

Culinary Feast 1

Tender Sliced Turkey served with our Herb Dressing & Gravy

Hash Brown Casserole

Scalloped Corn

Homemade Cranberry Sauce

Assorted Gourmet Rolls with Butter

Freshly Baked Cookies & Brownies

Freshly Brewed Sweetened & Unsweetened Iced Tea

Menu Price Starts at \$12.50 Per Guest*

Culinary Feast 2

Tender Sliced Turkey served with our Herb Dressing & Gravy

Sliced Ham with our Pineapple Glaze

Sweet Potato Casserole topped with Chopped Pecans & Brown Sugar

Fresh Green Beans Amandine

Homemade Cranberry Sauce

Assorted Gourmet Rolls with Butter

Fresh Berry Cobbler

Freshly Brewed Sweetened & Unsweetened Iced Tea

Menu Price Starts at \$15.95 Per Guest*

Phone: 336.632.0550 | Fax: 336.232.9745



Culinary Feast 3

Cranberry BBQ Chicken

Tender Marinated London Broil with a Burgundy Mushroom Sauce

Rosemary Roasted New Potatoes

Maple Honey Glazed Carrots

Assorted Gourmet Rolls with Butter

Assorted Cake Squares

Freshly Brewed Sweetened & Unsweetened Iced Tea

Menu Price Starts at \$16.95 Per Guest*

Culinary Feast 4

Prime Rib with Au Jus Sauce

Baked Potato with Butter, Sour Cream & Chives

Balsamic Marinated Grilled Asparagus

Assorted Gourmet Rolls with Butter

Warm Apple Crisp

Freshly Brewed Sweetened & Unsweetened Iced Tea

Menu Price Starts at \$18.95 Per Guest*

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Culinary Feast 5

Chicken Cordon Bleu served with our Béchamel Sauce
Fruit & Nut Stuffed Pork Loin
Roasted Rosemary New Potatoes
Chef's Fresh Vegetable Medley
Assorted Gourmet Rolls with Butter
Sliced Pumpkin Pie with Whipped Cream Topping
Freshly Brewed Sweetened & Unsweetened Iced Tea
Menu Price Starts at \$19.95 Per Guest*

Culinary Feast 6

Citrus Chicken (Boneless Chicken Breast Prepared with
Seasonal Vegetables & Red New Potatoes served in our Light Citrus Glaze)
Petite Beef Wellington
Garlic Mashed Potatoes
Fresh Green Bean Casserole
Assorted Gourmet Rolls with Butter
Caramel Apple Granny Cake
Freshly Brewed Sweetened & Unsweetened Iced Tea

Menu Price Starts at \$19.95 Per Guest*

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Beverages

Apple Berry Sparkler (Apple & Cranberry Juices)

Assorted Hot Tea served with Lemon Wedges & Honey

Charleston Christmas Punch (Cranberry & Pineapple Juices with Almond)

Chilled Mocha Eggnog served with Whipped Cream Topping

Freshly Brewed Colombian Coffee

Freshly Brewed Sweetened & Unsweetened Iced Tea

Sparkling Citrus Punch (Orange, Pineapple & Grapefruit Juices & Ginger Ale Garnished with Citrus Circles)

Warm Mulled Cider

Wassail (Red Wine or Apple Cider, Orange & Pineapple Juices, Cinnamon & Cloves)

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Decor

All holiday buffets decorated with your choice of the following:

White Christmas · White, Red & Black Christmas

Traditional Red & Green · Gold & Silver

(Based on Availability)

Black Disposable Serviceware Provided Complimentary Please Inquire About China Rental Fees & Staffing

Pricing

*Sample pricing based on 100 guests.

All prices based on current markets & may go up accordingly. Menu prices for plated & buffet service are the same.

Plated service requires extra staffing to handle china rental.

All menus subject to 6.75% NC Sales Tax & 18% Service Charge.

Minimum 15 Guests

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