

# HOLMESCATERING

From Traditional to Trendsetting, Catering & Event Planning

## MENU

### Cocktail Hour

(6:30 until 7:30)

- Jumbo Marinated Shrimp
- Miniature Corn Soufflés
- Stuffed Mushrooms
- Antipasto Display
- Display of Grapes, Crackers and Cheeses
- Miniature Red Skin Potatoes with Sour Cream and Caviar
- Winter Soups Served in Shot Glasses and Mini Martini Glasses

### DINNER

#### Dinner Salad

Gourmet Mixed Greens garnished with mandarin oranges and crazins  
Our Signature Vinaigrette Dressing served in Shot Glass

### PLATED DINNER

Sliced Peppercorn Crusted Beef Tenderloin

Chicken Marsala

Sautéed Red Skin Roasted Potatoes

Asparagus

### YEAST ROLLS

### DESSERT

Provided by GCAC

### OPEN BAR

Provided by:

