



C. PARKS

catering & events

2025 HOLIDAY SEASON MENUS

C. Parks Catering & Events is the one-stop-shop for all your event needs. We are not only passionate about food but help with every decorative aspect of your special occasion from lighting to drapery, furniture to floral arrangements. We specialize in culinary innovation and presentation matched with a superb staff that will go above and beyond to ensure that your event, no matter the size, is a delicious and memorable one!

We cannot wait to help you with your holiday traditional or contemporary events. We will customize your holidays to make them more exciting and better than ever as we gather to celebrate the spirit of the season. The following menus will enhance the pleasure of your guests at your holiday events and are sure to please with a menu in every price range!





DINNER BUFFET

“A VERY THANKFUL HOLIDAY”

TRY A MORE CONTEMPORARY HOLIDAY WITH CHOCOLATE AND ORANGE FLUFF.

❧ MAIN TABLE ❧

FRESH APPLE & GOAT CHEESE SALAD

ARTISAN GREENS WITH GOAT CHEESE, GREEN APPLE SLICES, PECANS, AND CRANBERRY
APPLE VINAIGRETTE (GF) (VEG)

GRILLED ORANGE ROSEMARY PORK TENDERLOIN (GF)

WITH PINEAPPLE HORSERADISH JEZEBEL SAUCE & FRESHLY BAKED YEAST ROLLS

THINLY SLICED SMOKED BREAST OF TURKEY (GF)

SMOKED IN-HOUSE, SERVED WITH DIJON MUSTARD, CRANBERRY AIOLI,
AND HERBED CHEDDAR BISCUITS

CRISPY BRUSSELS SPROUTS

CRISPY BRUSSELS SPROUTS WITH GARLIC, BUTTER, AND A TOUCH OF MAPLE SYRUP (GF)

CHARRED SCALLION MASHED POTATOES

YUKON GOLD POTATOES AND CHARRED SCALLION (GF) (VEG)

❧ CONFECTIONS ❧

HELLO DOLLIES BARS, PECAN DIAMONDS AND CRANBERRY TOFFEE
COOKIES





DINNER BUFFET

“LOW COUNTRY THANKSGIVING”

CORNUCOPIA, NATURAL TWIG DEER, BLACK IRON LANTERNS, AND COPPER CHAFERS & TRAYS.

❧ TO PASS ❧

SOUTHERN DEVILED EGGS (GF)

SAVANNAH CRAB CAKES

SWEET AND SPICY CORN BUTTER

SMOKED CANDIED BACON (GF)

❧ DINNER BUFFET ❧

MAPLE POMEGRANATE SALAD

FRESH SPINACH, POMEGRANATE SEEDS, TOASTED ALMONDS, MANCHEGO CHEESE & MAPLE BALSAMIC VINAIGRETTE (GF) (VEG)

MARINATED & GRILLED HANGER STEAK (GF)

THINLY SLICED & ACCOMPANIED BY HORSERADISH CREAM, GREEN PEPPERCORN AIOLI & YEAST ROLLS

MAPLE PECAN CHICKEN

CRANBERRY ORANGE CHUTNEY

CHARLESTON SHRIMP & GRITS

LOW-COUNTRY SHRIMP & STONE-GROUND SMOKED TOMATO GRITS

RED PEA AND VEGETABLE PURLOO

RICE PILAF, SEA ISLAND RED FIELD PEAS, BUTTERNUT SQUASH, AND BROCCOLI (GF) (VEG)

❧ DESSERT ❧

**MINI BOURBON PECAN CHOCOLATE PIE & APPLE COBBLER
WITH CINNAMON WHIPPED CREAM IN MINI MASON JARS**





COCKTAIL PARTY

SOUTHWESTERN HOLIDAY “SPREAD”

*NATURAL GREENERY, WROUGHT IRON CANDLES, A SINGLE FEATHERED PHEASANT,
AND DEER, ENHANCED WITH CHOCOLATE AND GOLD FLUFF.*

❧ APPETIZERS ❧

GOAT CHEESE FRITTERS WITH PEPPER JELLY

SMOKED STUFFED JALAPEÑO

WRAPPED IN BACON(GF)

❧ MAIN BUFFET ❧

GOUDA & SPINACH, & PORTABELLA QUESADILLA

WITH PICO DE GALLO

SHRIMP TOSTADAS WITH AVOCADO

ANCHO & ORANGE MARINATED SMOKED SLICED BRISKET

STUFFED IN A YEAST ROLL WITH JALAPENO ORANGE MARMALADE

STUFFED MUSHROOMS

WITH SPICY CHORIZO AND CHEESE

SPICY STUFFED POTATOES

MINI SPICY STUFFED POTATOES WITH GOUDA, SOUR CREAM, & CHIVES (GF) (VEG)

❧ SWEETS ❧

**BOURBON CHOCOLATE TRUFFLES, KEY LIME TARTS AND BLONDE
BROWNIES**





COCKTAIL BUFFET

THANK GOODNESS ITS CASUAL

IT'S CASUAL, BLUE JEANS AND BURLAP

❧ THE BUFFET ❧

TURKEY & DRESSING SLIDERS

CRANBERRY ORANGE CHUTNEY, HOMEMADE DURKEE'S GRAVY, MUSTARD, & FRIED ONIONS

HOMEMADE POTATO CHIPS (GF)

"GROWN UP" PIGS IN A BLANKET

SAUSAGE WRAPPED IN PUFF PASTRY
WITH YELLOW MUSTARD & TOMATO ONION JAM

MAC & CHEESE FRITTERS

SPINACH & ARTICHOKE DIP

SERVED WITH FRESH TORTILLA CHIPS

COUNTRY HAM BISCUITS

ORANGE MARMALADE MUSTARD

FRIED CHICKEN SLIDERS WITH PIMENTO CHEESE

HOT HONEY & JALAPENOS

❧ DESSERT ❧

BANANA PUDDING SHOOTERS, WHITE CHOCOLATE RASPBERRY BARS, AND
CHOCOLATE PUMPKIN GOOEY BROWNIE





COCKTAIL PARTY

“OUR TRADITIONAL YULETIDE BUFFET”

ACCOMPANIED BY RICH BURGUNDY & GOLD FLUFF, GOLD CANDLES, & GREENERY.

❧ TO PASS ❧

PETIT BEEF WELLINGTON

IN PUFF PASTRY WITH TARRAGON BÉARNAISE

LOBSTER & CORN FRITTERS

WITH JALAPENO CILANTRO RANCH

❧ MAIN BUFFET ❧

CLASSIC VEGETABLE CHRISTMAS WREATH

WITH A SPINACH DIPPING SAUCE (GF) (VEG)

BAKED BRIE

FILLED WITH APRICOTS, BOURBON BROWN SUGAR AND PECANS (VEG)

PETITE STUFFED POTATOES

CHEDDAR, SOUR CREAM, CHIVES, & BACON(GF)

CHARGRILLED TENDERLOIN OF BEEF (GF)

WITH HORSERADISH CREAM, MUSHROOM SAUCE & HOMEMADE YEAST ROLLS

ROASTED HOLIDAY TURKEY

STUFFED YEAST ROLLS WITH CRANBERRY CHUTNEY & MAYONNAISE

JUMBO SEA ISLAND PICKLED SHRIMP(GF)

WITH CLASSIC COCKTAIL SAUCE, RED REMOULADE & SALTINES

CRANBERRY WHIPPED FETA DIP

WITH HOMEMADE WONTON CHIPS

❧ HOLIDAY MINI SWEETS ❧

LEMON FRUIT TARTS, GINGERBREAD BAR WITH CREAM CHEESE ICING, &
CHOCOLATE COVERED STRAWBERRIES (GF)





COCKTAIL EVENT

A SOUTHERN HOLIDAY:

*A DISPLAY DRESSED FOR THE HOLIDAYS IN RED & SILVER SILKS, RISERS,
& TWINKLING CANDLELIGHT, ACCENTED WITH SPRAYS OF SILVER.*

❧ CANAPE ❧

SOUTHERN BLT

MINI TOMATO TEA SANDWICH WITH PESTO MAYONNAISE & BACON

MINI BBQ SHRIMP

ON A CHEESY GRIT CAKE WITH A TANGY BBQ SAUCE

❧ MAIN BUFFET ❧

PETITE STUFFED POTATOES

CHEDDAR, SOUR CREAM, CHIVES, & BACON (GF)

DEVILED EGGS

SOUTHERN-STYLE (GF)

BOURBON MARINATED & GRILLED SLICED STEAK

STUFFED IN A BUTTERED YEAST ROLL WITH HORSERADISH CREAM

SPICY JERK & MARINATED HAM

IN MINI CHEESE BISCUITS WITH DIJON MAYO, & MANGO CRANBERRY CHUTNEY

CREAMY SEAFOOD DIP

SERVED HOT WITH CRISPY FRIED WONTON CHIPS

WINTER VEGETABLE ROLLS

WITH A FRESH MANGO DIPPING SAUCE (VEGAN)

❧ DESSERT ❧

S'MORES MINI SWEETS, CARROT CAKE WITH CREAM CHEESE ICING
SHOOTER, & CHEWY GINGER COOKIES





SEATED DINNER BUFFET

YULE TIDE FEAST

IN DEEP WARM FABRICS, TOUCHES OF GOLD & FRESH GREENERY.

~ HORS-D'OEUVRE ~

GRAZING MEDITERRANEAN MEZZE PLATTER

MARINATED & GRILLED ITALIAN VEGETABLES (ZUCCHINI, PORTABELLA, CARROTS, EGGPLANT, SWEET ONION, & ASPARAGUS), ARTICOKE HEARTS, OLIVES, FETA CHEESE, HUMMUS, TZATZIKI SAUSE, SUN DRIED TOMATO PESTO, PITA BREAD & HEARTY BREADS

~ PLATED ~

CRISPY PROSCIUTTO & PEAR SALAD

BUTTER LETTUCE, WHITE WINE POACHED SLICED PEARS, CRISPY PROSCIUTTO PARMESAN CHEESE AND TOASTED WALNUTS WITH WHITE BALSAMIC VINAIGRETTE (GF)

~ DINNER BUFFET ~

LEMON OREGANO CHICKEN

SUNDRIED TOMATO & LEMON BEURRE BLANC (GF)

TUSCAN SALMON

CREAMY SUNDRIED TOMATO

GRILLED PEPPERCORN CRUSTED TENDERLOIN FILET

WITH RED WINE MUSHROOM DEMI-GLAZE (GF) (4oz)

PUMPKIN & BUTTERNUT SQUASH RISOTTO (GF)

ASPARAGUS

WITH LIGHT LEMON BUTTER (GF)

~ AFTERS ~

CLASSIC CRÈME BRULEE WITH FRESH BERRIES & RUM BALLS





DESSERT AND CHEESE BUFFET

VISIONS OF SUGAR PLUMS

THE DELICACIES OF THE HOLIDAYS WITH WOODEN BOARDS, GOLD AND PURPLE ACCENTS

❧HOLIDAY PATISSERIE❧

CHOCOLATE YULE LOG

DEVIL'S FOOD CAKE WITH CHOCOLATE MINT ESSENCE & WHIPPED CREAM, COVERED IN CHOCOLATE GANACHE FROSTING

COOKIES FOR SANTA

CHOCOLATE CHIP, SNICKERDOODLES, OATMEAL CRANBERRY, AND ASSORTED FESTIVE HOLIDAY SUGAR

MINI SWEET

CAPPUCCINO CHEESE CAKE BITES,
CHOCOLATE ALMOND MACAROONS (GF), & LEMON SQUARES

SPICY CARAMELIZED PECANS (GF)

STRAWBERRIES TOPPED WITH CARAMEL & WHIPPED CREAM (GF)

❧CHARCUTERIE DISPLAY❧

ASSORTED LOCAL CHEESES AND FRESH MEATS

CURED MEATS AND ASSORTED CHEESES ACCENTED WITH DRIED APRICOTS, FIGS, MIXED NUTS, HOT HONEY, OLIVES, GRAIN FRENCH MUSTARD CORNICHONS AND FRUIT PRESERVES AND AN ASSORTMENT OF FRESH CRACKERS AND FLAT BREADS.

❧HOT TODDY❧

HOT CHOCOLATE, HOT APPLE CIDER AND COFFEE BAR

ALL THE TRIMMINGS- MINI MARSHMALLOWS, CHOCOLATE SHAVINGS, CINNAMON, CREAM, CARAMEL, SUGAR, PEPPERMINT





DINNER PARTY

“WINTER WONDERLAND”

*BLUES, SILVER & WHITES TREES SILVER AND WHITE PLATERS, & SILVER CANDLE
HOLDERS*

❧ STARTERS ❧

DIJON CRUSTED BABY LAMB CHOPS

WITH FRESH ROSEMARY

SESAME GINGER TUNA TARTARE

ON WONTON CHIPS OR WATERMELON RADISH (GF)

❧ DINNER BUFFET ❧

HOLIDAY SALAD

ARTISAN GREENS, MANDARIN ORANGES, FETA, POMEGRANATE SEEDS, TOSSED IN A
BLOOD ORANGE VINAIGRETTE (GF)

ROASTED GARLIC MASHED POTATOES

WHIPPED GOLD POTATOES WITH ROASTED GARLIC (GF)

CHARGRILLED BROCCOLINI

CRISPY BROCCOLINI WITH OLIVE OIL AND GARLIC (GF)

BRAISED BONELESS BEEF SHORT RIBS

SLOW COOKED WITH RED WINE MUSHROOM DEMI (GF)

LEMON SAGE CHICKEN

SMOKED MOZZARELLA CREAM SAUCE CRISPY PROSCIUTTO AND SAGE (GF)

❧ CONFECTIONS ❧

FLOURLESS CHOCOLATE ESPRESSO CAKE &
HOLIDAY BERRIES WITH VANILLA SABAYON SAUCE





COCKTAIL EVENT

MINGLE ALL THE WAY

ALL PASSED HORS D'OEUVRES

✧LIGHT BITES✧

MINI CRAB CAKES

WITH LIME JALAPENO CORN BUTTER

KALE SHOOTER

SWEET KALE SALAD WITH CRANBERRIES, FETA AND TOSSED IN A SPICY PEANUT SAUCE
(GF) (VEG)

TENDERLOIN FOCACCIA

ARUGULA, CREAMY PESTO, & HORSERADISH B&B PICKLES

MINI PANINIS

CHICKEN, MOZZERELLA CHEESE, ARTICHOKE & SPINACH

ARANCINI RICE BALL

WITH MARINARA SAUCE (VEG)

CHICKPEA FRITTERS

WITH SPINACH & ONION (VEGAN)

HARISSA AIOLI

MINI BAKED BRIE

IN BRIOCHE WITH DRIED APRICOTS, WALNUTS, BROWN SUGAR, & BOURBON (VEG)

MINI SWEETS

CHOCOLATE WALNUT BROWNIE WITH SEA SALT, FRUIT TARTS, & VANILLA CREAM
PUFFS





DINNER BUFFET

DECK THE HALLS

WROUGHT IRON, RICH BURGUNDY & GOLD SILKS, WOODEN TRAYS, AND OVER-SIZED WOODEN CANDLEHOLDERS, ALL DRAPED WITH NATURAL GREENERY.

❧ TO PASS ❧

PEPPERDEW

STUFFED WITH HERB GOAT CHEESE (GF) (VEG)

PURSE

GOAT CHEESE & HONEY (VEG)

❧ MAIN BUFFET ❧

MEDITERRANEAN SALAD

SALAD GREENS, SUNDRIED TOMATOES, TOASTED PINE NUTS, PARMESAN CHEESE, LEMON BASIL DRESSING (VEG) (GF)

GRILLED ITALIAN VEGETABLES (VEG) (GF)

GRILLED & MARINATED VEGETABLES WITH PORTOBELLO MUSHROOMS

PARMESAN TURKEY MEATBALLS

WITH DRIED SAGE & CREAMY ORZO

PORK TENDERLOIN

BALSAMIC, FIG & WILD MUSHROOM SAUCE (VEG) (GF)

HOMEMADE GARLIC BREAD

❧ DELICACIES ❧

MINI WARM CHOCOLATE CHERRY COBBLER

WITH AMARETTO WHIPPED CREAM

MINI CANNOLI'S

WITH CHOCOLATE SHAVINGS





COCKTAIL BUFFET

MAKING SPIRITS BRIGHT

A MULTI-COLOURED THEME THAT EMBRACES THE FUN-LOVING SPIRIT OF THE SEASON,
COLOR POP IS MAXIMALISM MEETS MERRIMENT, WITH A SPRINKLE OF PLAYFUL
FESTIVE MOMENTS IN BETWEEN.

❧ COCKTAIL BUFFET ❧

FESTIVE BAKED BRIE

STUFFED WITH DRIED FRUITS, WALNUTS, BROWN SUGAR, AND BOURBON WRAPPED IN
BRIOCHE GARNISHED HEAVILY WITH FRUIT & SERVED WITH CRACKERS

HOLIDAY HUMMUS & FRESH VEGETABLES (VEG)

FETA, SUNDRIED TOMATOES & PESTO SERVERED WITH MINI PITA

MINI STUFFED POTATOES

WITH CHEDDAR, SOUR CREAM, BACON & CHIVES (GF)

CHICKEN SATE

SPICY PEANUT SAUCE

MOROCCAN LAMB MEATBALLS

SWEET CHOPPED BARBEQUE

ON PETITE YEAST ROLLS WITH SMOKY SWEET BBQ SAUCE

❧ HOLIDAY MINI SWEETS ❧

CHOCOLATE PEPPERMINT BARK (GF), KEY LIME TART, & BUTTERSCOTCH CREAM
CHEESE BAR





DINNER BUFFET

SEASON'S GREETINGS

FILL YOUR TABLE WITH SILVER & WHITE PLATTERS, NATURAL GREENERY, & WHITE CANDLE HOLDERS

❧ HORS-D'OEUVRE ❧

PURSES

WILD MUSHROOM (VEG)

5 SPICE CHICKEN SPRING ROLLS

WITH SWEET CHILI DIPPING SAUCE

CROSTINI

WITH GRILLED VEGETABLES & BALSAMIC VINAIGRETTE TOPPING (VEG)

❧ ENTREES ❧

TUSCAN CHOPPED SALAD

AN ASSORTMENT OF CHOPPED ITALIAN VEGETABLES IN LEMON BASIL VINAIGRETTE (VEG) (GF)

ROASTED VEGETABLE

OVEN ROASTED SQUASH, BROCCOLI, PEPPERS, POTATOES & EGGPLANT (VEG)(GF)

MEDITERRANEAN TURKEY ROULADE

SPINACH, PINE NUTS, & SUNDRIED TOMATOES IN WHITE WINE BEURRE BLANC

BUTTERFLY SHRIMP SCAMPI

WITH GARLIC & WHITE WINE OVER RICE PILAF

HOMEMADE HERB FOCACCIA

FINISHED WITH SEA SALT, TOMATO & HERBS

❧ DESSERT ❧

KRISPY KREME BREAD PUDDING

WITH CARAMEL DRIZZLE & CINNAMON WHIPPED CREAM





Holiday A' la Carte

HOLIDAY HORS D'OEUVRES

4 CHEESE MAC & CHEESE FRITTER (VEG)
ARANCINI RICE BALL WITH MARINARA SAUCE (VEG)
BLACKENED SHRIMP & PIMENTO CHEESE CROSTINI
BUFFALO SPRING ROLLS WITH BLUE CHEESE AND CILANTRO RANCH
BRIE, SAGA, & CAMEMBERT WITH FIG & APPLE CHUTNEY MINI PANINIS (VEG)
CHICKEN, ARTICHOKE & SPINACH MINI PANINIS
CHICKPEA, SPINACH & ONION FRITTER (VEGAN) WITH HARISSA AIOLI
CROQUET MONSIEUR-HAM & SWISS MINI PANINIS
CROSTINI, PESTO FETA CHEESE & ITALIAN GRILLED VEGETABLES (VEG)
FIG & MASCARPONE TART (VEG)
GOAT CHEESE & HONEY PURSE (VEG)
IMPOSSIBLE MEATBALLS IN HOMEMADE BBQ SAUCE OR MARINARA (VEGAN)
MINI BAKED BRIE- APRICOTS & WALNUTS, BROWN SUGAR AND BOURBON
(VEG)
MINI CAPRESE SKEWERS-FRESH BASIL & HEIRLOOM CHERRY TOMATO
(GF)(VEG)
MINI STUFFED POTATOES WITH CHEDDAR, BACON & CHIVES (GF)
MUSHROOMS STUFFED SAUSAGE & SUNDRIED WILD CHERRIES (GF)
PETITE QUESADILLAS WITH BLACK BEANS & FRESH AVOCADO (VEGAN)
PIMENTO CHEESE FRITTER(VEG)
SONOMA JACK & GOAT CHEESE FRITTERS WITH PEPPER JELLY (VEG)
STUFFED MUSHROOMS - SPINACH, ARTICHOKE, FETA & PARMESAN (GF) (VEG)
VIDALIA GORGONZOLA CHEESE ONION TARTS (VEG)
WILD MUSHROOM & TRUFFLE PANINI (VEG)
WILD MUSHROOM PURSES(VEG)
WINTER VEGETABLE SPRING ROLLS WITH A MANGO SAUCE (VEGAN)





5 SPICE CHICKEN SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE
BEEF TENDERLOIN STUFFED YEAST ROLLS WITH HORSERADISH SAUCE
COCONUT SHRIMP ASIAN DIPPING SAUCE
DATE STUFFED WITH GORGONZOLA WRAPPED IN BACON(GF)
HONEY HAM STUFFED IN MINI SWEET POTATO BISCUIT
MOROCCAN LAMB MEATBALLS
MUSHROOMS STUFFED SAUSAGE & SUNDRIED WILD CHERRIES (GF)
PETITE BRAISED BRISKET PANINI WITH RED ONION JAM & ROBIOLA
ROASTED BRUSSEL SPROUT SKEWERS WITH BACON & WHISKEY BBQ (GF)
SWEET CHOPPED BARBEQUE ON PETITE YEAST ROLLS

ASIAN SALMON SKEWERS WITH ASIAN BBQ SAUCE
COCONUT LOBSTER BITES WITH THAI DIPPING SAUCE
FILET MIGNON SKEWERS WITH MAPLEWOOD BACON (GF)
GRILLED STEAK, MUSHROOM, & BURRATA CRUSTINI
LOBSTER & CORN FRITTERS WITH JALAPENO CILANTRO RANCH
MINI CHICKEN WELLINGTONS WITH BERNAISE
MINI FRIED CHICKEN SANDWICHES ON BRIOCHE WITH SPICY PIMENTO
CHEESE
MINIATURE MARYLAND CRAB CAKE SERVED WITH JALAPENO CORN BUTTER
PARMESAN CHICKEN SKEWERS WITH MARINARA SAUCE
PECAN CRUSTED CHICKEN SKEWERS WITH AN CRANBERRY ORANGE
CHUTNEY
PETIT BEEF WELLINGTON IN PUFF PASTRY WITH TARRAGON BÉARNAISE
SESAME GINGER TUNA TARTARE ON WONTON CHIPS
SMOKED CANDIED BACON (GF)
TENDERLOIN BRUCHETTA WITH BLUE CHEESE, SHALLOTS & A BALSAMIC
GLAZE
TENDERLOIN BRUCHETTA WITH WILD MUSHROOMS & BURATTA
TENDERLOIN FOCACCIA- ARUGULA, CREAMY PESTO, & HORSERADISH PICKLES
THAI CHICKEN SATE' WITH SPICY PEANUT DIPPING SAUCE
TUNA POKE- CRISPY RICE CAKE, SRIRACHA SESAME SAUCE





HOLIDAY ENTREES

APPLEWOOD SMOKED TURKEY

CAJUN SPICED FRIED TURKEY

MEDITERRANEAN HERB ROTISSERIE TURKEY

ORGANIC TURKEY

ROTISSERIE TURKEY BREAST (10LB)

TURKEY (10-12LB) (WILL SERVER AROUND 10-12 PEOPLE)

TURKEY (18-20LB) (WILL SERVER AROUND 14-16 PEOPLE)

EACH TO INCLUDE 2 QTS. TURKEY GRAVY (ADDITIONAL GRAVY \$20.00 PER QT)

ALSO INCLUDES A BAKER'S DOZEN HOMEMADE BUTTER TOPPED YEAST ROLLS

COCA-COLA SMOKED & GLAZED SPIRAL HAM

JERK HAM WITH RUM SPICED MARINADE

ALSO INCLUDES A BAKER'S DOZEN HOMEMADE BUTTER TOPPED YEAST ROLLS

(AROUND 10LB)

A WOOD GRILLED TENDERLOIN WITH CHOICE OF HORSERADISH,

BÉARNAISE, OR MUSHROOM DEMI GLAZE

ALSO INCLUDES A BAKER'S DOZEN HOMEMADE BUTTER TOPPED YEAST ROLLS

(WILL SERVER AROUND 10 PEOPLE)

PORCHETTA – ROLLED PORK LOIN STUFFED WITH BEAUTIFUL THINGS

WITH SAVORY GRAVY

ALSO INCLUDES A BAKER'S DOZEN HOMEMADE BUTTER TOPPED YEAST ROLLS

(WILL SERVER 12-14 PEOPLE)

STUFFING /DRESSING

(1/2 FOIL DISPOSABLE PAN WILL SERVE 12-15 PEOPLE)

“JIMMY DEAN” SAUSAGE & SAGE DRESSING

CORN & CHEESE SPOON BREAD

FENNEL & FRESH OYSTER STUFFING

SOUTHERN TRADITIONAL CORNBREAD SAGE DRESSING WITH CELERY & ONIONS

SUNDRIED CRANBERRIES, PECAN & GRANNY SMITH APPLE DRESSING

SWEET POTATO & CORN SPOON BREAD

WILD MUSHROOM & ARTICHOKE RISOTTO

WILD RICE & SAUSAGE STUFFING





VEGETABLES & VEGETABLE CASSEROLES

(1/2 FOIL DISPOSABLE PAN WILL SERVE 12-15 PEOPLE)

ACORN SQUASH STUFFED WITH WILD RICE & SUNDRIED CRANBERRIES
AU GRATIN POTATOES
BROCCOLI & GRUYERE CASSEROLE
CHEESY MASHED POTATOES WITH GOUDA & CRISPY PANCETTA
FOUR CHEESE MAC & CHEESE
GARLIC MASHED POTATOES (GF)
GLAZED SWEET POTATOES WITH BUTTER, ORANGE & CINNAMON (GF)
GRILLED & MARINATED ASPARAGUS & TOMATOES (GF)
GRILLED ITALIAN VEGETABLES (GF)
HERBED BABY BUTTER BEANS (GF)
HONEY & THYME GLAZED BABY CARROTS (GF)
OVEN ROASTED ROOT VEGETABLES (BEETS, CELERY ROOT, PARSNIPS, TURNIPS, PEPPERS, ONIONS) (GF)
ROASTED GARLIC CAULIFLOWER (GF)
ROASTED SLICED BRUSSEL SPROUTS WITH PANCETTA & BALSAMIC (GF)
ROSEMARY ORANGE ROASTED BEETS (GF)
SAUTÉED FRESH GREEN BEANS (GF) (OR ALMANDINE)
SQUASH CASSEROLE WITH SHARP CHEDDAR & RITZ CRACKER CRUMBS
SUGAR SNAPS (GF)

EXTRAS

BUTTER TOPPED YEAST ROLLS
GARLIC CHEDDAR BISCUITS
CORN BREAD STICKS
HOMEMADE CRANBERRY ORANGE RELISH \$12.00 PER PINT
HOMEMADE TURKEY GRAVY \$20 PER QUART
MUSHROOM DEMI GLAZE \$20 PER QUART





SALADS

APPLE MAYTAG SALAD

FIELD GREENS, GRANNY SMITH APPLES DUSTED IN CINNAMON, CARAMELIZED PECANS, MAYTAG BLUE CHEESE, WHITE BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE HEARTS, HOMEMADE CROUTONS, PARMESAN & CAESAR DRESSING

FRESH APPLE & GOAT CHEESE SALAD

ARTISAN GREENS WITH GOAT CHEESE, GREEN APPLE SLICES, PECANS, AND CRANBERRY APPLE VINAIGRETTE (GF)

HOLIDAY SALAD

ARTISAN GREENS, MANDARIN ORANGES, FETA, POMEGRANATE SEEDS, TOSSED IN A BLOOD ORANGE VINAIGRETTE (GF)

KALE SALAD

KALE AND CABBAGE GREENS, DRIED CRANBERRIES, PECANS, FETA CHEESE, SPICY PEANUT GINGER DRESSING

MAPLE POMEGRANATE SALAD

FRESH SPINACH, POMEGRANATE SEEDS, TOASTED ALMONDS, MANCHEGO CHEESE & MAPLE BALSAMIC VINAIGRETTE

MEDITERRANEAN SALAD

SALAD GREENS, SUNDRIED TOMATOES, TOASTED PINE NUTS, PARMESAN CHEESE, LEMON BASIL DRESSING

MESCLUN SALAD

FIELD GREENS, CARROTS, SHREDDED RED CABBAGE, TOMATOES, MUSHROOMS, SUNFLOWER SEEDS, PARMESAN, BALSAMIC VINAIGRETTE DRESSING

SEPTEMBER SALAD

CONTEMPORARY GREENS, CANDIED PECANS, GORGONZOLA, SUNDRIED CRANBERRIES, BALSAMIC VINAIGRETTE

WINTER SALAD

BABY KALE & MIXED GREENS, POMEGRANATE, PECANS, GOAT CHEESE & CARAMELIZED SHALLOT VINAIGRETTE

WHITE TRUFFLE WEDGE (\$10.00)

BABY ICEBERG WITH GRILLED PINEAPPLE, CRUMBLED APPLE WOOD SMOKED BACON & MAYTAG BLUE CHEESE WITH A TRUFFLE HONEY MUSTARD DRIZZLE

CRISPY PROSCIUTTO PEAR SALAD (\$10.00)

BOSTON LETTUCE CUP WITH POACHED PEARS, CRISPY PROSCIUTTO, ARTISAN GOAT CHEESE QUENELLES'. HONEY GLAZED ALMONDS, HONEY GINGER VINAIGRETTE

** SALAD BASED ON A MINIMUM OF 15 PEOPLE.





HOLIDAY DINNERS

(1/2 FOIL DISPOSABLE PAN WILL SERVE 8 -10 PEOPLE)

- BAKED ZITI WITH ITALIAN SAUSAGE IN A MARINARA SAUCE
 - BEEF STROGANOFF WITH MUSHROOMS AND SOUR CREAM OVER EGG NOODLES
 - BETSY'S MEAT LOAF - WILD MUSHROOMS, THREE CHEESE MAC & CHEESE
 - CHICK PEA CURRY (VEGAN/GF)- CHICKPEA CURRY ON A BED OF RICE TOPPED WITH CILANTRO
 - CHICKEN AZALEA - SOUTHWESTERN CHICKEN, PENNE PASTA, ALFREDO SAUCE, BELL PEPPERS, PARMESAN
 - CHICKEN FRANCAISE - SPAGHETTI, SAUTÉED MUSHROOMS, GARLIC, PARMESAN, EVOO
 - CHICKEN PICATTA - BOWTIE PASTA, CAPERS, LEMONS
 - CLASSIC MEAT LASAGNA WITH THREE CHEESES AND A TUSCAN MARINARA SAUCE
 - HERB ROASTED CHICKEN AND WILD RICE CASSEROLE
 - PARMESAN TURKEY MEATBALLS WITH DRIED SAGE & CREAMY ORZO
 - SOUTHERN POT ROAST WITH CARROTS, POTATOES IN A SAVORY BROWN GRAVY
 - SOUTHWESTERN CHICKEN - TEQUILA LIME, ROASTED TOMATOES, YELLOW RICE, BELL PEPPERS, RED ONIONS
 - TURKEY TETRAZZINI - ROASTED BREAST OF TURKEY WITH SAUTÉED MUSHROOMS, SPAGHETTI, PARMESAN CHEESES
 - WHITE CHICKEN LASAGNA FLORENTINE WITH MUSHROOMS, THREE CHEESES, SHERRY CREAM
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DESSERTS

HOLIDAY SHOOTERS

BAILEY'S CHOCOLATE MOUSSE (GF)
BANANA PUDDING
CARROT CAKE WITH CREAM CHEESE ICING
CHANTILLY CREAM
DARK CHOCOLATE MOUSSE WITH CHERRIES & KIRSCH WHIPPED CREAM (GF)
DULCE DE LECHE
EGGNOG
GINGERBREAD
LEMON CURD WITH FRESH RASPBERRIES AND WHIPPED CREAM (GF)
OREO CREME DE MENTHE
OREO KEY LIME PIE
PUMPKIN PIE
RED VELVET WITH CREAM CHEESE ICING
TIRAMISU
TRADITIONAL PECAN PIE
WHITE CHOCOLATE PEPPERMINT POTS DE CRÈME

HOLIDAY COOKIES

BROWN BUTTER JAM TARTS
CARDAMOM SPICE SNOWBALLS
CHEWY GINGER
CHOCOLATE BUTTERSCOTCH CHIP
CHRISTMAS OR HANUKKAH SUGAR COOKIES
CRANBERRY TOFFEE
DOUBLE CHOCOLATE CHIP
LEMON RICOTTA
MAPLE BROWN SUGAR
OATMEAL CRANBERRY OR RAISIN
PEANUT BUTTER
PECAN SANDIES
SNICKERDOODLES
WEDDING
WHITE CHOCOLATE PEPPERMINT





HOLIDAY MINI SWEETS

BLONDE BROWNIES
BUCK EYE'S
BUTTERSCOTCH CREAM CHEESE BAR
CAPPUCCINO CHOCOLATE CHIP CHEESECAKE BITES
CHOCOLATE CHIP CANNOLI
CHOCOLATE COVERED STRAWBERRIES (GF)
CHOCOLATE PUMPKIN GOOEY BROWNIE
CHOCOLATE WALNUT BROWNIE WITH SEA SALT
FRUIT TARTS
GINGERBREAD BAR WITH CREAM CHEESE ICING
HELLO DOLLIES
ITALIAN CHOCOLATE ALMOND MACAROONS OR COCONUT (GF)
KEY LIME TART
LEMON FRUIT TART
LEMON SQUARE
MINT BROWNIES
PECAN DIAMONDS
PEPPERMINT BARK
PUMPKIN CHEESECAKE
RASPBERRY CHEESECAKE BITE
RUM BALLS
SMORES
VANILLA CREAM PUFFS
WHITE CHOCOLATE RASPBERRY BARS

* DESSERT SELECTION BASED ON CHOICE OF THREE TYPES. MINIMUM OF 3 DOZEN.





HOLIDAY BARS

HOLIDAY SPECIALITY COCKTAILS

(CLIENT TO PROVIDE ALL ALCOHOL TO BE SERVED)

POINSETTIA

COINTREAU, CRANBERRY JUICE AND CHAMPAGNE

POMEGRANATE GIN FIZZ

POMEGRANATE JUICE, GIN, LEMON JUICE, SIMPLE SYRUP & SPARKLING WATER

THE SANTA CLAUSE SMASH

BOURBON, POMEGRANATE JUICE, LEMON JUICE, GINGER SYRUP, GINGER BEER

PRANCER'S PUNCH

WHISKEY, ORANGE JUICE, LEMON JUICE, CRANBERRY JUICE, MAPLE SYRUP

SPICY SWEET GRINCH COCKTAIL

VODKA, LIME JUICE, GRAPEFRUIT JUICE, HONEY, JALAPENO SLICES, GINGER BEER

POINSETTIA SPRITZ PUNCH

VODKA, CRANBERRY JUICE, ST. GERMAIN, CHAMPAGNE & OJ

MISTLETOE MARGARITA

POMEGRANATE JUICE, TEQUILA, COINTREAU, FRESH LIME JUICE & SIMPLE SYRUP

RUDOLPH'S PUNCH

VODKA, POMEGRANATE JUICE, COINTREAU, LEMON JUICE & SIMPLE SYRUP

MRS. CLAUSE'S COCKTAIL

PROSECCO, GINGER ALE, COINTREAU & PINEAPPLE JUICE

PEPPERMINT MARTINI

PEPPERMINT SCHNAPPS, VODKA, CRÈME DE COCOA & HEAVY CREAM





PREMIUM PLUS BAR SET UP

INCLUDES MARTINI, HIGHBALL, FLUTES, ROCKS, WINE GLASSES, PITCHERS, COCA-COLA PRODUCTS, GINGER ALE, CLUB SODA, TONIC, ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, SOUR MIX, GRENADINE, LIME JUICE, ICE, ICE BUCKETS, COCKTAIL NAPKINS, LEMONS, LIMES, CHERRIES, OLIVES, ORANGES, SIMPLE SYRUP, STILL AND SPARKLING WATER

DELUXE BAR SET-UPS

INCLUDES ONE HOLIDAY SPECIALITY COCKTAIL, SPECIALITY GLASSES, ALL-PURPOSE GLASSES, WINE GLASSES, PITCHERS, COCA-COLA PRODUCTS, TONIC WATER, CLUB SODA, ORANGE JUICE, CRANBERRY JUICE, SPECIALITY MIXERS, COCKTAIL NAPKINS, ICE BOWL WITH SCOOP, COOLER OF ICE, AND LEMONS & LIMES

BAR SET-UPS

INCLUDES ALL-PURPOSE GLASSES, WINE GLASSES, PITCHERS, COCA-COLA PRODUCTS, TONIC WATER, CLUB SODA, ORANGE JUICE, CRANBERRY JUICE, COCKTAIL NAPKINS, ICE BOWL WITH SCOOP, COOLER OF ICE, AND LEMONS & LIMES

BASIC BAR SET-UPS WITH PLASTICS

INCLUDES PLASTIC CUPS, PITCHERS, COCA-COLA PRODUCTS, TONIC WATER, CLUB SODA, ORANGE JUICE, CRANBERRY JUICE, COCKTAIL NAPKINS, ICE BOWL WITH SCOOP, COOLER OF ICE, AND LEMONS & LIMES

**C. PARKS CATERING BARTENDER REQUIRED WITH ALL SET-UPS*

CLIENT TO PROVIDE ALL ALCOHOL TO BE SERVED

12 OUNCE BOTTLED WATER

POMEGRANATE NON-ALCOHOLIC HOLIDAY PUNCH

RISER, BAR TABLE & BAR BACK WITH BLACK LINENS





SERVICE STAFF FOR HOLIDAY PARTIES

CHEFS

SERVERS

BARTENDERS

CAPTAIN

EVENT MANAGER

WE RECOMMEND 1 SERVER FOR EVERY 20-25 GUESTS, AND 1 BARTENDER FOR EVERY 50 GUESTS. THE CHARGE IS BASED ON AN 8-HOUR PERIOD THAT INCLUDES THE TIME TO DRIVE TO THE SITE AND SET-UP THE EVENT, NO MORE THAN 4 HOURS FOR THE EVENT, AND TIME TO BREAKDOWN, CLEAN, AND DRIVE BACK TO OUR FACILITY.

EACH ADDITIONAL HOUR IS BILLED AT AN ADDITIONAL \$30.00 PER SERVER, PER HOUR. A CAPTAIN IS PLACED ON ALL EVENTS THAT HAVE 3 OR MORE STAFF.

ADDITIONAL CHARGES & ENHANCEMENTS

FULL CHINA, SILVER PLACE SETTINGS & LINEN NAPKIN

CHINA COCKTAIL PLATES, SILVER FORKS & PAPER NAPKINS

PAPER & PLASTICS

LINENS FOR TABLES

SEATING TABLES/BUFFET TABLES

PADDED WOOD FOLDING CHAIRS

FURNITURE DELIVERY

COFFEE STATION WITH SILVER URN & CHINA MUGS

*MINIMUM 50 GUESTS

BUFFET CENTERPIECES STARTING AT

SEATING TABLE CENTERPIECES STARTING AT

- *8.9% GEORGIA SALES TAX*
- *20% EQUIPMENT & PRODUCTION MANAGEMENT FEE WILL BE ADDED TO ALL ORDERS*
- *ALL MENUS ARE PRICED BY QUANTITY. QUANTITY IS SUBJECT TO ONE PER PERSON OR ONE SERVING PER PERSON.*
- *ALL MENUS ARE BASED ON A MINIMUM OF 50 GUESTS. IF YOUR COUNT IS LESS, THE PRICE PER PERSON COULD CHANGE.*
- *PLEASE NOTE, ALL ITEMS ARE SUBJECT TO CHANGE ACCORDING TO AVAILABILITY. ALL ITEMS ARE PROCURED LOCALLY OR REGIONALLY IF POSSIBLE.*
- *FOOD ALLERGY NOTICE. IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM US. WE ARE HAPPY TO ACCOMMODATE YOUR NEEDS.*





- *ALLERGY DISCLAIMER –OUR KITCHEN OFFERS PRODUCTS WITH TREE NUTS, BUTTER, AND EGGS. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, TREE NUT, SOY, MILK, EGG OR WHEAT ALLERGIES.*
- *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.*

AT C. PARKS CATERING & EVENTS, WE TAKE PRIDE IN OUR SMALL ÉLITE AFFAIRS TO THE GRAND EVENTS. WE PROVIDE A VAST ARRAY OF SERVICES, INCLUDING EVENT DESIGN, LINENS, FLOWERS, TENT RENTAL, PHOTOGRAPHER, FURNITURE RENTAL, MUSIC & MUCH MORE. LET US DO THE WORK, WHILE YOU ENJOY THE EVENT!

EXPERIENCE EXCELLENCE BEYOND EXPECTATIONS!

