



Holiday Lunch Menu Options

❖ Entrees

- Butter and Sage Roasted Turkey with Giblet Gravy and Cranberry Orange Relish
- Deep Fried 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 Vegetables
- Squash Casserole
- Broccoli & Cheese
- Spinach Soufflé
- Corn Pudding
 - 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 \$16 per/person + tax
- Dual Entrée \$19 per/person + tax
- \$30.00 Delivery Fee
- Dinner portions will be an additional charge

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.