Holiday Faire

Holiday meal packages include choice of Garden or Caesar salad, yeast rolls, sauces and choice of three (3) sides. Prices are per person and based on a (25) guest minimum.

ONE (1) MEAT \$16 | TWO (2) MEATS \$22 | THREE (3) MEATS \$30 Pricing for smaller groups is available.

Main Courses

Roast Beef

Fines Herb & Mustard Marinated Red Wine Demi Glace

Turkey Roasted or Fried

Sage Butter Traditional Gravy

Baked Ham

Smoky Redeye Glaze Maple-Onion Chutney **Atlantic Salmon**

Brown Sugar-Pecan Roasted Charred Orange & Herb Relish

Sautéed Shrimp

Roasted Garlic Butter Fresh Herbs

Halved Chicken

Rotisserie Spiced "Pot Pie" Gravy

NEED BIRDS!?!?

CRIBBSCATERING will be frying or roasting turkeys for the holidays! Inquire for Details

Sides

Package price includes any three (3) sides - All a la cart selections or additional sides are \$15 per half (1/2) pan; each 1/2 pan serves 15 - 20 guests

Cornbread Stuffing Macaroni & Cheese Green Beans & Caramelized Onion Roasted Sweet Potatoes

Buttered Mashed Potatoes

Herb Roasted Fall Vegetables Charred Brussel Sprouts Harvest Grains & Wild Rice Honeyed Carrots Stone Ground Grits

Desserts

All full size desserts are \$15 each and designed to serve 8-10 quests

Pumpkin Custard & Ginger Snap Torte
Cookie Butter & Caramel Bread Pudding

Coffee Cake & Vanilla Cream Trifle Spiced Cheesecake with Cranberry

Holiday Bisque and Bread Board

Holiday bread boards are \$75 per platter and designed to serve 25 guests

Assorted Artisan Rolls with Butter Rosemary Walnut Pesto Palmetto Honey Butter Spicy Pinot Cranberry Chutney

CHOOSE ONE BISQUE:

Creamy Tomato

Fall Squash

She Crab

Speciality Beverages

All hot beverages priced by 96 ounce insulated container

Spiced Cider 15

Hot Chocolate 20

CRIBBSCATERING

392 East Saint John Street Spartanburg SC 29302 864-585-7397 Cribbscatering.com

Seasonal Canapés

All canapes are priced per 25 pieces

Crab Cake Stuffed Russet Potato Skins 60

Grown-up Chicken Nuggets with Dipping Sauces 15

Butternut Squash & Ricotta Pies 35

Spinach-Black Forest Ham & Feta Quiche 45

Crispy Shrimp Skewers with Sweet Soy 50

Ahi Tuna Sushi Rolls with

Wasabi Aioli & Sweet Soy 50

Oyster Rockefeller Tartlet 45

Melted Brie & Cranberry Tartlet 35

Maple Bacon & Apple Butter 45

Braised Lamb &

Whipped Herb Feta Tartlet 55

Raclette Cheese &

Black Forest Ham Quiche 45

Little Lobster Roll with Toasted Celery Seed Aioli 60

Mini Rotisserie Spiced Chicken Pot Pies 40

Traditional Smoked Salmon & Egg Canapé 50

Jonny Cake with Goat Cheese & Fig Preserves 40

Reception Platters

All Reception Platters are designed to serve 20-25 quests

Beef Tenderloin 250

creamed horseradish, assorted mustards, pickled vegetables, warm artisan rolls

Roast Beef 190

creamed horseradish, assorted mustards, pickled vegetables, warm artisan rolls

Sashimi Tuna 200

sesame seared, wasabi aioli, sweet soy, wakame seaweed salad, steamed buns

Atlantic Salmon 110

brown sugar-pecan glaze, herb cream cheese, honey mustard, olive oil grilled baguette

Classic Shrimp Cocktail 185

poached & chilled, traditional cocktail sauce, lemon wedges, grated horserad-ish

Cheese & Charcuterie 150

chef's selection of cured meats, pates and cheeses, artisan flatbreads and crackers

Grilled & Pickeled Vegetables 75

Chef's selection of marinated, grilled and pickled vegetables

Market Melon 65

grapefruit gastrique, smoked maldon sea salt

Holiday Dips and Spreads

All Holiday Dips & Spreads are sold by the Quart and serve 12 - 15 guests. Served with assorted crackers and olive oil toasted baquette

Cheesey Spiced Crab & Tomato 20

Roasted Artichoke & Spinach 18

Chicken Liver Mousse 18

Gingerbread Men S'mores 50

Sweet Rites

All Sweet Bites are priced per 25 pieces

Spiced Cookie & Cream-Wiche 35

White Chocolate - Peppermint Bark Shots 40

Assorted Mini Macaroons & Craquelin's 60

Assorted Mini Crème Brulees 45

Chocolate Raspberry Truffles 55

Petite Bourbon Pecan Pies 40

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