

2011 Holiday Lunch Menu Ideas

Select an Entree (1)

Oven Roasted Turkey

with Giblet Gravy, Cornbread Dressing and Cranberry Sauce

Cajun Fried Turkey

with Andouille Dressing and Giblet Gravy

Sliced Roast Beef

with Mushroom Gravy

Baked Ham

with Honey Bourbon Glaze

Stuffed Pork Chop

Boneless butter fried chop, dusted with bread crumbs and filled with our Apple Walnut stuffing

Orange Ginger Cornish Game Hen

with cranberry salsa

Select two sides (2)

Salad Selections

Apple Walnut Salad

Mixed Field Greens

with seasonal berries & walnuts

Caesar Salad

With house made Caesar dressing & croutons.

Ambrosia

Starch Selections

Mashed Yukon Gold Potatoes

Sweet Potato Casserole

Roasted Apple and Sweet Potato

with a Honey-Bourbon Glaze

Classic Bread Stuffing

Au Gratin Potato Casserole

Rice Pilaf

Vegetable Selections

Orange-Ginger Glazed Carrots

Broccoli Rice Casserole

Holiday Vegetable Medley

Green Bean Casserole

Green Beans Almondine

Corn Pudding

Two Cheese Squash Casserole

Pricing

*15 person minimum
Prices valid Mon - Fri
10 am - 4 pm*

**One entrée,
two side selections
& bread basket**
\$14.25 per person

**Two entrées,
two side selections
& bread basket**
\$16.85 per person

Each add'l side
\$2.85

Add on some yummy!

Desserts & Beverages

Holiday Pies

Pumpkin, Pecan, Cherry, Apple, or Chess
\$15.00 each
(serves up to 8 guests)

Holiday Cakes

Pumpkin Raisin Cake or Sweet Potato Pound Cake
\$16.25 each
(serves up to 8 guests)

Cranberry Peach Cobbler

\$20.85 each (serves 10)

Carmel Pecan Pumpkin Bread Pudding

\$19.65 each (serves 10)

Freshly Brewed Tea, Raspberry or Cranberry Lemonade

\$15.00 per gallon



Reserve now

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