

GLORY HOUSE

catering receptions bistro

Appetizers

CHEESE BALL WREATH 4.99 PP

Holiday cheese ball with with pineapple, green onion, bell pepper, spices and rolled in pecans. Served with gourmet crackers. VG GF without crackers

HOLIDAY FRUIT SKEWERS 1.99 EA

Fresh fruit skewers with added marshmallow for holiday fun VG GF

PUMPKIN FRUIT CASCADE 5.99 PP

Fresh chopped fruit cascading out of a fresh pumpkin V VG GF

BAKED BRIE WITH CRANBERRY CHUTNEY 5.99 PP

Puffed pastry dough wrapped brie baked to perfection. Served with cranberry chutney & gourmet crackers. VG

GARDEN VEGGIE TRAY 4.99 PP

Assorted fresh garden veggies with Ranch dip, beautifully garnished. VG GF
Add or sub vegan raspberry vinaigrette as an additional dipping sauce

PESTO CHRISTMAS TREE 4.99 PP

Herbed cream cheese shaped like a Christmas tree, covered with pesto and garnished with red bell ornaments. Served with gourmet crackers. VG GF without crackers

HOLIDAY TORTILLA PINWHEELS 0.99 EA

Spinach tortilla stuffed with herbed cream cheese, pesto, colored bells. VG

SPINACH ARTICHOKE DIP 4.99 PP

Homemade and served warm with garlic baguettes. VG GF without baguettes.

CARAMELIZED ONION & GOAT CHEESE PASTRY VG 1.99 EA

JUMBO SHRIMP COCKTAIL 7.99 PP

With cocktail sauce and fresh lemon on the side. GF (2 each per person)

CHARCUTERIE CUP 4.99 EA

Acrylic cup filled with Genoa salami, pepperoni, ham, cheeses, crackers, grapes, olives and tomatoes. With a holiday skewer in the cup. Add some vegetarian upon request. GF without crackers

CRANBERRY MEATBALLS 1.99 EA

All beef with cranberry, orange, lemon, brown sugar, cinnamon and spices

CRAB STUFFED MUSHROOM CAPS 3.99 EA

Cheesy and delicious and topped with garlic breading. GF upon request.

CHEESE & HERB STUFFED MUSHROOM CAPS 2.99 PP

Herbed cream cheese stuffed mushrooms topped with homemade garlic breading. VG GF upon request (2 each per person)



Entrées

ROASTED HOLIDAY STYLE TURKEY BREAST 14.99 PP

Carved boneless turkey breast with rosemary, sage and thyme, served with mashed potatoes, turkey gravy, house green beans, rolls, and butter. GF without roll & gravy.
Add homemade cranberry chutney \$1.49 pp (2 oz). See "Sides" for additional options.

HOLIDAY SLICED HAM 15.99 PP

Sliced pit ham with pineapple brown sugar glaze. Served with holiday stuffing and veggie medley of broccoli/cauliflower/carrots, and a roll GF

HOLIDAY TURKEY & HAM DUAL ENTRÉE 19.99 PP

Both entrées served with mashed potatoes, turkey sage gravy, house green beans and rolls.

BUTTER HERB WHITE WINE CHICKEN 13.99 PP

Holiday flavors baked into the chicken (white and dark) - rosemary, sage, thyme and a light white wine sauce. Served with mashed potatoes, poultry gravy, house green beans, rolls and butter.

ARTICHOKE CHICKEN 17.99 PP

Chicken baked with a delicious artichoke parmesan topping. Served with herbed rice, veggie medley and a roll. GF without the roll

SUNDRIED TOMATO CHICKEN 15.99 PP

Topped with a delicious sundried tomato cream sauce. Served with tri-color pasta, green bean/carrot/roasted red bell medley, and garlic bread. GF without the pasta and bread.

BEEF BURGUNDY ROAST 16.99 PP

Beef roast with sliced mushrooms, onions, carrots in a burgundy beef broth. Served with mashed potatoes, black eyed peas & green beans, rolls and butter. GF without the roll.

ANGUS SALISBURY STEAK 17.99 PP

Two angus patties covered in brown mushroom gravy. Served with mashed potatoes, corn succotash with lima beans, soft rolls and butter. GF upon request.

POT ROAST 15.99 PP

Delicious beef roast with potatoes, baby carrots, onions. Served with buttered corn and house green beans, rolls and butter.

PORK ROAST WITH APPLES 16.99 PP

Pork butt roasted with rosemary, sage, thyme and tossed with fresh apples with brown sugar, cinnamon and all spice. Served with mashed potatoes, house green beans, rolls and butter. GF w/out the roll.

FRENCH ONION CRANBERRY BRISKET ROAST 17.99 PP

Served with roasted potatoes, house green beans, rolls and butter.



SLICED TURKEY A LA CARTE 4 OZ 5.99 PP

Thanksgiving turkey breast, sliced 4 oz per person. No Sides. (6 Ounces is \$8.99).
Add turkey gravy for \$1.25 per person.

SLICED HOLIDAY HAM A LA CARTE 4 OZ. 5.99 PP

Sliced ham with brown sugar and pineapple. No sides. (6 oz is \$8.99).

Vegetarian/Vegan Entrées

FALL ROASTED VEGGIES 14.99 PP

Brussel sprouts, sweet potatoes, fresh beets & onions sautéed w/ olive oil and spices. With brown rice side salad with vegan Raspberry vinaigrette on the side. V GF

PAN SAUTÉED BUTTERNUT SQUASH & VEGAN PASTA 16.99 PP

Butternut squash sautéed with olive oil, cumin, spices, red pepper flakes, onions and roasted red bells. Served with house green beans, side salad with vegan raspberry vinaigrette on the side. V GF

BUTTERNUT SQUASH STUFFED ROASTED BELLS 14.99 PP

Roasted bells stuffed with butternut squash, sautéed onions and spices. Served with broccoli, cauliflower, carrots and a house salad with vegan dressing on the side. V GF

LENTILS WITH VEGGIES 11.99 PP

Lentils slow cooked with onion, celery, fennel and carrots. Served with roasted potatoes and house green beans. V GF

VEGAN MANGO POBLANO STEAK 19.99 PP

Two plant based burger patties topped with sautéed mango, poblano, cilantro, red bells, onions and spices. Served with roasted potatoes and a side salad with vegan raspberry vinaigrette. V GF



Holiday Sides

BAKED MAC & CHEESE 4.99 PP

Homemade mac and cheese topped with garlic breading. VG

SWEET POTATO CASSEROLE 4.99 PP

With brown sugar, spices, pineapple and marshmallows. VG GF

Add pecans for \$1.49 pp.

GREEN BEAN CASSEROLE 4.99 PP

Traditional VG

HOLIDAY STUFFING 3.99 PP

Traditional with sautéed onions, celery and spices.

ZUCCHINI WITH FENNEL 3.99 PP

Sautéed zucchini with olive oil, fennel and garlic salt. V GF

ASPARAGUS 6.99 PP

V GF

BRUSSEL SPROUTS WITH BACON & CRANBERRIES 6.99 PP

Holiday style.

MASHED POTATOES 2.99 PP

Mashed with cream, butter, salt and pepper. VG GF

Add country gravy, brown gravy, or turkey gravy for \$1.25 pp.

SPICY CREAM CORN 4.99 PP

With roasted red bells, cayenne pepper and spices. VG GF

RELISH TRAY 4.99 PP

Pickles, green olives, black olives, pepperoncini, pickled okra tray



Holiday Desserts

ASSORTED FRESH BAKED COOKIES 1.40 EA

Unique chef choice flavors such as double chocolate, coconut pecan, snickerdoodle, red velvet white chocolate macadamia nut, chocolate chunk, etc.

BROOKIE 2.40 EA

A mash-up of pecan fudge brownie and a blond cookie= Brookie

FUDGE BROWNIE & SEVEN LAYER BAR W/SUGAR SPRINKLE 2.99 EA

FINGER DESSERTS 4.99 PP

Bite size cheesecakes, fudge brownie bites, seven layer bar bites, mini cream puffs or eclairs.

PECAN PIE 55.00 EA

Whole pie serves 12-16

Add whipped cream on the side for \$0.65 pp; Individual packaging add \$0.65

APPLE PIE 49.00 EA

Whole pie Serves 12-16

Add whipped cream on the side for 0.65 pp; individual packaging add \$0.65

PUMPKIN PIE 49.00 EA

Whole pie serves 12-16

Add whipped cream on the side \$0.65 pp; individual packaging add \$0.65 ea

BUTTERSCOTCH TRIFLE 6.99 EA

Individual cups of layered butterscotch cream pudding, whipped cream and crushed cookies.

RED VELVET CAKE 7.99 EA

Delicious layered cake topped with cream cheese frosting. (Requires 48 hours notice).

CHOCOLATE MOUSSE CAKE 7.99 EA

Layered chocolate cake with light mousse filling and chocolate frosting. (Requires 48 hours notice).

CARROT CAKE 7.99 EA

Carrot cake with pecans topped with cream cheese frosting.VG (Requires 48 hours notice).

VEGAN GLUTEN FREE DAIRY FREE DESSERT BAR- TAPIOCA MARSHMALLOW RICE CRISPY BAR 3.99 EA

Chef Choice V DF GF Dessert Item

VEGAN GLUTEN FREE DAIRY FREE CHOCOLATE PEANUT BUTTER ROLLED OATS COOKIE 3.99 EA

ROLLED OATS AND APPLES CUP GF V DF 5.99 EA

Gluten Free/Vegan warm rolled oats with sautéed cinnamon apples and oat milk.



Holiday Specialty Drinks

CINNAMON COFFEE 3.25 PP

Coffee brewed with cinnamon sticks. With eco cups, creamers, sugars, sweeteners, stir sticks.

Or coffee box with condiments (no cups) \$25 ea

HOT APPLE CIDER 2.99 PP

with eco cups and fresh cut lemons on the side.

HOT WASSAIL 4.99 PP

Steeped tea, apple juice, orange juice, lemon, cinnamon, holiday spices. With eco cups & fresh sliced lemon.

ICED TEA 2.99 PP

Unsweet & Sweet tea. Ice, eco cups, sugars, sweeteners, stir sticks, fresh lemons.

CHERRY MANGO PUNCH 2.99 PP

Punch, ice, eco cups.

LEMONADE OR ARNOLD PALMER (1/2 TEA/1/2 LEMONADE) 2.99 PP

with ice, cups, fresh cut lemons