



JASON'S
CATERED EVENTS INC.
Gourmet Fare With Flair

HOLIDAY MENU

GREETING STATION

APPLE CIDER SERVED IN APPLE CUPS
MAYAN HOT CHOCOLATE
APPLE CIDER MOSCOW MULES

SOUP STATION

LOBSTER BISQUE
CORN CHOWDER
TOMATO BASIL SOUP

DINNER BUFFET

APRICOT BRANDY GLAZED TURKEY
STUFFED WITH DRIED APRICOTS, CRANBERRIES AND GOLDEN RAISINS
BAKED IN AN APRICOT BRANDY GLAZE

HONEY BAKED HAM
DIJON MUSTARD AND MAPLE GLAZE

ROAST BEEF
SERVED WITH AU JUS AND HORSERADISH SAUCE

ROASTED GARLIC MASHED POTATOES

TRADITIONAL STUFFING

ROASTED BRUSSELS SPROUTS

HOLIDAY SALAD
MIXED GREENS, GORGONZOLA CHEESE, DRIED CRANBERRIES,
CANDIED PECANS, AND BALSAMIC VINAIGRETTE

BUTTERMILK ROLLS

DESSERT

APPLE COBBLER
TOPPED WITH VANILLA ICE CREAM