



# *The Holiday*

## *2022* MENU

C.PARKS  
*catering & events*





# Passed Hors D'oeuvres

## VEGETARIAN

Sonoma Goat Cheese Fritter with Pepper Jelly  
Zucchini stuffed with Sun-Dried Tomato & Goat Cheese wrapped in Prosciutto  
Mini Wild Mushroom Panini with White Truffle Oil  
Stuffed Mushrooms with Spinach, Artichoke, Feta & Parmesan  
Fried Artichoke Hearts with Lemon Aioli  
Vidalia Onion Tarts with Gorgonzola & Walnuts  
Wild Mushroom Purses  
Chickpea Onion Fritter with Harissa Aioli  
Four Cheese Mac & Cheese Fritter  
Pimento Cheese Fritter  
Cheesy Arancini with Marinara

## VEGAN

Impossible meatballs with Marinara  
Stuffed Mushroom Duxelle  
Mediterranean Grilled Vegetable Skewer  
Bang Bang Cauliflower Bites

## SEAFOOD

Mini Crab Cakes with Jalapeno Corn Butter  
Mini Coconut Lobster Tails with Sweet Chili Sauce  
Blackened Shrimp Crostini with Pimento Cheese  
Smoked Salmon & Sweet Potato Fritter with Fresh Dill

## MEAT & POULTRY

Beef Wellington with Béarnaise  
Chicken Wellington with Béarnaise  
Moroccan Dates filled with Blue Saga Cheese & wrapped in Crispy Bacon  
Mini Stuffed Potatoes with Cheddar, Bacon & Chives  
Candied Smoked Bacon  
Mini Caprese & Prosciutto Skewers  
Mushrooms stuffed with Sausage & Sundried Wild Cherries  
Asian Chicken Sate with Peanut Dipping Sauce  
Beef Wellington with Béarnaise  
Chicken Wellington with Béarnaise  
Dijon Crusted Baby Lamb Chop, Mint Jus  
Moroccan Lamb Meatballs



# *Hors D'oeuvre Table*

## VEGETARIAN

Charcuterie Wreath  
Crudit  Wreath with Spinach & Artichoke Dip  
Italian Cheese Torte with Black Olive, Pesto & Sun Dried Tomato, Lavosh  
Baked Brie filled with Apricot, Bourbon Brown Sugar and Pecans  
Whole Quiche with Spinach, Feta, Asparagus & Lemon Thyme Crust  
Dirty Martini Spread in Giant Martini Glass with Bread Sticks

## VEGAN

BBQ Jackfruit Sliders with Pickles  
Avocado Black Bean Quesadilla  
Cowboy Caviar with Homemade Corn Tortilla Chips

## SEAFOOD

Hot Deviled Crab Dip with Tortilla Chips  
Lobster Mac & Cheese  
Fresh Smoked Trout Filet on Bed of Lemon & Dill with White Remoulade, Crackers  
Raw Oysters on Half Shell with Mignonette & Cocktail Sauce  
Classic Shrimp Cocktail with Cocktail Sauce, Lemons & Saltine Crackers

## MEAT & POULTRY

Mini Yeast Rolls with Beef Tenderloin & Horseradish  
Mini Sweet Potato Biscuits with Ham & Joes Mustard  
Mini Biscuits with Tangy BBQ & Pickles  
Queso Fundido with House-made Tortilla Chips  
Mini Quiche Lorraine with Bacon & Gruyere  
Italian Meatball Calzone Skewer with Marinara Dipping Sauce  
Churrasco Striploin Kabobs with Chimichurri  
Bite size Prime Rib Skewers with Brie & Balsamic marinated Cipollini Onions





# *Cocktail Parties*

## Mingle all the Way

### ALL PASSED HOR D'OEUVRES

Candied Smoked Bacon  
Mini Crab Cakes with Lime Jalapeno Corn Butter  
Chickpea, Spinach & Onion Fritter with Harissa Aioli  
Dates wrapped in Applewood Bacon and stuffed with Blue Cheese  
Chicken Wellington with Béarnaise  
Sesame Ginger Tuna Tartare on Lotus Wonton Chip  
Mediterranean Lamb Meatball  
Shrimp Casino  
Coconut Lobster Fritter

### DESSERT

Peppermint Chocolate Shooters  
Almond & Coconut Macaroons





# *Cocktail Parties*

## Season's Greetings

### HOR D'OEUVRE TABLE

Grilled Beef Tenderloin with Horseradish Sauce & Yeast Rolls  
Thinly Sliced Smoked Breast of Turkey served with Dijon, Cranberry  
Aioli & Sweet Potato Biscuits  
Traditional Crudit  with Spinach Artichoke Dip & Hummus  
Hot Deviled Crab Dip with Tortilla Chips  
Baked Brie filled with Apricot, Bourbon Brown Sugar and Pecans

### DESSERT

Crisp Red & Green Apple Slices with Warm Caramel Dipping Sauce  
Peppermint Bark





# *Cocktail Parties*

## Holiday in Low Country

### PASSED HOR D'OEUVRES

Smoked Candied Bacon  
Savannah Crab & Shrimp Strudel

### BUFFET TABLE

Spinach and Artichoke Dip with Tortilla Chips  
Stuffed Mushrooms with Sausage  
Grilled Asparagus with Capers and Almonds  
Charleston Shrimp & Grits with Stone-Ground Smoked Tomato Grits  
Blackened Chicken with Crawfish Sauce  
Orange Rosemary Pork Tenderloin with Jezebel Sauce & Yeast Rolls

### DESSERT

Banana Pudding Shooter  
Pecan Tarts  
Rum Balls





# *Cocktail Parties*

## Feliz Navidad

### PASSED HOR D'OEUVRES

Mini Crispy Beef Empanada with Cilantro Lime Crema  
Blackened Tuna Tostados with Pico de Gallo & Guacamole

### BUFFET TABLE

Smoked Chicken Quesadilla with Pepperjack Cheese  
Cowboy Caviar with Housemade Tortilla Chips  
Stuffed Mushrooms with Chorizo, Bell Peppers & Onion  
Texas Style Steamed Shrimp with Cocktail Sauce and Red Remoulade  
Stone Ground Smoked Tomato Cheese Grits with Chipotle  
Ancho & Orange Marinated Smoked Brisket with Jalapeno Orange  
Marmalade

### DESSERT

Key Lime Tarts  
Kahlua Brownies





# *Cocktail Parties*

## Making Spirits Bright

### HOR D'OEUVRE TABLE

Turkey Slider with Cranberry Orange Chutney, Homemade Durkee's  
Gravy, Mustard & Fried Onions  
"Grown Up" Pigs in a Blanket; Sausage wrapped in Puff Pastry with  
Yellow Mustard & Tomato Onion Jam  
Hot Spinach and Artichoke Dip with Tortilla Chips  
Spicy Buffalo Chicken Dip with Tortilla Chips  
Country Ham Sweet Potato Biscuits with Orange Marmalade Mustard  
Four Cheese Mac & Cheese Fritter

### DESSERT

Ginger Snap Cookies  
Passionfruit Tarts





# *Cocktail Parties*

## Visions of Sugar Plums

### HOR D'OEUVRE TABLE

Charcuterie Display: Cured Meats and Assorted Cheese, Dried Fruits, Mixed Nuts, Olives, Mustard, Cornichons & Fruit Preserves. Assortment of Fresh Crackers and Flat Breads.

Mediterranean Mezze Platter: Marinated Zucchini, Squash, Portabella, Carrot, Eggplant, Sweet Onion, Fennel, Peppers and Asparagus.

Ricotta Dip with Tomato, Basil, EVOO & Garlic French Bread  
Asparagus wrapped in Prosciutto with Peppery Dijon Sauce  
Salmon Skewers on a bed of Butternut Squash with Sage & Almonds  
Lemon Rosemary Chicken Skewers  
Mediterranean Lamb Meatballs with Mint Pesto Aioli  
Wild Mushroom Risotto with Red Wine Reduction

### DESSERT

Festive Cannoli's  
Chocolate Cream Puffs



# *Dinner Buffet*

## Tis the Season

### PASSED HOR D'OEUVRES

Candied Bacon  
Crab Cakes with Jalapeño Corn Butter  
Fried Pimento Cheese Fritters

### MAIN TABLE

Christmas Salad: Endive, Orange, Apple, Roquefort & Walnut with Fresh  
Orange White Wine Vinaigrette  
Sauteed Haricot Verts with Shallot Butter  
Green Egg Grilled Strip Sirloin  
Pork Tenderloin Roast with Cranberry Apricot Glaze  
Pickled Sea Island Shrimp  
Three Cheese Mac & Cheese

### DESSERT

Hummingbird Cupcakes  
Lemon Meringue Tarts  
Chocolate Mousse Shooter with Peppermint Whipped Cream





# *Dinner Buffet*

## Comfort & Joy

### PASSED HOR D'OEUVRES

Croque Monsieur Mini Paninis with Lingonberry  
Spicy Crab Stuffed Mushroom Caps

### MAIN TABLE

White Wine Pear Salad, Crispy Prosciutto, Parmesan, Toasted Walnuts &  
White Balsamic Vinegar  
Stuffed Eggplant Dip with Shrimp and Crab on Garlic French Bread  
Swiss Chard with Shallots and Bacon  
Bourbon Marinated Sirloin of Beef with Wild Mushroom & Cipollini  
Onion Fricassee & a Port Jus

### DESSERT

Hummingbird Cupcakes  
Lemon Meringue Tarts  
Chocolate Mousse Shooter with Peppermint Whipped Cream

Optional addition: Whole Turducken  
Feeds 65-75



# *Dinner Buffet*

## Traditional Yule Tide

### PASSED HOR D'OEUVRES

Petit Beef Wellington in Puff Pastry with Tarragon Bearnaise  
Stuffed Mushrooms with Spinach, Artichoke & Parmesan

### MAIN BUFFET

Winter Salad: Baby Kale & Mixed Greens, Pomegranate, Pecans, Goat  
Cheese & Caramelized Shallot Vinaigrette  
French Baby Carrots with Pecan & Goat Cheese  
Crispy Rosemary Garlic Potato Wedges  
Tarragon Shrimp on Parmesan Grits with Wild Mushroom & Tomato Relish  
Chargrilled Teres Major with Creamy Mushroom Sauce  
Roasted Whole Holiday Turkey Breast with Cranberry Chutney,  
Mayonnaise & Yeast Rolls

### DESSERT

Tiramisu in Mini Mason Jars  
Strawberry Shortcake in Mini Mason Jars





# *Dinner Buffet*

## Buon Natale

### HOR D'OEUVRE

Antipasti Platter: Capicola, Salami, Kalamata Olives, Stuffed Olives,  
Pepperoncini's, Gorgonzola, Marinated Ciliegine, Pecorino, Hearty Breads  
Lemon Ricotta Dip with Blistered Tomato, Basil, EVOO & Garlic French  
Bread

### MAIN BUFFET

Basil Caesar Salad with Croutons & Parmesan  
Cheesy Arancini with Marinara Sauce  
Cheesy Lasagna Rollups with Marinara Sauce  
Pesto Salmon Lemon Beurre Blanc, Asparagus Tips & Blistered Tomatoes  
Italian Braised Short Ribs with Cheesy Polenta

### DESSERT

Festive Cannoli's  
Lemon Ricotta Cookies  
Raspberry Tarts



# *Dinner Buffet*

## Winter Wonderland

### HOR D'OEUVRES

Steamed Shrimp on Ice with White Remoulade  
Smoked Salmon Mousse rolled in Parsley & Pecan Topping, Herbed Flatbread  
Oysters on the Half Shell with Lemon and Cocktail Sauce

### MAIN BUFFET

Honey Crisp Apple Salad with Mixed Greens, Goat Cheese, Pomegranate, Candied  
Pecans & Champagne Balsamic Vinaigrette  
Caramelized Scalloped Potatoes with Thyme & Rosemary  
Stuffed Zucchini & Wild Mushrooms with Garlic Butter  
Shrimp Scampi with Orzo  
Grilled Petit Filet of Beef with Blue Cheese on a bed of Caramelized Onions.

### DESSERT

Mini Chocolate Cream Puffs  
Eggnog Shooters  
Mini Lemon Meringue Tarts





# *Dinner Buffet*

## Sparkle & Shine

### HOR D'OEUVRES

Vidalia Onion Tarts  
Smoked Candied Bacon

### MAIN BUFFET

Maple Pomegranate Salad with Spinach, Pomegranate, Toasted Almonds, Manchego  
& Maple Balsamic Vinaigrette  
Braised Spinach with Crispy Shallots, Mushrooms & Butter  
Mini Stuffed Potatoes with Bacon, Cheddar & Chive  
Sliced Beef Tenderloin accompanied by Horseradish Cream, Green Peppercorn Aioli &  
Yeast Rolls  
Maple Pecan Chicken with Cranberry Orange Chutney

### DESSERT

Goosey Chocolate Pumpkin Brownies  
Raspberry Lemon Cheesecake



# *Dessert Buffet*

## Holiday Patisserie

Chocolate Mint Yule Log: Devil's Food Cake with Chocolate Mint Essence & Whipped Cream, covered in Chocolate Ganache Frosting

Coconut Cupcakes with a "Snow" of White Chocolate Curls

Chocolate Peppermint Pots de Crème Shooters

Paris Brest Wreath with White Chocolate & Pistachio

Chewy Gingerbread Cookies

Oreo Cheesecake Bars

Krispy Cream Bread Pudding with Caramel Sauce and Whipped Cream





# Dessert

## CAKES & PIES

CAKES ARE 10" AND SERVE 14-16.

PIES ARE 12" AND SERVED 12-14

Coconut Cake with Lemon Curd, Whip Cream & Toasted Coconut

Traditional Red Velvet Cake

Granny's Caramel Cake

Carrot Cake

Chocolate Cake with Chocolate Ganache Icing

Traditional Pecan Pie

Bourbon Pecan Chocolate Pie

New Orleans Praline Cake

Strawberry Cake with Cream Cheese Icing

Pumpkin Pie

Pumpkin Cheesecake with Gingersnap Crust

Apple Crisp

Krispy Kream Bread Pudding, Caramel Sauce & Cinnamon Whipped Cream

## COOKIES

Cranberry, Toffee, Oatmeal Cookies, Gingerbread, White Chocolate Peppermint, Wedding Cookies, Maple Brown Sugar, Almond Macaron, Lemon Ricotta, Pecan Sandies, Snickerdoodles, Peanut Butter Blossom, Shortbread, Oatmeal Raisin, Chocolate Chip, Linzer

## MINI SWEETS

Pumpkin Cheesecake

Cappuccino Chocolate Chip Cheesecake

Peppermint Bark

Pecan Pie Truffles

Chocolate Walnut Brownie with Sea Salt

Goey Chocolate Pumpkin Brownie

Mini Chocolate & Vanilla Cream Puffs

Chocolate Chip Cannoli

Gingerbread Bar with Lemon Cream Cheese Icing

Chocolate Covered Strawberries

Rum Balls

## SHOOTERS

Banana Pudding

Pumpkin Pie

Bailey's Chocolate Mousse

Dulce De Leche

Limoncello

Mint Oreo Crème de Menthe

Tiramisu

Eggnog

Gingerbread