

FRONT DOOR CATERING



Holiday

CATERING MENU

2017

HOLIDAY

ESSENTIALS MEATS

**Apple or
Cherry Cobbler**
Homemade
baked with a
crisp topping
\$45 / full tray

Deviled Eggs

\$30 | \$15

Gravy:

Oyster or Giblet

\$65 | \$35

Cranberry Sauce

\$10 Pint

Roasted Butternut Squash Soup

\$15 Quart

Nicole's Biscuits and honey butter

Fresh, homemade
dinner rolls with locally
produced honey butter
\$8 Dozen

Smoked Pork

Duroc or Berkshire

locally raised, farm-to-table meat

\$90 / 8-10 lbs

Smoked Ham

\$90 / 17 lbs

Traditional Smoked Turkey

\$70 / 20-21 lbs whole

Chicken Breast in Herb Sauce

Homemade creamy sautéed sauce
with special herbs and spices

\$4 per person / 6oz ea

Slow Smoked Prime Rib Roast

Slowed Smoked to perfection with
our house special seasoning; served
with Au Jus and fresh horseradish
\$90 / 4-5 lbs (\$18 per lb)

Brussels Sprouts

garlic roasted

\$65 | \$35

Stuffing

\$35 | \$20

Mashed Sweet Potatoes

\$75 | \$40

Mashed Potatoes

\$65 | \$35

Green Bean Casserole

\$65 | \$35

Sweet Yams

w/ marshmallows

\$75 | \$40

HELPING CREATE
YOUR PERFECT
HOLIDAY SOIRÉE

Call us today
785-220-1209



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NICOLE DEGENNARO

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