

# Holiday Faire

Holiday meal packages include choice of Garden or Caesar salad, bread, sauces and choice of three (3) sides. Prices are per person and based on a (15) guest minimum.

**ONE (1) MEAT \$16 | TWO (2) MEATS \$22 | THREE (3) MEATS \$30**

*Pricing for smaller groups is available.*

## Main Courses

### Roast Beef

*herb & mustard marinated  
red wine demi glaze*

### Turkey Roasted or Fried

*sage butter, traditional gravy*

### Baked Ham

*smoky redeye glaze, maple-onion chutney*

### Atlantic Salmon

*brown sugar-pecan roasted  
orange glaze*

### Sautéed Shrimp

*andouille cream*

### Roasted Chicken

*rotisserie spiced "pot pie" gravy*

## Sides

*Package price includes any three (3) sides - All a la cart selections or additional sides are \$30 per pan; each 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 \$25 each and designed to serve 8-10 guests*

### Pumpkin Custard & Ginger Snap Torte

### Cookie Butter & Caramel Bread Pudding

### Coffee Cake & Vanilla Cream Trifle

### Spiced Cheesecake with Cranberry Syrup

**NEED BIRDS!?!?**

**CRIBBSCATERING**

**will be frying & roasting turkeys for the holidays!**

*Inquire for Details*

**CRIBBSCATERING**

392 East Saint John Street Spartanburg SC 29302 864-585-7397 [Cribbscatering.com](http://Cribbscatering.com)

## Seasonal Canapés All canapés are priced per 25 pieces

|   |   |  |
|---|---|--|
| <b>Lil' Lobster Roll</b> 85<br><i>celery seed aioli,<br/>Kings's Hawaiian</i>   | <b>Smoked Salmon BLT</b> 68<br><i>herbed cream cheese, tomato,<br/>concasse, applewood smoked<br/>bacon, crostini</i> | <b>Crispy Shrimp Skewer</b> 50<br><i>sweet chili</i>                         |
| <b>Lil' Ham and Swiss</b> 75<br><i>Black Forest, swiss, Dukes,<br/>poppy seed, King's Hawaiian,<br/>honey mustard</i> | <b>Lil' Beef Wellington</b> 68<br><i>Black Angus, mushroom<br/>duxelle, puff pastry</i>                               | <b>Spiced Crab Wonton</b> 50<br><i>sweet chili sauce</i>                     |
| <b>Lil' Cheeseburger</b> 75<br><i>Angus beef, American,<br/>special sauce</i>   | <b>Beef Bruschetta</b> 55<br><i>seared Angus beef, herb pistu,<br/>horseradish cream, fine herbs</i>                  | <b>Collard Green Wonton</b> 45<br><i>sweet chili sauce</i>                   |
| <b>Steak &amp; Goat Cheese Slider</b> 75<br><i>Chimichurri, pickled red onions</i>                                    | <b>Tomato Pie</b> 50<br><i>cheddar, tomato, Dukes,<br/>lemon, tarragon, puff pastry</i>                               | <b>Chicken Satay</b> 45<br><i>Thai peanut sauce</i>                          |
|   | <b>Brie &amp; Fig Tartelet</b> 50<br><i>cranberry compote</i>   | <b>Crab Cake Fritter</b> 45<br><i>herb remoulade</i>                         |
|   |   | <b>Caprese Skewer</b> 45<br><i>grape tomato, bocconcini,<br/>basil syrup</i> |

## Reception Platters All Reception Platters are designed to serve 20-25 guests

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| <b>Grilled Black Angus Beef Tenderloin</b> 250<br><i>horseradish cream, stone ground mustard,<br/>honey mustard, Kings Hawaiian rolls</i>  | <b>Classic Shrimp Cocktail</b> 150<br><i>poached jumbo shrimp, cocktail sauce</i>  |
| <b>House Sushi &amp; Sashimi</b> 200<br><i>traditional spicy tuna, Asian vegetable, crab<br/>and avocado, seared Sashimi tuna, wasabi,<br/>sweet soy, wakame, pickled ginger</i> | <b>Roasted Pork Tenderloin<br/>or Turkey Breast</b> 150<br><i>honey mustard, maple-onion chutney,<br/>Kings Hawaiian rolls</i> |
| <b>Brown Sugar &amp; Pecan Glazed Salmon</b> 150<br><i>honey mustard, everything spiced cream<br/>cheese, herb griddled bread</i>  | <b>Grown-up Chicken Nuggets</b> 125<br><i>gochujang chili sauce</i>  |
| <b>Cheese &amp; Charcuterie</b> 150<br><i>chef's selection of cured meats, and cheeses,<br/>artisan flatbreads and crackers</i>  | <b>Grilled Vegetables</b> 75<br><i>chef's selection of marinated and<br/>grilled vegetables</i>                                |
|  | <b>Sliced Melon &amp; Strawberry</b> 75<br><i>grapefruit gastrique, maldon salt</i>  |

## Holiday Dips & Spreads All Holiday Dips & Spreads are sold by the Quart and serve 12 - 15 guests.

Served with assorted crackers and olive oil toasted baguette

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| <b>Lump Crab</b> 25<br><i>spiced cream cheese, fire roasted tomato,<br/>herb bread crumb</i>                   | <b>Chili Con Queso</b> 18<br><i>creamy queso blanco, chorizo,<br/>roasted corn pico de gallo</i>     |
| <b>Steves Buffalo Chicken</b> 22<br><i>pulled chicken, cream cheese, buffalo sauce,<br/>crispy fried onion</i> | <b>House Vegetable Dip</b> 18<br><i>roasted vegetables, cream cheese,<br/>everything bagel spice</i> |
| <b>Spinach Artichoke</b> 20<br><i>creamed spinach, artichoke hearts,<br/>parmesan bread crumb</i>              |  |

## Sweet Bites All sweet bites are priced per 25 pieces

|                                       |   |
|---------------------------------------|---|
| <b>Gingerbread S'mores</b> 50         | <b>Apple Crumble</b> 40                             |
| <b>Chocolate Mousse Cups</b> 55       | <b>Roasted Banana &amp; White Chocolate Tart</b> 40 |
| <b>Assorted Mini Crème Brulees</b> 45 | <b>Petite Bourbon Pecan Pies</b> 40                 |