buerre Blanc Chicken**

**Chicken Pot Pie**

**Sautéed Beef Tenderloin Tips** with mushroom, onions, herbs, and merlot sauce

**Turkey Tetrazzini**

## **Carving Stations**

*Note: All carving station items can be included with a heavy hors d'oeuvres menu served with dinner rolls for party sandwiches*

**Cajun Fried Turkey** served with creole mayonnaise

**Traditional Baked Turkey** served with gravy

**Smoked Turkey** served with fruit chutney

**Honey Glazed Ham**

**Roasted Pork** with fruit chutney

**Sweet & Spicy Rubbed Pork Loin** with fruit chutney

**Roasted Beef Top Round or Beef Tenderloin** served with henry baines and whipped horseradish

**Herb Encrusted Casino Roast or Prime Rib** served with henry baines and whipped horseradish



**BAYOU BLUEGRASS  
CATERING**