



2024 HOLIDAY MENU

Minimum order of 10. Please allow 24-hour notice for orders.

HORS D'OEUVRES

Mini Sweet Potato Biscuits with Ham and Apple Butter
\$3 per guest

Balsamic Caprese Skewers (vegetarian) ♦️✔️
\$3 per guest

Traditional Shrimp Cocktail OR Spiced Shrimp ♦️
\$4 per guest

Pineapple-Marinated Flank Steak Skewers* ♦️✔️
\$3 per guest

Smoked Salmon with Dill Cream Cheese and Capers on Cucumber Slices ♦️
\$4 per guest

BBQ Meatballs
\$3 per guest

EAT's Famous Mini Crab Cakes
\$4 per guest

Classic Deviled Eggs ♦️✔️
\$3 per guest

DISPLAYS

GOURMET CHARCUTERIE DISPLAY GFO
\$7 per guest

Gourmet meats, domestic & imported cheeses, seasonal fresh fruit, and artisanal spreads, with an assortment of crackers

GOURMET CHEESE DISPLAY GFO ✔️
\$4 per guest

A variety of domestic and imported cheeses with an assortment of crackers

VEGETABLE DISPLAY ♦️✔️
\$3.50 per guest

A variety of fresh vegetables served with ranch dressing

CITY MARKET DISPLAY GFO ✔️
\$6 per guest

A large variety of fresh seasonal fruits and berries, international and domestic cheese, fresh and marinated vegetables, gourmet olives, assorted crackers

SPINACH ARTICHOKE DIP GFO ✔️
\$40 serves approximately 25 people

Served with local La Bella Vita sourdough crostini

CHESAPEAKE CRAB DIP GFO
\$75 serves approximately 25 people

Served with local La Bella Vita sourdough crostini

DESSERTS

ASSORTED MINI DESSERTS ✔️
\$3 per guest

An assortment of cookies, brownies, and lemon bars

ASSORTED COOKIES ✔️
\$2 per guest

An assortment of chocolate chip, snickerdoodle, and lemon cookies

BUFFETS

Served with choice of garden or caesar salad, 3 sides, and dinner rolls GFO
+\$1 per person for boxed meals

TURKEY ♦️
\$19 per guest

House-roasted turkey with turkey gravy

HAM ♦️
\$21 per guest

Spiral ham with honey glaze

COMBO ♦️
\$25 per guest

House-roasted turkey & spiral honey glazed ham

BEEF* ♦️
\$26 per guest

Petite tenderloin

SALADS

GARDEN GFO ✔️

Mixed greens, cucumbers, tomatoes, cheese, croutons, and choice of two dressings

CAESAR GFO ✔️

Romaine, shaved parmesan, croutons, creamy caesar dressing

ROASTED BUTTERNUT SQUASH ♦️✔️
+\$4 per guest

Arugula, spinach, roasted butternut squash, goat cheese, dried cranberries, candied walnuts, and apple cider vinaigrette dressing

APPLE WALNUT ♦️✔️
+\$4 per guest

Spring mix, apples, candied walnuts, goat cheese, raspberry vinaigrette dressing

SIDES

Additional sides are \$3 per person

Mashed Potatoes ✔️, Roasted Vegetable Medley ♦️✔️, Southern Style Green Beans ♦️, Green Beans Almandine ♦️✔️, Sweet Potato Casserole ♦️✔️, Cornbread Stuffing ✔️, Risotto ✔️, Roasted Broccoli ♦️✔️, Macaroni & Cheese ✔️, Lemon Parmesan Asparagus ♦️✔️

GF GLUTEN FREE: May be in contact with gluten. Gluten & GF items may be cooked in the same fryer oil.

GFO GLUTEN FREE OPTION

✔️ VEGETARIAN: May contain eggs and/or cheese

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*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Especially if you have a known medical condition.