

# 2019 Holiday Menu



## *The Traditional Celebration*

*our most requested holiday menu package!*

Roasted Sliced Turkey in Gravy  
and/or Brown Sugar Glazed Pit Ham  
Smashed Red Bliss Potatoes with Cream and Butter  
Steamed Green Beans with Caramelized Onions  
Tossed from the Garden Salad with Two Dressings  
Fresh Baked White and Wheat Rolls with Butter  
Fresh Made Citrus Cranberry Sauce 14.95pp

*add Pan Style Sausage Cornbread Stuffing or  
Whipped Sweet Potatoes with Candied Pecan Streusel  
for only 2.49pp*

## *Cheers, It's The HolidayS!*

Chicken Chasseur  
*a French classic, rich and hearty  
with mushrooms and fresh herbs*  
Golden Yukons mashed with Cream and Butter  
Steamed Broccoli & Carrots with Fresh Tarragon  
Sunshine Salad with Berry Balsamic and Ranch  
Fresh Baked White and Wheat Rolls with Butter 15.95pp  
*add Bordelaise Braised Eye of Round 16.95pp*

## *Tex Mex Traditions*

Fiesta Fajita: Grilled Chicken, Steak or Veggie  
Warm Flour Tortillas  
Confetti Spanish Rice Authentic  
Refried Frijoles  
Sour Cream, Shredded Cheddar  
Fire Roasted Housemade Salsa  
with Tortilla Chips 13.95pp  
Add made to order Guacamole 1.25pp



## *Country Tuscan Holiday*

Grilled Rosemary Chicken  
*with Pinot Grigio Basil Reduction*  
Baked Penne Pasta with Marinara Rustico  
Grilled Mixed Vegetables with Fresh Basil  
Hail Caesar Salad with Caesar & Balsamic Dressing  
Fresh Baked Garlic Rolls and Butter 15.95pp  
*add a sliced New York Strip Roast  
with Pesto Roasted Grape Tomatoes 16.95pp*

## *American Yuletide*

Calvados Chicken  
*in a bourbon cream sauce with shallots and apple s*  
Almond Cranberry Wild Rice Pilaf with Fresh Tarragon  
Sautéed Green Beans with Applewood Smoked Bacon  
Tossed from the Garden Salad with Two Dressings  
Fresh Baked White and Wheat Rolls with Butter 15.95pp  
*add Burgundy Mushroom Beef Roast for only 16.95pp*

## *Desserts*

Pies: Pumpkin, Pecan, Apple, Coconut, Chocolate Cream 24.95  
Crowd Pleaser Dessert Tray 2.99pp  
Fresh Baked Cookies 19.99/doz  
Assorted Gourmet Cakes 39.95  
Chocolate Chip Bread Pudding for 15-18pp \$47  
Mini French Pastries \$27 per dz., minimum 3 dz.

## *Beverages*

Iced Tea Service 14.95/gal  
Fresh Squeezed Limeade 14.95/gal  
Cranberry Lime Tea Punch 19.95/gal  
Mulled Apple Cider 19.95/gal

Add holiday themed buffet decor for only \$29.99 (per table)  
Colored accent cloths, fresh greenery, pine cones and holiday ball ornaments

Call (214) 905-6060 Email [catering@freshella.com](mailto:catering@freshella.com) [www.Freshella.com](http://www.Freshella.com)