



THE
MODERNEDGE™
EVENTS & CATERING

Christmas Day Menu 2018

\$46.50 PER PERSON

MINIMUM OF 15 PEOPLE

\$75.00 CARVER FEE AT CLIENT'S REQUEST

\$35.00 PER HOUR SERVICE STAFF FEE - MIN 4 HOURS

20% SERVICE FEE AND SALES TAX APPLY

Relish Tray

Assorted Olives, Bacon Brown Sugar Deviled Eggs,
Marinated Mushrooms, Gherkins, Stuffed Celery Sticks

Salads

Grilled Asparagus, Baby Portobello Salad, Roasted Shallot Vinaigrette
Winter Greens with Pickled Cranberries, Buttermilk Dressing

Sides

Sautéed Colorado Green Beans, Smoked Bacon, Crispy Onions
Sweet Potato Casserole, Pecan Crust
Butter Parmesan Mashed Potatoes
Sweet Cornbread Bread Stuffing

Entrées

PICK 2 ENTRÉES OF YOUR CHOICE

Add Chi brine Tom turkey, Orange-cranberry sauce, Giblet gravy

Chicken Merida, Roasted Mushroom Sauce

Carved Honey Ham, Rum Raisin sauce

Garlic-Herb Roasted Prime Rib, Au Jus, Horseradish Sauce
(Substitute for any entrée add \$6pp)

Seasoned Roasted Tenderloin, Bordelaise Sauce, Horseradish Sauce
(Substitute for any entrée add \$9pp)

Desserts

Vanilla Bean Crème Brûlée, Burnt Sugar Crust
Assorted Holiday Cookies