



BY SEVEN LOAVES CATERING & EVENTS

HORS D'OEUVRES (PICK 2)

Brie and Apricot Lotus Cups

Buffalo Chicken Bite in Wonton Cup

Candied Sweet Potato and Spicy Sausage Skewer w/ Bourbon Maple Glaze

Short Rib & Smoked Gouda Grit Tartlet

Southwest Rumaki – Chicken Breast with Water Chestnut and Jalapeno wrapped in bacon

Turkey and Cranberry Meatballs w/ Cranberry BBQ Glaze

Apple Cider Maple Beef Meatballs

SALAD COURSE (PICK 1)

Wedge Salad with crisp Iceberg Lettuce, Bacon, Red Onion and Gorgonzola Bleu Cheese topped with Ranch Dressing

Harvest Kale Salad with Brussel Sprouts, Pecans, Apple & Dried Cranberries with a Pomegranate Vinaigrette

Texas Field Green Salad with Granny Smith Apple slivers, candied Pecans, crumbled Bleu Cheese, dried Cranberries, and our Toasted Pecan Vinaigrette dressing

Greenhouse Salad with Tomato, Cucumbers, Carrots, Celery, Crisp Bacon and Croutons. Served with Buttermilk Ranch or Sundried Tomato Vinaigrette

ENTRÉE COURSE (PICK 1) 10 PERSON MIN



Garlic and Mustard Crusted Pork Tenderloin-
with a Cranberry Tarragon Chutney
\$18 pp or \$22 with appetizers

Citrus Herb Airline Chicken - Pan Roasted, Boneless
Airline Chicken breast with a hint of lemon, garlic
and fresh herbs. Served with a white wine and
mushroom pan sauce.

\$18 pp or \$22 with appetizers



Slow Roasted Prime Rib with a Roasted Shallot
Demi Glaze- Dry rubbed and slow smoked,
bone-in prime rib
\$31 pp or \$35 with appetizers

Herb Crusted Beef Tenderloin with Port wine
Demi Glaze- Fresh herb rubbed and slow
roasted beef tenderloin

\$31 pp or \$35 with appetizers



SIDES – STARCH (PICK 1)

Oven Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Scalloped Potatoes with Smoked Gouda and Chives

Cornbread Stuffing (Classic or Chorizo)

Oven Roasted Candied Sweet Potatoes

Corn Casserole with Green Chilis

SIDES – NON-STARCH (PICK 1)

Maple Glazed Baby Carrots

Sautéed Green Beans with Spiced Glazed Pecans

Grilled Vegetables with Soy-Balsamic Glaze

Parmesan Creamed Spinach

Zucchini Casserole



ENTRÉE ADD-ONS

Citrus Herb Airline Chicken - Pan Roasted, Boneless Airline Chicken breast with a hint of lemon, garlic and fresh herbs. Served with a white wine and mushroom pan sauce. **\$6.50 pp**

Lemon-Fennel Tiger Shrimp Skewer (3 shrimp per person) - Lemon and Garlic Shrimp with a hint of fennel in a tarragon cream sauce. **\$10 pp**

Crab Cakes – Sautéed Blue Lump Crab Cakes with Cajun Remoulade **\$4.95 pp**

DESSERTS

Streusel Topped Apple Pie with Captain Morgan Spiced Rum Sauce **\$18** (serves 8)

Pecan Pie with Tennessee Bourbon Brown butter Sauce **\$18** (serves 8)

Chocolate Cream Pie with Chantilly Cream and Chocolate Curls **\$18** (serves 8)

Southern Pumpkin Pie with pecan streusel "crust" **\$18** (serves 8)

Apple Cobbler **\$35** (serves 12)

Peach Cobbler **\$35** (serves 12)



HORS D'OUVRES MENU ONLY (\$27)

For those looking for a true cocktail party menu only, you can order six of the above appetizers.

OTHER ADD-ONS AND PLATTERS

Add a Harvest Table - A tiered display of cascading fruits, berries, crudité vegetables, olives and pickles. Includes honey yogurt fruit dip and Asiago peppercorn ranch. Also, an artistic arrangement of domestic and imported cheeses, along with assorted crackers, & herbed crostini. Served with Tomato-Basil Bruschetta, Cold Spinach Dip, and Red Pepper Hummus.

\$495 = Medium (serves up to 55), **\$250** = Small display (serves up to 25)

Antipasto Display Platter - Antipasto Display with genoa salami, prosciutto, ham, pepperoni, olives and cheeses. Served w/ flatbread and crackers.

\$135 = Large (serves up to 40), **\$65** = Small (serves up to 20)

Herb Crusted Beef Tenderloin Display Platter - Seared beef tenderloin served with crispy tobacco onions, horseradish cream, whole grain mustard, and potato rolls

\$350 = Large (serves up to 45), **\$175** = Small (serves up to 25)



Cheese Display Board - Domestic & Imported Cheese Display served with assorted crackers and fresh fruit garnish

\$200 = Large (serves up to 50), **\$100** = Small (serves up to 25)

Vegetable Crudité Display Platter - Freshly cut carrots, celery, broccoli, sugar snap peas, grape tomatoes, cucumber, and jicama. Served with Asiago Peppercorn Ranch and garnished with carved radish flowers

\$70 = Large (serves up to 30), **\$35** = Small (serves up to 15)

Smoked Brisket Display Platter - Hickory Smoked BBQ Brisket served with crispy tobacco onions, served with BBQ sauce and rolls

\$120 = Large (serves up to 30), **\$75** = Small (serves up to 15)

Shrimp Cocktail – Lemon and Herb Brined Jumbo Shrimp served with Horseradish Cocktail Sauce, peeled and ready to eat **\$10**



Traditional Turkey Feast

\$12.95 per person (10-person min)

Roasted Turkey with 3 Sides: Cornbread stuffing plus choose from 2 other sides - Green Beans, Mashed Potatoes, Corn Casserole, Brown Sugar Sweet Potatoes, and Maple Glazed Carrots.

Includes Fresh Cranberry Relish, Giblet Gravy, & Parker House Rolls



Add a Pumpkin or Pecan Pie for \$15 Each

Add a Honey Ham: \$ 3.50 pp

Add a Fried Whole Turkey: \$55

Add a Gallon of Sweet Tea: \$4

Types of Service:

Drop off – There will be a delivery fee applied based on location and size of event. Food will be sent in foil disposables or presentation style disposable platters can be requested for a 5% disposable fee (on food and beverage).

Full Service – Service staff and/or bartenders can be supplied based on availability at a cost of \$22 per hour, per staff member. A minimum of 2 staff at any given event is required. With staffing, complementary chafer rental, and serving dishes will be provided. China and disposable dinnerware can be provided at an additional cost.

Pick Up – Foil pans or Presentation Style Disposables

