



# WINTER CELEBRATION MENU

for your Residential or Corporate Catering Events  
in the Month of December

## ENTREES

- Braised Holiday Brisket ..... \$18/lb**  
Served with caramelized onions
- Mozzarella Stuffed Airline Chicken ... \$12.99 ea.**  
Served with roasted tomato aioli
- Cranberry Apple Pork Roulade ..... \$29.99 ea.**  
Served with a white wine dijon sauce
- Atlantic Salmon ..... \$13.99 ea.**  
Served with citrus beurre blanc
- Applewood Smoked Ham ..... \$15/lb**  
Served with tamarind glaze

## APPETIZERS

- House Smoked Salmon Platter ..... \$60/2 lb**  
Half side smoked salmon served with boursin cream cheese, capers, red onion, hard boiled egg, naan bread
- Whipped Goat Cheese Phyllo Cups ..... \$3 ea.**
- Hot Crab Dip ..... \$38/quart**  
Served with toasted naan bread
- Prosciutto Wrapped Asparagus ..... \$3.50 ea.**  
Served with parmesan ribbons and balsamic drizzle

## BRUNCH

- Whole Quiches..... \$29.99 ea.**  
Ham & Swiss, Loaded Potato, Meat lovers, Veggie and Lorraine
- Hash Brown Casserole ..... \$3.49/person**
- French Toast Casserole ..... \$3.49/person**

## SIDES • \$4.29 per person

- Holiday Vegetable Medley**  
Butternut squash, broccolini, grape tomato, rainbow swiss chard
- Boursin Creamed Corn**
- Roasted Parmesan Asparagus**
- Holiday Orzo**  
Vegetables tossed with lemon butter orzo
- Herb Roasted Marble Potatoes**

## DESSERTS

- Cannoli Cake ..... \$7/slice**  
Cookie crumb base topped with creamy ricotta studded with chocolate chips and candied orange peel, finished with short pastry crumbles and powdered sugar
- Black Forest Swiss Roll ..... \$39.99**  
Chocolate sponge cake rolled up with a luscious filling of whipped cream and sweet cherries, finished with a dusting of powdered sugar. (serves 8-10)

In collaboration with **Crave Pie Studio** we are pleased to offer the following 10" pies for \$33 each, 8 servings per pie:

- Mint Chocolate Chess
- Sweet Potato Praline
- Maple Pecan
- Cranberry Orange



## Call to book your holiday catering today!

All orders must be placed by December 20th and picked up by 12 noon on Christmas Eve.

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