

# Holiday Menu

## ENTREES

(CHOICE OF TWO)

**ROAST WHOLE "TOM" TURKEY** Carved with Southern Style Cornbread Stuffing (Sausage & Sage Stuffing - \$1.00 additional per person) • Giblet Gravy

**BAKED MAPLE AND HONEY GLAZED HAM**

**PAN SEARED SALMON WITH LEMON DILL BEURRE BLANC**(Market Price)

**ITALIAN STYLE ROAST LOIN OF PORK** Jus Lie\*

**YANKEE POT ROAST** (Market Price)

**ROAST BARON OF BEEF (SLICED)** with brown gravy

## SIDES

(CHOICE OF FOUR)

Southern Style Green Beans or Green Bean Casserole  
Broccoli Casserole

Creamed or Sautéed Spinach

Braised Red Cabbage

Peas & Carrots

Collard Greens (Fresh when available)

Sweet Glazed Carrots

Candied Yams or Cinnamon Glazed Sweet Potatoes

Country Style or Creamed Corn

Gourmet Baked Macaroni & Cheese

Mashed Potatoes or Garlic Smashed Potatoes

Tossed Salad • Fresh Fruit Salad • Caesar Salad

Baked Potato Salad • Fresh Shredded Creamy Slaw

**PLUS** Cranberry Sauce or Cranberry Mandarin Relish

**AND** Fresh Baked Dinner Rolls (Included)

## DESSERTS

(CHOICE OF TWO)

Pumpkin Pie • Apple Cobbler • Cherry Cobbler

Chocolate Cake • Carrot Cake • Pecan Pie

Cheesecake Assorted Dessert Bars

Banana Pudding • Giant Soft Cookies

Deluxe Mini Dessert Assortment (upcharge)

Various Holiday Pies Available (Please ask for daily selections)

## DRINKS

Sweet and Unsweetened Tea • Soft Drinks

Bottled Water • Fruit Punch • Lemonade

**INCLUDES ALL DISPOSABLE PLATES, NAPKINS, UTENSILS, FLATWARE AND LINEN, COVERINGS FOR FOOD TABLES, CHAFING DISHES, SERVING UTENSILS.**

China, Flatware, Glassware, Linens, Stainless Flatware, Tables, Chairs, etc. available at additional charge.

**\$22.50 PER PERSON**

**\$3.95 FOR DESSERTS**

**\$2.20 FOR BEVERAGES**

Prices Negotiable Based on Number of Guests

Items marked with (\*) may be additional charge.

**20 GUEST MINIMUM**

We can also make many other family holiday favorite items - just ask!

Ask about our Holiday Reception Menu with Butler Passed Hors d'Oeuvres

704.332.5521 • INFO@UPTOWNCATERINGCO.COM • UPTOWNCATERINGCO.COM

### COVID-19 PROCEDURE IMPLEMENTATION

To our clients & friends, as always, the safety of our clients, staff and friends is our #1 priority. At Uptown Catering, sanitation and cleanliness is a very serious process 365 days a year - Food Safety and Sanitation and Quality are our #1 priority. Please count on us to continue to provide a safe and delicious catering experience for you.

Pricing quoted may incur additional increases due to Market fluctuations, prices and shortages due to Covid-19