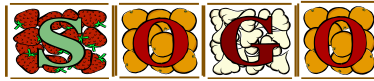




The Southern Gourmet



Where Southern Meets Gourmet

704.849.7646

~ Holiday Feast ~

Entrees: choose two

- Herb Roasted Breast of Turkey & Gravy
- ~Pork Tenderloin Marsala ~ Beer Braised Chicken
- Baked Ham with Cranberry Spice Coulis
- ~Gourmet Turkey Meatloaf ~Vidalia Chicken
- Classic Meat Lasagna or Roasted Vegetable Lasagna
- Roast Beef with Pan Sauce or Beef Tenderloin Pepper Steak - add ... 2.
- Charleston Shrimp & Grits- add... 1.

Sides: choose two

- ~ Buttermilk Mashed Potatoes ~ Homemade Macaroni & Cheese
- ~ Bourbon or Citrus Mashed Sweet Potatoes
- ~ String Beans & Tomatoes ~ Hot Potato Salad
- ~ Sausage & Sage or Cornbread Stuffing
- ~ Sautéed Carrots & Sugar Snap Peas
- ~ Sugar & Spice Apples ~ Skillet Corn
- ~ Roasted Baby Potatoes ~ Country Green Beans
- ~ Braised Cabbage & Apples ~ Holiday Fruit & Nut Salad

Desserts: choose two

- ~ Pumpkin Spice Cheesecake ~ Chocolate Mayo Cake ~ Coconut Cake
- ~ Pumpkin Pie ~ Peanut Butter Pie ~ Red Velvet Cake ~ Holiday Cupcakes
- ~ Caramel Apple Pie ~ Bourbon Pecan Pound Cake ~ Pumpkin Bread Pudding
- ~ Chocolate Peppermint Cake ~ Carrot Cake ~ Brown Butter Pumpkin Cake

All luncheons include your choice of two entrees & two side dishes
Rolls & Corn Muffins, Cinnamon Iced Tea, Set ups, & your choice of Two Desserts
15.99 Per guest

Add Entrée... 3.99 Add Side... 2.99 Dinner... 3.99 (includes 1 extra side)

Delivery... 25.00 – 40.00 Full Service Catering available

Warming chafer set up... \$12.00 each Disposable China ... \$2.00 per guest

Minimum Guarantee 25 guests, please visit TheSouthernGourmet.net for all charges & details.