



Elmina Catering & Event Management | 240-903-2024 |

www.elminacatering.com

Traditional Holiday Menu

Brown Sugar Glazed Baked Ham (Sliced)

Roasted Turkey (Sliced) (add \$6pp)
Miso Glazed Roasted Salmon (add \$5pp)
Herb Beef Tenderloin with balsamic Glaze (add \$6pp)

Cranberry Sauce, Homemade Cornbread & Sausage Stuffing, Freshly Baked Rolls/Breads & Butter

Choice of Two Sides \$15.99pp

Choice of Three Sides \$16.99pp

Choice of Four Sides \$17.99pp

SIDE OPTIONS:

Whole Green Beans with caramelized onions & toasted Almonds	Honey Glazed Baby Carrots	Garlic & Parmesan Whipped Potatoes with gravy	Baked Sweet Potato Casserole	Tossed Garden Salad
Vegetable Medley	Roasted Asparagus with lemon herb vinaigrette (\$.75 upcharge)	Green Beans with cherry tomatoes	Sweet Corn Medley with herb vinaigrette	Traditional Mac & Cheese
Lobster Mac & Cheese (\$1.75 upcharge)	White Cheddar & Thyme Mashed Potato with gravy	Rice Pilaf	Caesar Salad	House Salad: Mixed Green Salad with sweetened cranberries, glazed pecans, crumbled feta cheese, & balsamic vinaigrette
Corn Soufflé (\$1.25 upcharge)				

HOLIDAY DESSERT OPTIONS:

Pumpkin Pie * Carrot Cake *Chocolate Cake* Fresh Fruit, Cheese, & Crudite Platter
Assortment of Sweets (Brownies, Cookies) *Assortment of Miniature Pastries

Choose One \$4.25pp

High quality plastic ware: (Plate, Knife, Fork, Napkin)-\$2.15pp

Please speak with your account executive regarding full service events that requires wait-staff and equipment rentals.

