



C. PARKS

catering & events

2024 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 HORSE RADISH 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 CHAVERS
& 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 IT'S 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), ARTICHOKE 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 SERVED 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





ADDITIONAL CHARGES

- *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!

