

Holiday Dinner Menu Options

Entrees

- Butter and Sage Roasted Turkey with Giblet Gravy and Cranberry Orange Relish
- Hickory and Apple Wood Smoked Turkey with Jack Daniels Honey Mustard Sauce
- Brined Herb Roasted Turkey with Apple Cider Gravy
- Cranberry and Balsamic Brown Sugared Smoked Ham with Caramelized Pineapple and Onion Compote
- Honeyed Ham with Pears and Cranberry
- Jamaican Jerked Smoked Pork Loin with Sweet Chili Glaze with Pineapple and Mango Salsa
- Herb Roasted Pork Loin with Apricot & Cranberry Sauce
- Vegetables and Sides (Choose 3)
- Side Mixed Green or Caesar Salad
- Cornbread Dressing with Cranberry chutney
- Sweet potato Casserole
- Green bean Casserole
- Mac & Cheese
- Garlic Mashed Potatoes
- Oven Roasted Potatoes with Rosemary & Garlic
- Oven Roasted Vegetables
- Squash Casserole
- Broccoli & Cheese
- Turnip Greens with Ham Hock
- Boiled Cabbage
- Squash & Onions
- Baked Apples
- Carrot Soufflé
- Spinach Soufflé
- Corn Pudding
- Black-Eyed Peas with Smoked Pork
 - Includes Freshly baked rolls & whipped butter



- ✤ Desserts (Choose 1)
- Chocolate or Pecan Pie
- Pumpkin Pie or Sweet Potato Pie
- Apple or Peach Cobbler
- Banana Fosters Pudding
- Homemade Bread Pudding
- Beverages (Choose 1)
 - Sweet Tea & Unsweet Tea
 - Lemonade
- ✤ Cost:
 - One Entrée \$18 per/person + tax
 - Dual Entrée \$21 per/person + tax
 - \$30.00 Delivery Fee

Notes

- Heart and Soul will deliver and setup food in aluminum pans.
- Heart and Soul will provide all foam or paper plates/bowls, cups, napkins, and cutlery. Plastic disposables are available at \$2pp and china/glass rentals can be arranged.
- Client will provide any tablecloths, tables, chairs, floral arrangements, and centerpieces.
- Ice is available at an additional charge.
- Wire racks & sterno available at a separate fee of \$6.00 per set.
- Full service events will incur additional labor fees & 18% Service charge.