



2001 S. Palm Ave, Ste E

Miramar, FL 33025

Phone: 954-962-0979 Fax: 888-961-5255

www.sandjcatering.net info@sandjcatering.net

HOLIDAY MENU

The holidays are here! Time to celebrate with friends, family, and co-workers. And, no celebration is complete with a great meal. At S&J Catering, we have it all taken care of for you. You can just sit back, enjoy your guests, and smile graciously as you accept all compliments.

Each meal includes the following:

Salad - Choice of 1

Main Entree - Choice of 2

Sides - Choice of 2

Vegetable - Choice of 1

Holiday Breads

Dessert - Choice of 2

Lunch - \$21.95 per person

Dinner - \$24.95 per person

Based on minimum 50 guests

1.5 Hours Serving Time for Lunch

2 hours Serving time for Dinner

(Call for pricing on smaller groups and parties over 200)

Salad

(Choice of 1)

S & J Holiday Mixed Greens Salad - Soft, tender Mixed Field Greens with Cranberries, Candied Walnuts, Tomato Wedges, Sliced Cucumbers, Shredded Carrots, Red Onion Rings, Blue Cheese, and Raspberry Vinaigrette Dressing

Holiday Sunshine Citrus Mixed Green Salad - Fresh Mixed Greens with Cranberries, Mandarin Orange, Cherry Tomatoes sprinkled with Feta Cheese and Candied Walnuts served with an Cranberry Vinaigrette

Holiday Spinach & Green Salad - Fresh Baby Spinach with Mixed Greens, Sunflower Seeds, Dried Cranberries, and Raisins served with a Raspberry Vinaigrette



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Main Entrees

(Choice of a total of 2 from Entrée Menus)

From the Barn Yard Entrees

Tender and Juicy Cooked Turkey

(Prepared to your preference)

Traditional Herb Oven Roasted

Jerk Turkey with our Special Blend Jerk Seasoning- Mild, Medium or Spicy

Cajun Fried Turkey Injected with Herb Butter

Tender Breast of Turkey in a Season Bag

Honey Brine Smoked Turkey

Cranberry and Orange Glaze Chicken Breast

Mushroom and Prosciutto Ham stuffed Chicken Leg Quarters with a Sherry Veloute Sauce

Fall Stuffed Breast of Chicken with a savory Corn Bread Stuffing and Pan Gravy

Where's the Beef Entrees

Braised Roast Beef in a Dried Fruit & Cranberry Ragout - Savory Roast Beef braised with Dried Fruit & Cranberries served with a smooth Brown Sauce

*Slowly Cooked Black Angus Prime Rib of Beef served with Our Horseradish Sauce Infused Coconut Port Wine Au Jus - Additional \$4.00 per person

*Dijon Herb Crusted Prime Rib served with Our Horseradish Sauce Infused Coconut Port Wine Au Jus - Additional \$4.00 per person

*Jerked Smoked Prime Rib- Mild, Medium or Spicy served with Our Horseradish Sauce Infused Coconut Port Wine Au Jus - Additional \$4.00 per person

*Argentine Style Tenderloin of Beef cooked to your desire and accompanied with Chimichurri Sauce - Additional \$6.00 per person

Three Little Pigs Entrees

Honey Glazed Spiral Ham

*Brandied Marinated Spiral Baked Ham with a Brandy Glaze - Additional \$2.00 per person

Vanilla Bean Roasted Pork Loin with Maple Rum Glaze

Stuffed Pork Loin with a Cheddar Cheese and Jalapeno Cornbread

*Maple Scented Peppercorn Crusted Tenderloin of Pork with a Cranberry Chutney - Additional \$2.00 per person



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Lamb Entrees

*Roasted Rack of Imported with a Mint Demi - Additional \$6.00 per person

*Oven Roasted Leg Of Lamb with a Rosemary infused Demi Glaze - Additional \$3.00 per person

Vegetarian Entrees

Stuffed Portobello Mushroom - Fresh Portobello Mushroom stuffed with wilted Spinach and topped with our Special Roasted Garlic Yucca and Red Bliss Mashed Potatoes

Quinoa Stuffed Acorn Squash Rings - Winter Acorn Squash rings filled with a Dried Fruit Quinoa Stuffing and baked to perfection

Starches

Traditional Holiday Sides

S&J's Famous Three Cheese Macaroni

S&J's Famous Cornbread Stuffing

Traditional Bread Stuffing

Potatoes

Roasted Garlic Red Bliss Mashed Potato

Roasted Garlic Infused Yucca Red Bliss Smashed Potato

Herb Roasted Russet Potato

Rosemary Scented New Potato

*White Cheddar Cheese Mashed Potato with Truffle Oil - Additional \$3.00 per person

Boiled Yucca with Mojo

Sweet Potato Mash

Cajun Style Candied Yams

Rice

Classic Rice Pilaf

Congri-Savory Black Beans and Rice

Southern Pigeon Peas and Rice

Vegetables

Green Bean Casserole topped with Fried Onions

Holiday Green Beans sautéed with Cranberryed & Slivered Almonds

Winter Vegetable Medley

Cinnamon coated Sweet Plantains

Steamed Brussel Sprouts with Spicy Pecans



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Basket of Holiday Breads

Fresh Baked Assorted Dinner Rolls, Corn Bread,

Dessert

(Choice of 2)

Home-style Pumpkin Pie with a Dollop of Whipped Topping

Traditional Apple Pie

Southern Sweet Potato Pie

S&J's Famous Red Velvet Cake

Double Chocolate Fudge Cake

S&J's Bourbon Pecan Pie - Additional \$2.00 per person

Assorted Holiday Cookies

\$21.95 per person++ Lunch

(1.5 hours Serving time)

\$24.95 per person++ Dinner

(2 hours Serving time)

Any additional charges incurred from venue, additional labor, and/or additional costs needed to execute catering order will be added to above noted prices.

Included Services

Deluxe Disposable Ware

Complete Buffet Set-up with Holiday Décor

S & J Catering Service Staff

Culinary Staff On-site

++ Price subject to 18% Service Charge and 6% Sales tax (not included in above noted rate)

Delivery Only - \$16.95 per person++ Lunch

Delivery Only - \$19.95 per person++ Dinner

Included Services

Delivery

Disposable Ware

Complete Buffet Set-up with Wire Chafers

++ Price subject to 15% Service Charge and 6% Sales tax (not included in above noted rate)

Client: _____